

QUATTRO AT WHISTLER

WINTER 2020

GLUTEN FREE MENU

Please inform your server if this is an allergy

APPETITOSI STUZZICHINI

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| MINISTRONE ALLA GENOVESE FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO | 10 |
| ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE | 12 |
| CAVOLFIORRE INSALATA WARM ROASTED CAULIFLOWER, SUNDRIED TOMATO, PINE NUTS, FARM GREENS | 18 |
| CESARE ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, PARMIGIANO REGGIANO | 18 |
| RADDICCHIO BOCCONCINI GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE | 18 |
| BARBABIETOLA GIRASOLE B.C RED & GOLD BEET CARPACCIO, SUNFLOWER & SPINACH PESTO, MICRO GREENS | 17 |
| FEGATO D'ANATRA DUCK LIVER PARFAIT, CRANBERRY & GINGER CHUTNEY, SPICED PISTACHIOS | 18 |
| CARPACCIO SENAPE BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA | 19 |
| TONNO E GAMBERONI SPICED AHI TUNA CARPACCIO , TIGER PRAWN & CUCUMBER, HENDRICKS GIN & LIME AOILI | 19 |
| FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL | 24 |
| BURRATINA LAZIALE D.O.P. ITALIAN BURRATINA, VINE RIPENED TOMATOES, GARDEN BASIL, EXTRA VIRGIN OLIVE OIL, PINK HIMALAYAN ROCK SALT | 24 |

WARM ITALIAN OLIVES 8

L'ABBUFFATA, THE ROMAN FEAST

FIVE COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS
\$79 PER PERSON, MINIMUM TWO

Gluten free menu

Please inform your server if you have any allergies

Suggested 18% service charge added to parties of 6 or more. Subject to applicable taxes.

604 905 4844

www.quattrorestaurants.com

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PASTA*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

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| QUATTRO FOR ITALIANS ONLY  | 24 |
| GHIOTTONE BRANDIED CHICKEN, PARMIGIANO REGGIANO, CREAM | 24 |
| POMODORO FRESH TOMATO BASIL SAUCE, GARLIC, GRANA PADANO PARMIGGIANO | 23 |
| PESTO EXTRA VIRGIN OLIVE OIL, BASIL, ROASTED PINE NUTS, PARMIGIANO REGGIANO, CREAM | 23 |
| TARTUFATI BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE | 24 |
| AMATRICIANA CRISP PANCETTA, CARAMELIZED RED ONIONS, PEPPERONCINO, FRESH BASIL | 23 |
| TAGLIATELLE VEGANO ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA | 24 |
| PECORARI LAMB & BEEF BOLOGNESE, HERB RICOTTA | 25 |
| CAMPANELLA PESTO TIGER PRAWNS, BASIL PESTO, PARMIGANO, REGGIANO CREAM | 27 |
| SPAGHETTI COSTA SMERALDA SPAGHETTI, SCALLOPS & TIGER PRAWNS, CARAMALIZED LEEKS, ITALIAN PARSELY, TOMATO & CREAM | 28 |

PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

GHIOTTONE // POMODORO // PESTO // TARTUFATI // AMATRICIANA

\$28 PER PERSON, MINIMUM TWO, SERVED FAMILY STYLE

PESCE, POLLAME E CARNE

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| FILETTO DI BRANZINO CON CAPESANTE PANSEARED BRANZINI FILET, JUMBO SCALLOPS, LEEK & VERMOUTH VELUTATO | 42 |
| SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA | 36 |
| IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED FRESH WILD ARCTIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE | 40 |
| SCALLOPINE AL LIMONE PROVIMI VEAL SCALLOPINE, LEMON ZEST, CAPERS, CHARDONNAY BUTTER SAUCE | 46 |
| GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX | 42 |
| BRICIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO | 46 |
| FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO | 48 |
| BISTECA AL PEPE 12 OZ CERTIFIED ANGUS RIBEYE STEAK, GREEN MADAGASCAR PEPPERON & COGNAC SAUCE | 52 |

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