

quattro

BEACHFRONT ITALIAN

WOOD FIRED BREADS

GARLIC roast garlic, rosemary	12
ROSSO crushed tomato, anchovy, caper, garlic, olive	15
MOZZARELLA mozzarella, garlic, rosemary	14

ANTIPASTI / SHARED PLATES

OLIVES (veg/df/gf) Sicilian & kalamata, citrus & rosemary	10
BRUSCHETTA (4) (veg/df/gf opt) local tomato, basil, balsamic, garlic ciabatta	15
ARANCINI (4) (veg) saffron, zucchini, goats cheese	17
GARLIC PRAWNS pan seared with chilli, white wine & cream	22
ARROSTICINI (4) grilled lamb skewers, salsa verde	19
BURRATA (VEG) buffalo mozzarella, tomato, olive dust, truffle	18
+ St Danielle prosciutto	+4
BORDO ANTIPASTO (gf opt) San Danielle prosciutto, salami, smoked ham, cheeses, olives, dips, marinated white anchovies & ciabatta	32

OYSTERS

NATURAL (df/gf) with fresh lemon	22 42
KILPATRICK (df) salumi chorizo, bacon, bbq dressing	24 44
PROVENCAL grilled with roast garlic, tomato & parmesan	24 44

PASTA

SPAGHETTI CARBONARA smoked bacon, mushroom, free range egg, parmesan	30
SPAGHETTI PESCATORE market fresh fish, prawns & mussels with black olives & capers, Domenico's chilli tomato sauce	36
RIGATONI BOLOGNESE ground Angus beef & pork, tomato ragu, parmesan	28
RAVIOLI (vegan opt) mushroom, potato & truffle, sage butter, spinach	32
SPAGHETTI PUTTANESCA (vegan opt) Salumi chorizo, roast chill & garlic tomato sauce with black olive, caper & anchovy	32
gluten free pasta	+4

MAINS

BEEF SHORT RIBS (gf) sangiovese braised beef ribs, Tuscan tomato sauce, radicchio, fries	38
MARKET FISH (gf) salsa verde & hazelnut crust, cannellini bean puree, zucchini & lemon	36
RISOTTO TOSCANA (gf) charred prawn & Salumi chorizo with grilled radicchio, tomato & lemon	37
EYE FILLET (gf) 225g black Angus fillet with Cafe de Paris butter grilled asparagus, rosemary potatoes	42

INSALATA & SIDES

ROCKET & PARMESAN (gf)	10
CEASAR cos, dressing, parmigiana, white anchovy	14
RUCCOLA (veg/gf) rocket, sorrel, chevre, pear, walnut, caramelised onion	22
WOOD ROAST ROSEMARY POTATOES	12
FRIES & AIOLI	10
FRIES, PARMIGIANA & TRUFFLE OIL	12
SEASONAL GREENS	12

please advise your waitstaff of any allergies

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

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

Amore a primo gusto

DESSERT

TIRAMISU ASCOLANA Regional Italian recipe, amaretto, "Barefoot" espresso, almond biscotti	15
STICKY TASTE PUDDING burnt caramel sauce, vanilla ice cream	15
CREME BRULEE rosemary & blood orange, fresh raspberry	15
FRANGELICO AFFIGATO frangelico shot, espresso shot, vanilla ice cream	16.5

*Order online
 for pick up or delivery*

@

quattro-restaurant.com



EST

*Lennox
 Head*

2007



90 Ballina Street Lennox Head NSW 2478
 02 6687 6950

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