

quattro

BEACHFRONT ITALIAN

HOUSE MADE WOOD FIRED BREADS

ROSEMARY FOCACCIA	cultured butter	9.5
GARLIC	roast garlic, rosemary	13
ROSSO	crushed tomato, garlic	13.5
MOZZARELLA	mozzarella, garlic, rosemary	14

ANTIPASTI / SHARED PLATES

OLIVES (veg/df/gf)	Sicilian & Kalamata, citrus & rosemary	9
ARANCINI (4) (veg)	goats cheese, semi dried tomato, zucchini, olive aioli	16.5
BRUSCHETTA (veg/df/gf opt)	mixed tomatoes, basil, balsamic, garlic ciabatta	15
BURRATA (gf)	Byron Bay mozzarella, semi dried tomato, almond, balsamic	18.5
CUTTLEFISH (df/gf)	char grilled, Salumi spicy nduja, bottarga, pickled seaweed	20
LA CAPASANTA (df/gf)	grilled scallops (4), shallot glaze, crispy sweet potato	21
LAMB RIBS (gf)	Jerusalem artichokes, tarragon & mint dressing	21
BORDO ANTIPASTO	cured meats, cheeses, white anchovies, olives, semi dried tomatoes, dips, lavosh	33

PASTA (gf opt)

SPAGHETTI

BOLOGNESE 26.5
ground Angus beef, pork, tomato, parmesan

CARBONARA 27
smoked bacon, mushroom, free range egg, parmesan

FRUTTI DI MARE 35
Spencer Gulf mussels, fresh fish, prawns, olives, capers, roast garlic & chilli tomato sauce

PRAWN 33
Australian prawns, beach succulents, chilli, caper, lemon, garlic, white wine

CASERECCHE

VEGAN (veg/df) 28
semi-dried tomato pesto, broccolini, coconut feta, almonds, tomato, olives, capers

NDUJA PUTTANESCA 31
salumi spicy nduja, black anchovy, caper, olive, garlic, chilli tomato sauce (available without meat)

RISOTTO

FUNGHI (veg/df) 30
mixed mushroom, truffle, fried enoki

SEAFOOD 35
smoked tomato, sobrasada spiced chorizo, fresh seafood, olives (available without seafood)

OYSTERS

NATURAL (df/gf) 20 | 39
with fresh lemon

KILPATRICK (df/gf) 22 | 42
salumi chorizo, bacon, bbq dressing

FRESH HORSE RADISH, CITRUS (df/gf) 22 | 42

MAINS

OSSO BUCO 32
soft polenta, gremolata, crispy capers, continental parsley

PORK BELLY 33
celeriac puree, braised fennel, grilled shallots

8 HOUR LAMB SHOULDER (to share) 69
spiced paprika ricotta, rosemary potatoes, roast pumpkin wedges, greens

FISH OF THE DAY MARKET PRICE
please ask your waitstaff

STEAK OF THE DAY MARKET PRICE
please ask your waitstaff

INSALATA

RUCCOLA (veg/gf) 19.5
rocket, sorrel, chevre, pear, walnut

DI CAPRESE (veg/gf) 22
Byron Bay mozzarella burrata, mixed tomatoes, basil

CAESAR BOWL 21
cos, smoked bacon, black olives, parmesan, served in a wood fired pizza bread

WOOD FIRE PIZZA

CRUSHED TOMATO & BASIL

MARGHERITA (veg) mozzarella, basil	18
TROPICALE Bangalow smoked ham, pineapple	24
MEAT LOVERS salame, Bangalow smoked ham, chicken, bbq sauce	26
ST DANIELE fior di latte mozzarella, prosciutto, rocket, parmesan	27
GAMBERI Australian prawn, capers, chilli, rocket	28
GORGONZOLA (veg) baby spinach, blue cheese, onion, pine nuts	25
MARINARA fresh fish, prawns, anchovies, capers, olives	28
DIABOLO salame, olives, chilli, rocket	26
NAPOLI fior di latte, anchovy, olive, caper, garlic, chilli, basil	26
QUATTRO FORMAGGI fior di latte, scamorza, gorgonzola, parmesan, oregano	25

ROAST GARLIC & ROSEMARY BASE

POLLO chicken, mushroom, red onion, semi dried tomato pesto	26
ORTOLANA (veg) spinach, olives, onion, parmesan	24
TARTUFFO mushroom, fior di latte, prosciutto, truffle oil	26
SALSICCIA salsiccia, scamorza, mushroom, capsicum	26

CALZONE - FOLDED PIZZA

REINE smoked ham, mushroom, olive	26
VEGETARIANO spinach, mushroom, olive, capsicum	25

ALTERNATIVES / EXTRAS

GLUTEN FREE	4
HALF AND HALF	3
DAIRY FREE COCONUT FETA	3.5
BYRON BAY BURRATA	6.5

Mozzarella by Byron Bay Mozzarella

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.

90 Ballina Street Lennox Head NSW 2478
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“Olive & Luca” Catering by Quattro
www.oliveandluca.com.au

Amore a primo gusto

SIDES

MIXED GREENS	12
ROCKET & PARMESAN	10
GARDEN SALAD	10
SOFT POLENTA, PARMESAN	10
ROSEMARY POTATOES	10
FRIES & AIOLI	10

DESSERT

POACHED QUINCE in red wine & spices, vanilla ice cream	15
TIRAMISU ASCOLANA almond biscotti	15
CANNOLI vanilla & lemon ricotta, dark chocolate	15
PEAR TARTIN vanilla ice cream	15
DARK CHOCOLATE MOUSSE salted caramel, candied oranges	15
FRANGELICO AFFIGATO frangelico shot, espresso shot, vanilla ice cream	16.5

glossary

fior di latte - (milk flower) fresh stringy cows milk mozzarella
scamorza - smokey flavoured fresh cows milk cheese
burrata - cows milk cheese mozzarella in the shape of a money bag with a creamy centre
caserecce - short loose twists of pasta



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*Lennox
Head*

2007



SURCHARGES APPLY - SUNDAY 10% - PUBLIC HOLIDAY 15% - 1% FOR CARD PAYMENTS - ONE BILL PER TABLE PLEASE