

quattro

BEACHFRONT ITALIAN

WOOD FIRED BREADS

GARLIC	roast garlic, rosemary	12
ROSSO	crushed tomato, garlic	13.5
MOZZARELLA	mozzarella, garlic, rosemary	14

ANTIPASTI / SHARED PLATES

OLIVES (veg/df/gf)	Sicilian & kalamata, citrus & rosemary	9
BRUSCHETTA (veg/df/gf opt)	local tomato, basil, balsamic, garlic ciabatta	15
ARANCINI FUNGHI (4) (veg)	porcini & local mushroom, scamorza, smoked capsicum tapenade	16.5
CAPASANTE (4) (gf)	charred QLD scallops, white bean puree, eschallot dressing, sweet potato tendrils	21.5
CARPACCIO (gf)	raw eye fillet of Angus beef, truffle aioli, preserved lemon, shaved parmesan, fried capers	22
ZUCCHINI E FAGIOLI (veg/gf)	marinated zucchini ribbons, cannellini beans, goats cheese, mint, lemon	18
BORDO ANTIPASTO	San Danielle prosciutto, salami, smoked ham, cheeses, olives, dips, marinated white anchovies & ciabatta	30

OYSTERS

NATURAL (df/gf)	with fresh lemon	20		39
KILPATRICK (df)	salumi chorizo, bacon, bbq dressing	22		42
BLOODY MARY (DF)	spiced tomato, grey goose vodka, black pepper	22		42

PASTA

SPAGHETTI CARBONARA	smoked bacon, mushroom, free range egg, parmesan	28.5
SPAGHETTI GAMBERONI	pan seared chilli & garlic local king prawns, rocket, fresh cherry tomato, white wine & light cream sauce	33
RIGATONI BOLOGNESE	ground Angus beef, pork & tomato ragu, parmesan	28
RIGATONI GENOVESE (veg)	Asparagus spears with blistered golden cherry tomato & baby leaf spinach, folded with marscapone & roasted hazelnuts (vegan available)	30
RIGATONI BOSCAIOLA	Salumi chorizo & chicken breast, mushroom, white wine, cream, basil	30
gluten free pasta		+4

please advise your waitstaff of any allergies

MAINS

RISOTTO PRIMAVERA (GF)	white risotto with chargrilled chicken breast pieces & asparagus spears, baby leaf spinach, cherry tomato & shaved parmegianno	34
MARKET FISH (GF)	salsa verde & hazelnut crusted, white bean mousse, zucchini, lemon & cannellini bean salad	35
RISOTTO TOSCANA (GF)	charred capsicum & tomato risotto with market fresh seafood, black olives & capers, herbs	36
EYE FILLET (GF)	225g Black Angus fillet with Cafe de Paris butter, grilled asparagus, rosemary potatoes, charred capsicum salsa, sorrel	42
8 HOUR LAMB SHOULDER (GF)	pomegranate & pistachio gremolata with rosemary jus, crispy skinned Kipfler potatoes, cos salad, with green herb & caper dressing	40

INSALATA & SIDES

ROCKET & PARMESAN (GF)		10
CEASAR	cos, dressing, parmigiana, white anchovy	14
RUCCOLA (veg/gf)	rocket, sorrel, chevre, pear, walnut, caramelised onion	20
KIPFLER POTATOES, SMOKED CAPSICUM TAPENADE		12
FRIES & AIOLI		10
FRIES, PARMIGIANA & TRUFFLE OIL		12
GREENS	zucchini, spinach, asparagus, lemon	12

13" WOOD FIRE PIZZA

CRUSHED TOMATO & BASIL

MARGHERITA (veg) mozzarella, basil	19.5
TROPICALE Bangalow smoked ham, pineapple	24
MEAT LOVERS salame, Bangalow smoked ham, chicken, bbq sauce	27
ST DANIELE fior di latte mozzarella, prosciutto, rocket, parmesan	27
GAMBERI Australian prawn, capers, chilli, rocket	28
GORGONZOLA (veg) baby spinach, blue cheese, caramelised 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
FIorentINA spinach, olive, onion, parmesan	23

ROAST GARLIC & ROSEMARY BASE

POLLO chicken, mushroom, rocket, basil & pine nut pesto	26
ORTOLANA (veg) spinach, olives, caramelised onion, capsicum, parmesan	24
TARTUFFO Bangalow ham, mushroom, scamorza, truffle oil	26
RUSTICA spicy Salumi chorizo, caramelised onion, capsicum, chilli	26

EXTRAS

GLUTEN FREE	4.5
HALF & HALF	3
VEGAN MOZZARELLA	3.5

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

glossary

fior di latte - (milk flower) fresh stringy cows milk mozzarella
scamorza - smokey flavoured fresh cows milk cheese
orzo - short cut pasta shaped like a large grain of rice

DESSERT

TIRAMISU ASCOLANA Regional Italian recipe, amaretto, "Barefoot" espresso, almond biscotti	15
CHOCOLATE FONDANT wild Berry compot, vanilla ice cream	15
LIMONCELLO PANNACOTTA with candied oranges and pistachio crumble	15
FRANGELICO AFFIGATO frangelico shot, espresso shot, vanilla ice cream	16.5

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for pick up or delivery
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quattro-restaurant.com*



EST

**Lennox
Head**

2007



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

Amore a primo gusto

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SURCHARGES APPLY - SUNDAY 10% - PUBLIC HOLIDAY 15% - 1.5% FOR CARD PAYMENTS - ONE BILL PER TABLE PLEASE