

# QUATTRO AT WHISTLER

WINTER 2020

## ZUPPA E INSALATE

<b>MINISTRONE ALLA GENOVESE</b> FARM VEGETABLE SOUP, BASIL PESTO, PARMIGIANO REGGIANO	12
<b>ORTOLANA</b> HOUSE GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	13
<b>BARBABIETOLA GIRASOLE</b> B.C RED & GOLD BEET CARPACCIO, SUNFLOWER & SPINACH PESTO, MICRO GREENS	17
<b>CAVOLFIORRE INSALATA</b> WARM ROASTED CAULIFLOWER, SUNDRIED TOMATO, PINE NUTS & BABY ARUGULA, FOCACCIA CRISP	18
<b>CESARE</b> ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO	18
<b>BURRATINA LAZIALE</b> D.O.P. ITALIAN BURRATINA, VINE RIPENED TOMATOES, CROSTINI, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, PINK HIMALAYAN ROCK SALT	24

**WARM ITALIAN OLIVES** 9

**HOUSE FOCACCIA AND FILONE BREAD BASKET** SML 4/ LRG 8

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## L'ABBUFFATA

### THE ROMAN FEAST

FOUR COURSE CHEF'S MENU SERVED *FAMILY STYLE* ON PLATTERS  
\$85 PER PERSON, MINIMUM TWO

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## APPETITOSI STUZZICHINI

<b>SALSICCE ALLA GRIGLIA</b> ITALIAN SAUSAGES, MUSTARD, GARLIC AND COGNAC AIOLI, BABY ARUGULA	14
<b>ARANCINI</b> ASIAGO & SAUSAGE RISOTTO BALL, SMOKED PEPPER SAUCE	16
<b>RADICCHIO BOCCONCINI</b> GRILLED RADICCHIO BUNDLES, BOCCONCINI & PROSCIUTTO, SOUR CHERRY VINAIGRETTE	18
<b>TONNO E GAMBERONI</b> SPICED AHI TUNA CARPACCIO, TIGER PRAWN & CUCUMBER, HENDRICKS GIN & LIME AOILI	19
<b>FEGATO D'ANATRA</b> DUCK LIVER PARFAIT, CRANBERRY & GINGER CHUTNEY, SPICED PISTACHIOS & CROSTINIS	18
<b>CARPACCIO SENAPE</b> PEPPERCORN SEARED BEEF TENDERLOIN, DIJON AIOLI, PARMIGIANO REGGIANO, ARUGULA	21
<b>FEGATO D'OCA AL PORTO</b> SEARED QUEBEC FOIE GRAS, PORT WINE REDUCTION, PICKLED FENNEL	24

GLUTEN FREE MENU AVAILABLE

SUGGESTED 18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE. SUBJECT TO APPLICABLE TAXES.


604 905 4844

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## PASTA

<b>TAGLIATELLE VEGANO</b> ROASTED CHICKPEA PESTO, WILD MUSHROOMS, SUNDRIED TOMATOES, ARUGULA	25
<b>SPAGHETTI QUATTRO</b>  FOR ITALIANS ONLY	26
<b>RISOTTO AI FUNGHI</b> BC WILD MUSHROOM RISOTTO, PARMIGIANO REGGIANO, WHITE TRUFFLE OIL	26
<b>RIGATONI PECORARI</b> LAMB AND BEEF BOLOGNESE, HERB RICOTTA	27
<b>GNOCCHI AL POMODORO</b> HOUSE-MADE YUKON GOLD POTATO GNOCCHI, FRESH TOMATO BASIL	26
<b>SPAGHETTI COSTA SMERALDA</b> SPAGHETTI, SCALLOPS & TIGER PRAWNS, CARAMALIZED LEEKS, ITALIAN PARSLEY, TOMATO & CREAM	28
<b>TAGLIATELLE POLPETTONE</b> 'GIGANTE' BEEF, LAMB, BOCCONCINI MEAT BALL, FRESH TOMATO BASIL SAUCE	29

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## PASTA PAZZA A PEZZI

FIVE PASTA COMBINATION

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

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

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## PESCE, POLLAME E CARNE

<b>SALMONE FINOCCHIATO</b> ORANGE GLAZED WILD BC SALMON, PICKLED FENNEL, BABY ARUGULA	36
<b>FILETTO DI BRANZINO CON CAPESANTE</b> PANSEARED BRANZINI FILET, JUMBO SCALLOPS, LEEK AND VERMOUTH VELUTATO	42
<b>IPPOGLOSSO ALLA CROSTA</b> PISTACHIO CRUSTED FRESH WILD ARTIC HALIBUT, FIRE ROASTED RED PEPPER SAUCE	42
<b>GALLETTO AL MATTONE</b> PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERB MIX	43
<b>SCALLOPINE AL LIMONE</b> PROVIMI VEAL SCALLOPINE, LEMON ZEST, CAPERS, CHARDONNAY BUTTER SAUCE	46
<b>BRACIOLETTE D'AGNELLO</b> ROASTED LAMB RACK, GRAINY MUSTARD CRUST, CANDIED FIG & FRESH THYME SUCCO	47
<b>FILETTO AL MARSALA</b> MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	49
<b>BISTECA AL PEPE</b> 12 OZ CERTIFIED ANGUS RIBEYE STEAK, GREEN MADAGASCAR PEPPERCORN & COGNAC SAUCE	52

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