

## Quattro at Whistler

### **Appetitosi Stuzzichini**

ANTIPASTO \$18 per person, for a minimum of two  
ASSORTED HOT AND COLD APPETIZERS SERVED FAMILY STYLE

ARANCINI \$14  
MERGUIZE, CHORIZO, ASIAGO RISOTTO BALL, TOMATO CHIPOTLE

RADICCHIO BOCCONCINI \$15  
GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE

POLPETTE DI MARE \$15  
CRAB AND SCALLOP CAKES, CHIVE MOSCATO AIOLI, ORANGE FENNEL

CALAMARI LAZIALI  
GRILLED CALAMARI STEAK, SPICY GARLIC TOMATO, OLIVE TAPENADE, BASIL OIL

CARPACCIO SENAPE \$15  
BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, SHAVED PARMIGIANO, ARUGULA

PIATTO AFFETTATO \$16  
PARMA PROSCIUTTO, BRESAOLA, SCHINCKENSPECK, BELLA OLIVES, PARMIGIANO

SALSICCE ALLA GRIGLIA \$8  
GRILLED LAMB MERGUIZE AND PORK CHORIZO SAUSAGES, DIJON AIOLI

BRUSCHETTA \$9

WARM ITALIAN OLIVES \$6

### **Zuppe E Insalate**

MINISTRONE \$9  
LOCAL VEGETABLE SOUP , BASIL PESTO, PARMIGIANO REGGIANO

ORTOLANA \$10  
HOUSE MIXED LOCAL GREENS, TOMATO, BALSAMIC VINAIGRETTE

CESARE \$13  
ROMAINE HEARTS, ANCHOVY GARLIC DRESSING, CROUTONS, PARMIGIANO REGGIANO

**CAPRINO \$16**

BAKED GOAT CHEESE AND HAZELNUT SALAD, SUN DRIED CRANBERRY DRESSING

**RUCOLA CON BRESAOLA \$15**

ARUGULA SALAD, AIR CURED BEEF, CANDIED FIGS, PISTACHIO OIL

**RUCOLA CON FUNGHI \$14**

PORTOBELLO MUSHROOM CARPACCIO, ARUGULA, GOAT CHEESE, PICKLED BEETS

**MOZZARELLA DI BUFALA \$18**

FRESH MOZZARELLA, TOMATO PINE NUT CROSTINI, BASIL OIL, BALSAMIC

**Pasta**

**SPAGHETTI QUATTRO \$22**

FOR ITALIANS ONLY

**RAVIOLI ROCCAGORGA \$26**

SMOKED PORK CHEEK AND RICOTTA, FENNEL TOMATO ROSE, PARSNIP CHIPS

**SPAGHETTI PESCATORE \$25**

PRAWNS, SCALLOPS, SURF CLAMS, FRESH HERBS, TOMATO WHITE WINE

**FETTUCCINE POLPETTONE \$26**

POMODORO, GIGANTE BEEF, LAMB, BOCCONCINI MEAT BALL

**TAGLIATELLE RUCOLA \$25**

SEARED BEEF TENDERLOIN, RIPE TOMATO, ARUGULA

**GNOCCHI AL POMODORO \$23**

PEMBERTON POTATO GNOCCHI, FRESH TOMATO BASIL

**SPAGHETTI VONGOLE \$24**

BABY MANILLA CLAMS, WHITE WINE, GARLIC, PEPPERONCINO, FRESH HERBS

**RISOTTO FUNGHI \$24**

WILD MUSHROOM RISOTTO, PARMIGIANO REGGIANO, WHITE TRUFFLE OIL

**ROTOLO FARCITO \$23**

ROLLED PASTA, RICOTTA, PEPPERS, MUSHROOMS, SPINACH, CREAM-TOMATO-PESTO

**RIGATONI PECORARI \$23**

BEEF AND LAMB BOLOGNESE, HERB RICOTTA

PASTA PAZZA A PEZZI \$25 per person, for a minimum of two

FIVE PASTA COMBINATION

FUSILLI TARTUFATI, FETTUCCINE POMODORO, SPAGHETTI AMATRICIANA, TAGLIATELLE  
PESTO, FETTUCCINE GHIOTTONE

### **Pesce, Pollame E Carne**

PESCE DI SCOGLIO \$32

BC COAST WHOLE RED BAND ROCK FISH, LEMON, PARSLEY, FENNEL

SALMONE ALL'ARANCIA \$32

GLAZED WILD SALMON, ORANGE, HONEY, PICKLED FENNEL, BABY ARUGULA

SABLE FISH ALLA CROSTA \$34

BAKED SABLEFISH, PISTACHIO CRUST, ROASTED RED PEPPER SAUCE

TONNO \$32

WEST COAST ALBACORE TUNA, TOMATO, OLIVES, VERMOUTH AND BASIL

GALLETTO AL MATTONE \$36

PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, FRESH HERBS

ANATRA STELLATA \$35

YARROW FARM DUCK BREAST AND LEG CONFIT DUO, STAR ANISE BLUEBERRY SUCCO

BRACIOLETTE D'AGNELLO \$42

AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, THYME FIG SUCCO

SCALOPPINE VIA VENETO \$34

BREADED PROVIMI VEAL, BOCCONCINI, TOMATO, BASIL

BISONTE \$34

NORTHERN ALBERTA BUFFALO "FLAT IRON STEAK" GRIOTTINE PORT SUCCO

FILETTO AL MARSALA \$38

GRILLED "AAA" ALBERTA BEEF TENDERLOIN, MARSALA ONION SUCCO

L'ABBUFFATA \$70 per person, for a minimum of two

The Roman Feast: A signature creation by Executive Chef Jeremie Trottier- This five course  
extravaganza is served family style

*Split orders add \$2.00 (not applicable to groups)*

*Subject to applicable taxes. An 18% service charge will be applied to groups of eight or more.*