

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)	16
local tomato, basil, balsamic, garlic ciabatta	
ARANCINI FORMAGI (4) (VEG)	18
4 cheese arancini, aioli, black olive	
GARLIC PRAWNS	23
pan seared with chilli, white wine & cream, served with garlic bruschetta	
BYRON BAY BURRATA (VEG/GF)	21
buffalo mozzarella, charred capsicum tapenade, black olive crumb, basil oil	
+ St Danielle prosciutto	+4
CARPACCIO	25
raw fillet of beef with truffle aioli, preserved lemon, fried capers & parmigiana	

OYSTERS

	3	6	12
NATURAL (DF/GF)	14	26	48
with fresh lemon			
KILPATRICK (DF)	16	28	50
salumi chorizo, bacon, bbq dressing			
TOBIKO (DF/GF)	18	32	55
prosecco, flying fish roe			

PASTA

SPAGHETTI CARBONARA	30
smoked bacon, mushroom, free range egg, parmesan	
TORTIGLIONI BOLOGNESE	30
ground Angus beef & pork, tomato ragu, parmesan	
RAVIOLI NERO (GF N/A)	34
charcoal ravioli of zucchini & capsicum, zucchini pappardelle, edamame, basil oil	
TORTIGLIONI ALL'AMATRICIANA	32
salumi chorizo, red onion & kalamatta with roast garlic & chilli tomato sugo	
SPAGHETTI PESCE	39
littleneck clams, prawns, calamari & the days fresh fish, folded with caper & anchovy creme fraiche, lemon, rocket	
SPAGHETTI GAMBERONI	38
prawns, smoked garlic and chilli tomato sauce, olive dust & Bottarga	
gluten free pasta	+4

MAINS

EYE FILLET (GF)	44
225g black Angus fillet, wood roasted potatoes, seasonal greens, Paris butter	
RISOTTO TOSCANA (GF)	38
Seared prawn & chorizo with smoked capsicum & tomato risotto, spinach & parmigiana	
MARKET FISH (GF)	38
balsamic baby beets & honeyed sweet potato, with creme fraiche tartare, herbs	

INSALATA & SIDES

ROCKET & PARMESAN (GF)	12
RUCCOLA (VEG/GF)	24
rocket, sorrel, chevre, pear, walnut, caramelised onion	
WOOD ROAST ROSEMARY POTATOES	14
smoked capsicum	
FRIES & AIOLI	12
FRIES, PARMIGIANA & TRUFFLE OIL	14
GREENS	15
zucchini pappardelle, Edamame, spinach, lemon	

please advise your waitstaff of any allergies

13" WOOD FIRE PIZZA

CRUSHED TOMATO & BASIL

MARGHERITA (VEG) mozzarella, basil	22
TROPICALE Bangalow smoked ham, pineapple	25
MEAT LOVERS salame, Bangalow smoked ham, chicken, bbq sauce	28
ST DANIELE fior di latte mozzarella, prosciutto, rocket, parmesan	28
GAMBERI Australian prawn, capers, chilli, rocket	29
GORGONZOLA (VEG) baby spinach, blue cheese, caramelised onion, pine nuts	26
MARINARA fresh fish, prawns, anchovies, capers, olives	29
DIABOLO salame, olives, chilli, rocket	27
NAPOLI fior di latte, anchovy, olive, caper, garlic, chilli, basil	27
QUATTRO FORMAGGI fior di latte, scamorza, gorgonzola, parmesan, oregano	26

ROAST GARLIC & ROSEMARY BASE

FIorentina spinach, olive, onion, parmesan	24
ORTOLANA (VEG) spinach, olives, caramelised onion, capsicum, parmesan	25
TARTUFFO Bangalow ham, mushroom, scamorza, truffle oil	27
EMILIA mortadella, pistachio & fior di late	27
AFFUMICATA chicken breast, Scamorza, red onion, mushroom	27

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

DESSERT

SICILIAN CANNOLI ricotta cream, lemon, pistachio, chocolate	ONE 8 TWO 15 FOUR 25
CHOCOLATE FONDANT vanilla ice cream, honey comb	15
TIRAMISU ASCOLANA regional Italian recipe, amaretto, "Barefoot" espresso, almond biscotti	15
FRANGELICO AFFIGATO frangelico shot, espresso shot, vanilla ice cream without frangelico	18 10

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for pick up or delivery
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**Lennox
Head**

2007



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"Olive & Luca" Catering by Quattro
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Amore a primo gusto

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