

# QUATTRO CAFFÈ

## QUICK STARTER

TRUFFLE FRIES \$15 • FRENCH FRIES \$13 • GARLIC BREAD \$12 • Q4 PEPPERONI CHIPS \$12  
WOOD OVEN-BAKED ITALIAN FOCACCIA \$15 • Q4 SALAD \$12 • MEATBALL \$4/EA

### ZUPPE "SOUPS"

#### ZUPPA DEL GIORNO 15

Chef's Choice

#### ZUPPA DI VERDURE 15

Pureed potatoes, carrots, zucchini, tomatoes, no cream

### ANTIPASTI "APPETIZERS"

#### CALAMARI DORATI 25

Fried calamari, spicy marinara

#### BURRATA ITALIANA "DOP" 24

Fresh burrata, caponata of cherry tomatoes with roasted garlic, fresh basil served with artisan bread

#### CARPACCIO DI CARNE 26

Thinly sliced filet of beef tenderloin, arugula, capers, fresh shaved parmigiano served with a touch of truffle oil

#### BRUSCHETTA ALLA CALABRESE 18

Toasted rosemary bread topped with fresh tomato, basil, black olives, capers, garlic, extra virgin olive oil

#### FRUTTI DI MARE 29

Marinated poached calamari, Argentine Red Shrimp, Mussels, Clams, scallops, diced tomatoes, tossed with lemon dressing

#### POLIPO E PATATE 32

Braised Mediterranean octopus with roasted potatoes, celery, black olives and mixed greens served with our lemon dressing

### PIZZA

USING ONLY OLIVE WOOD

#### MARGHERITA 23

Tomato sauce, mozzarella, basil

#### NAPOLETANA 24

Tomato sauce, fresh mozzarella, oregano

#### VEGETARIANA 26

Loaded with vegetables, broccoli, eggplant, mushrooms, roasted tomato, red onion, mozzarella

#### SALSICCIA E POLPETTINE 27

Tomato sauce, mozzarella, Italian sausage and meatballs

#### CAPRICCIOSA 26

Tomato sauce, mozzarella, artichokes, mushrooms, kalamata olives, cooked ham

#### PEPPERONI 25

America's favorite pizza... trust us, we looked it up! Pepperoni and fresh mozzarella

#### PROSCIUTTO E ARUGULA 28

Tomato sauce, mozzarella cheese, arugula, Italian prosciutto

#### SALAME PICCANTE CALABRESE 26

Tomato sauce, mozzarella cheese and spicy Calabrian salami

#### GLUTEN FREE MARGHERITA PIZZA 25

Tomato sauce, mozzarella, basil on Gluten Free Crust

### INSALATE "SALADS"

#### CAPRESE SALAD 23

Fresh mozzarella served with sliced tomatoes, bell pepper, basil and EVO imported every 3 days from the Caseificio Auriemma' Caserta, Italy

#### GIARDINO 18

Organic baby mixed greens, tomatoes, carrots, balsamic dressing {GF/V}

#### CESARE 20

Romaine lettuce, croutons, served with Q4 Caesar dressing

Add Chicken \$9, Add Shrimp \$12

#### FARRO E MANZO 30

Baby greens, cherry tomatoes, feta cheese, farro, strips of beef tenderloin

#### ARUGULA 24

Organic baby arugula, fennel, Parmigiano Reggiano, lemon dressing

#### CONTADINO 28

Grilled chicken breast, seasonal greens, warm brie, red tomatoes, toasted rosemary bread

#### BRUSCHETTA E MANZO 30

Toasted rosemary bread, tomato, filet mignon, mozzarella, parmigiano, arugula, lemon dressing

#### MISTA 24

Chopped mixed greens, tomatoes, carrots, cucumber, mozzarella, with balsamic vinaigrette

Add Chicken \$9, Add Shrimp \$12

#### WISE GUY SALAD 25

Romaine, iceberg, chopped tomatoes, artichokes, mushrooms, Italian onions, black olives, garbanzo and cannellini beans, green pepperoncini, mozzarella and provolone cheese, salami, mortadella served in a red wine vinegar, lemon juice, honey, olive oil, mustard dressing

### PANINI "SANDWICHES"

#### RUSTICO 25

Grilled chicken breast, arugula, roasted tomato, focaccia bread, light basil mayo dressing

#### "CLUB" CLASSICO 25

Roasted turkey, pancetta, arugula, tomato, rosemary mayo dressing

#### BISTECCA 32

Strip of black angus filet mignon served medium, brie cheese, sautéed spinach, caramelized onion

#### VEGETARIANO 23

Roasted tomatoes, mushrooms, grilled eggplant, zucchini, mozzarella

There will be a \$3 charge for any split items

Let us cater you! Quattro Caffè offers full-service catering for any gathering, as well as party trays, for pick-up or delivery. Ask your server for more details.

PLEASE ADVISE US OF ANY FOOD ALLERGIES.

**B U O N A P P E T I T O !**

POST YOUR SPECIAL MOMENTS AT QUATTRO CAFFÈ!

3% credit card service charge

## SECONDI "ENTREES"

(Served with mashed potatoes and asparagus)  
ask your server for Halal Meat Choices

### PESCE DEL GIORNO MKT

Fresh fish of the day

### Sole Al Limone e Capperi 32

Filet of lemon sole topped with white wine, lemon, capers and European butter

### SALMONE ALLA GRIGLIA 38

Grilled salmon with checca sauce (chopped tomato, garlic and fresh basil)

### FILETTO AI FERRI 62

8oz filet mignon, sautéed asparagus, baby carrots  
choice of black peppercorn sauce or fresh porcini mushroom sauce

### POLLO MARSALA OR PICCATA 36

Breast of chicken with mushrooms and marsala wine or lemon caper sauce

### POLLO PARMIGIANA 36

Breaded chicken breast, mozzarella, marinara served with spaghetti pomodoro

### VITELLO AI FUNGHI 40

Veal scallopini, mushrooms, served in a white wine sauce

### AGNELLO CON ROSMARINO E RISOTTO AI PORCINI 59

Colorado grilled lamb chops with rosemary and balsamic vinegar reduction served with porcini mushroom risotto

### MELANZANE ALLA PARMIGIANA 30

Baked thin slices of eggplants layered with homemade tomato sauce, parmesan cheese and melted mozzarella cheese served with spaghetti marinara

## SIDE ORDERS

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## PASTA

### RIGATONI AI FORMAGGI 27

Rigatoni with four cheeses

### SPAGHETTI CON POMODORO 26

Homemade tomato sauce and fresh basil

**WITH MEATBALLS 32**

### SPAGHETTI BOLOGNESE 28

Homemade meat sauce, made with only ground beef

### PENNE AL SALMONE 32

Slanted tubes of pasta with Norwegian smoked salmon in a light tomato cream sauce

### FUSILLI CON SALSICCIA 29

Corkscrew pasta, Italian sausage, caramelized onions, mushrooms, pink sauce

### RAVIOLI CON RICOTTA E PARMIGIANO REGGIANO 28

Extra thin egg pasta filled with ricotta and imported Parmigiano Reggiano, blended with fine herbs and spices and served with fresh tomato, sage with a touch of butter

### RISOTTO AI PORCINI E PARMIGIANO 28

Italian arborio rice with fresh porcini and parmigiano reggiano

### RAVIOLI DI ARAGOSTA 39

Fresh ravioli filled with chunks of North Atlantic lobster seasoned with a blend of whole milk ricotta, bechamel, sherry, onion, spices and a hint of lemon, served in delicate aurora sauce

### RAVIOLI DI CARNE 32

Fresh ravioli filled with short ribs served in a delicate mushroom sauce

### GNOCCHI 27

Homemade dumplings, pesto or tomato sauce parmesan cheese

### LINGUINE VONGOLE 33

Fresh clams, garlic, parsley, white wine sauce

### FETTUCINE ALFREDO 26

Fettucine served in a light alfredo sauce

**WITH CHICKEN 28**

**WITH SHRIMP 32**

### LASAGNA DI CARNE 28

## VEGAN ENTREES

### HEALTHY VEGAN VEGETABLES RAVIOLI 29

Grilled zucchini, Portobello mushrooms, sautéed spinach, caramelized onions and garlic blended with tofu cheese

### VEGAN PIZZA MARGHERITA 25

Pizza with fresh marinara sauce VEGAN CHEESE and fresh basil

### VEGAN RIGATONI WITH VEGAN MEATBALLS 29

Egg-less rigatoni prepared with semolina flour and water served with vegan meatballs (Gardein) served with marinara sauce

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**BUON APPETITO!**

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## MARTINIS & COCKTAILS \$16

### QUATTRO MARTINI

Hanson's Cucumber Vodka, fresh cucumber, basil

### LADIES' NIGHT

Stoli Vodka, Cointreau, Monin Guava, lime juice, Bittermen's Orange Citrate

### LYCHEE MARTINI

Stoli Elit Vodka, Giffards Lychee Liqueur

### POMEGRANATE

Grey Goose Vodka, PAMA Pomegranate Liqueur, cranberry juice

### GOLD FASHIONED

Makers Mark Bourbon, simple syrup, orange bitters, orange citrate

### DIRTY MARTINI

Grey Goose or Bombay, olive brine, bleu cheese stuffed olives

### MOSCOW MULE

Grey Goose Vodka, ginger beer, splash of St. Germain Elderflower Liqueur

### ESPRESSO MARTINI

Stoli or Absolut Vanilla, Kahlua, Baileys, and espresso

### SUN KISSED SANGRIA

Don Q Passion Rum, peach schnapps, brandy, red wine, oj, cranberry, pineapple

### TOASTED LEMON DROP

Absolut Citroen, Amaretto Disaronno, lemon juice, sugar rim

## SEASONAL COCKTAILS

### FIG & RASPBERRY MARTINI

Figena Fig Vodka with muddled raspberries topped with splash of Champagne

### WATERMELON MARGARITA

Patron Silver, Fresh Muddled Watermelon, Organic Lime Juice, Tajine Rim

### ROYAL ROYCE

Remy Martin, 1738 Accord Royal Cognac, Cointreau, Lemon Juice, Honey

### APEROL SPRITZ

Aperol, Prosecco, Soda Water

## SPARKLING WINES BY THE GLASS

|  | Glass | Bottle |
|--|-------|--------|
| MOSCATO D'ASTI, Placido, Italy                               | 15    | 58     |
| BRACHETTO, Ca'Bianca, Piedmont, Italy                        | 16    | 62     |
| PROSECCO, Val D'Oca, Italy                                   | 17    | 68     |
| CHAMPAGNE, Varichon & Clerc Privilege Blanc de Bland, France | 21    | 79     |
| SPARKLING, Roederer Estate, California                       |       | 76     |
| CHAMPAGNE, Moet Chandon Imperial, France                     |       | 132    |
| CHAMPAGNE, Veuve Clicquot Yellow Label, France               |       | 157    |
| CHAMPAGNE, Veuve Clicquot Rose, France                       |       | 167    |

## CHAMPAGNE SPLITS

|  |    |
|--|----|
| PROSECCO, Parolini, Italy, NV                            | 18 |
| CHAMPAGNE Le Grande Courtage Blanc de Blancs, France, NV | 21 |
| CHAMPAGNE Le Grande Courtage Rose, France, NV            | 22 |
| CHAMPAGNE Moet Chandon Imperial, France, NV              | 36 |
| CHAMPAGNE Moet Chandon Rose, France, NV                  | 36 |

## WHITE WINES BY THE GLASS

|  | 3oz  | 6oz | Bottle |
|--|------|-----|--------|
| ROSE, Studio by Miraval, France                            | 8.5  | 17  | 66     |
| PINOT GRIGIO, Castellani, Italy                            | 8.5  | 17  | 66     |
| PINOT GRIGIO, Santa Margherita, Valdadige, Italy           | 10.5 | 21  | 76     |
| GAVI Di GAVI, Bonfante, Italy                              | 8.5  | 17  | 66     |
| SAUVIGNON BLANC, Kim Crawford, New Zealand                 | 8.5  | 17  | 66     |
| RIESLING, St. Michelle Eroica, Columbia Valley, Washington | 7.5  | 15  | 54     |
| CHARDONNAY, Napa Cellars, Napa Valley                      | 8.5  | 17  | 66     |
| CHARDONNAY, Bramito Antinori, Italy                        |      |     | 76     |
| CHARDONNAY, Sonoma Cutrer, Russian River                   | 9    | 18  | 68     |
| CHARDONNAY, Cakebread Cellars, Napa Valley                 |      |     | 122    |

## RED WINES BY THE GLASS

|   | 3oz  | 6oz | Bottle |
|---|------|-----|--------|
| BRUNELLO, Poggio Nardone, Tuscany, Italy              |      |     | 92     |
| AMARONE, San Michele, Verona, Italy                   |      |     | 92     |
| BAROLO, Marco Bonfante, Piedmont, Italy               |      |     | 92     |
| CHIANTI, Castellani, Italy                            | 8.5  | 17  | 66     |
| CHIANTI, RISERVA, Castellani, Italy                   | 10.5 | 21  | 76     |
| SUPER TUSCAN, Burchino, Tuscany, Italy                | 9.5  | 19  | 70     |
| PINOT NOIR, Sea Sun by Caymus, California             | 8.5  | 17  | 66     |
| MERLOT, Napa Cellars, Napa                            | 9.5  | 19  | 72     |
| CABERNET SAUVIGNON, Joel Gott 815, Napa               | 8.5  | 17  | 66     |
| CABERNET SAUVIGNON, Serial, Paso Robles               | 8.5  | 17  | 66     |
| CABERNET SAUVIGNON, Austin Hope, Paso Robles(Liter)   | 10.5 | 22  | 99     |
| RED BLEND, Unshackled by Prisoner, California         | 8.5  | 17  | 66     |
| ZINFANDEL, Predator, Lodi (hints of espresso & smoke) | 8.5  | 17  | 66     |

## HALF BOTTLE

|  |    |
|--|----|
| CHAMPAGNE, Schramsberg, Blanc de Blanc, North Coast    | 52 |
| CHAMPAGNE, Roderer Estate, Champagne, NV               | 54 |
| CHAMPAGNE, Taittinger Brut La Francaise, Champagne, NV | 64 |
| CHARDONNAY, Ferrari Carano, Sonoma                     | 33 |
| SAUVIGNON BLANC, Kim Crawford, New Zealand             | 30 |
| PINOT NOIR, A to Z Wineworks, Oregon                   | 30 |
| CABERNET SAUVIGNON, Bonanza, California                | 32 |
| CHIANTI SUPERIORE, Banfi, Tuscany, Italy               | 30 |
| BRUNELLO DI MONTALCINO, Banfi, Italy                   | 65 |

## BEER

|                                   |      |
|-----------------------------------|------|
| PERONI, Italy                     | 8    |
| MORETTI, Italy                    | 8    |
| CHIMAY PREMIER RED, Belgium       | 9.50 |
| HEINEKEN, Netherlands             | 8    |
| HOFBRAUHAUS, Germany              | 8    |
| BUD LIGHT, United States          | 6    |
| CORONA, Mexico                    | 8    |
| ERDINGER, (Alcohol-Free), Germany | 7    |
| STELLA ARTOIS, Belgium            | 8    |