

quattro

BEACHFRONT ITALIAN

WOOD FIRED BREADS

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

ANTIPASTI / SHARED PLATES

OLIVES (veg/df/gf)	10
Sicilian & Kalamata, citrus & rosemary	
BRUSCHETTA (4) (veg/df/gf opt)	15
local tomato, basil, balsamic, garlic ciabatta	
ARANCINI (4) (veg)	17
porcini mushroom, parmesan & smoked mozzarella	
GARLIC PRAWNS	22
pan seared with chilli, white wine & cream	
BURRATA (veg/gf)	18
buffalo mozzarella, charred capsicum tapenade, black olive crumb, basil oil	
+ St Danielle prosciutto	+4
CARPACCIO	22
raw fillet of beef with truffle aioli, preserved lemon, fried capers & parmigiana	
SARDINES	18
butterflied wood fired WA Sardine fillets, topped with salsa verde & lemon crumb	

OYSTERS

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

PASTA

SPAGHETTI CARBONARA	30
smoked bacon, mushroom, free range egg, parmesan	
SPAGHETTI PESCATORE	36
market fresh fish, prawns & mussels with black olives & capers, Domenico's chilli tomato sauce	
CASARECCE BOLOGNESE	28
ground Angus beef & pork, tomato ragu, parmesan	
RAVIOLI (veg)	32
parmesan & ricotta, zucchini ribbons, baby leaf spinach, pesto cream	
CASARECCE BOSCAIOLA	32
seared chicken breast, chorizo & mushroom in a rich white wine cream sauce	
SPAGHETTI ALLA VODKA (vegan option)	32
nduja, smoked chilli tomato rosé sauce, black olives, fresh basil	
gluten free pasta	+4

please advise your waitstaff of any allergies

MAINS

MARKET FISH (gf)	36
salsa verde & hazelnut crust, cannellini bean puree, zucchini ribbons & lemon	
EYE FILLET (gf)	42
225g black Angus fillet with Cafe de Paris butter grilled broccolini, rosemary potatoes	
RISOTTO TOSCANA	36
Seared prawn & chorizo with smoked capsicum & tomato risotto, spinach & parmigiana	

INSALATA & SIDES

ROCKET & PARMESAN (gf)	10
RUCCOLA (veg/gf)	22
rocket, sorrel, chevre, pear, walnut, caramelised onion	
WOOD ROAST ROSEMARY POTATOES	12
FRIES & AIOLI	10
FRIES, PARMIGIANA & TRUFFLE OIL	12
SEASONAL GREENS	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
nduja - spicy pork sausage mince from Calabria in southern Italy

"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 DATE 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



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