

# quattro

BEACHFRONT ITALIAN

## WOOD FIRED BREAD

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CIABATTA	9
BIANCO	12
MOZZARELLA	14
PUGLIA	14
CHORIZO & GARLIC AIOLI	14

## ANTIPASTI

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SICILIAN OLIVES (VEG)	8.5
QUATTRO PRAWNS (GF OPT) Australian prawns, garlic, chilli, cream, ciabatta	18
MUSSELS (GF OPT) roast garlic, black olive, smoked paprika, smoked tomato	17
FRITTELLE SALATE fried dough balls stuffed with chorizo & mozzarella, garlic aioli	16
OLIVE ALL'ASCOLANA crumbed pork & veal stuffed olives, salsa verde	16.5
ANTIPASTO BOARD salame, cheeses, marinated anchovies, olives, semi dried tomatoes, charred vegetables, homemade dips, ciabatta	32

## BRUSCHETTA

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ROMA (VEG, GF OPT) tomato, red onion, basil, balsamic	14
GENOVESE (VEG, GF OPT) pesto, tomato, fior di latte mozzarella	15
ANCHOVY (GF OPT) marinated white anchovy, blue cheese, mint	15

## PASTA (GF OPT)

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### SPAGHETTI

BOLOGNESE ground Angus beef, pork, tomato, parmesan	26
AL PESTO (VEGAN) pesto, broccolini, cherry tomato, coconut feta	26
FRUITTI DI MARE Spencer Gulf mussels, fresh fish, prawns, olives, capers, roast garlic & chilli tomato sauce	35

### TORTIGLIONI

AMATRICIANA pancetta, chilli, onion, tomato & shaved pecorino	29
CARBONARA smoked bacon, mushroom, free range egg, parmesan	26

### RISOTTO

PUMPKIN RISOTTO (VEGAN, GF) fried kale, coconut feta	30
SEAFOOD RISOTTO (GF) fresh fish, prawns, mussels, saffron, olives	34

*Amore a primo gusto*

## OYSTERS

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NATURAL with fresh lemon	18   36
KILPATRICK salumi chorizo, bacon, bbq dressing	20   40
MIGNONETTE chardonnay vinegar, black pepper	20   40

## MAINS

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NEW ENGLAND LAMB LOIN (GF) pumpkin puree, broccolini, lemon & thyme gremolata	35
ANGUS EYE FILLET 250G (GF) cafe de paris butter, charred radicchio, vincotto, rosemary potatoes	38
MARKET FISH (GF) black rice, saffron zucchini, romesco	34
ANATRA confit duck, poached fig, gnocchi, fried kale, truffle, pecorino	33

## SIDES

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ROCKET & PARMESAN SALAD	10
GREEN SALAD	10
ROSEMARY POTATOES	10
BROCCOLINI, SPINACH, LEMON	12
FRIES & AIOLI	10

## PIZZA

### ROSSO - CRUSHED TOMATO & BASIL BASE

MARGHERITA (VEG)	18
mozzarella, basil	
CAPRICCIOSA	23
Bangalow ham, mushroom, artichoke, olive	
PUTTANESCA	24
fior di latte mozzarella, pancetta, garlic, anchovies, olives, chilli, basil	
4FORMAGGI (VEG)	24
dolcelatte, scamorza, fior di latte, parmesan, oregano	
MARINARA	26
fresh fish, prawns, anchovies, capers, olives	
GAMBERI	25
prawn, semi dried tomato, capers, chilli, salsa verde, aioli	
DIABOLO	23
soppressa salame, mushroom, chilli, olive	
ST DANIELLE	25
fior di latte mozzarella, prosciutto, rocket, cherry tomato, parmesan	
TROPICALE	22
bangalow smoked ham, pineapple	
MEAT LOVERS	24
salame, bangalow smoked ham, chicken, bbq sauce	
SALSICCIA	25
spicy sausage, caramelised onion, wood fired capsicum, chilli	
ZUCCA (VEG)	23
pumpkin, spinach, scamorza, caramelised onion	

### BIANCO - ROAST GARLIC & ROSEMARY BASE

TARTUFO	25
mushroom, fior di latte, prosciutto, truffle oil	
LA BOQUERIA	25
spinach, chorizo, dolcelatte blue cheese, caramelised onion	
POLLO	25
chicken breast, mushroom, semi dried tomato, pesto	
ORTOLANA	25
charred eggplant, capsicum, artichoke, parmesan	

### ALTERNATIVES

GLUTEN FREE	4
HALF AND HALF	3
DAIRY FREE COCONUT FETA	3.5

#### *glossary*

<b>fior di latte</b> - (milk flower) fresh stringy cows milk mozzarella
<b>soppressa</b> - full flavoured traditional salami lightly spiced, pressed & aged
<b>scamorza</b> - smokey flavoured fresh cows milk cheese

*Each pizza is opened to order and made in house using a traditional Italian recipe low yeast and slow rising so better for your digestion.*



Breakfast Lunch Dinner - 7 Days

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"Olive & Luca" Catering by Quattro  
www.oliveandluca.com.au



## INSALATE

RUCOLA (VEG, GF)	18.5
rocket, caramelised onion, chevre, pear, walnut	
DI CAPRESE (VEG, GF)	18
fior di latte mozzarella, roma tomato, basil	

## LUNCH 12-3

ANGUS BURGER (GF OPT)	20
Swiss cheese, pancetta, chipotle aioli, cos, tomato, fries	
MOULES MARINIERE (GF OPT)	22
spencer gulf mussels, white wine, shallots, cream, garlic, fries	
NOURISH BOWL (VEGAN, GF)	20
black rice, kimchi, kale, coconut feta, wood roast pumpkin, avocado, leaves, tahini dressing	
CHARRED CAESAR (GF OPT)	20
charred cos hearts, poached egg, smoked bacon, shaved parmesan, garlic croutons, dressing	
POLLO MELT (GF OPT)	18
spiced wood roast chicken, smashed avo & Swiss cheese melt, on ciabatta	
PIZZETTE (GF OPT)	19
any pizza (lunch size) from menu with side salad	

## DESSERT

DARK CHOC ORANGE MOUSSE	14
salted caramel, candied oranges	
TIRAMISU ASCOLANA	14
almond biscotti	
PEAR TARTIN	14
vanilla ice cream	
LEMON & LIME CHEESECAKE	14
passionfruit & macadamia crumble	