



## WOOD FIRED BREADS

GARLIC roast garlic, rosemary	12
ROSSO crushed tomato, anchovy, capers, 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	16
SPIEDINI (3) rosemary skewered prawn, salumi chorizo, caper dressing	18
OLASAGASTI ANCHOVIES finest Basque anchovies, on wood fired ciabatta with marjoram & lemon gremolata	17
ARANCINI (4) (V) porcini Mushroom & Gorgonzola, truffle aioli	18
BYRON BAY BURRATTA (V)(GF) saffron & cardamon caramel, Oxheart Tomato, olive dust	22
TERRINE pulled pork & pistachio, port poached fig jam, water cress	18
BRUSSELS miso glazed brussels, speck, capsicum, hazelnuts	16
CAPELANTE seared scallop with white ponzu, kelp paste, crispy wild rice	22
ANTIPASTO BOARD cured meats & cheeses, caper berries, olives, ciabatta	36

## OYSTERS

NATURAL (DF/GF) with fresh lemon	3	6	2
KILPATRICK (DF) salumi chorizo, bacon, bbq dressing	16	30	52
MIGNONETTE (DF/GF) sherry vinegar, grated horseradish & freshly cracked pepper	16	30	52
GORGONZOLA blue cheese & parsley cream, panko	16	30	52

## PASTA

RIGATONI BOLOGNESE ground Angus beef & pork, tomato ragu, parmesan	30
SPAGHETTI CARBONARA smoked bacon, mushroom, free range egg, parmesan	30
SPAGHETTI PUTTANESCA roast garlic, chilli & fresh tomato sugo, anchovy, black olive & capers	30
SPAGHETTI GAMBERONI seared prawns with garlic & chilli, white wine caper cream, bottarga	38
RIGATONI AMATRICIANA smoked guanciale, roast garlic tomato sugo, red onion, chilli & pecorino	32
CHARCOAL RAVIOLI ricotta & parmesan filled black ravioli, roast hazelnut & sage butter, kale chips	34
GNOCCHI potato gnocchi with braised beef & mushroom ragu, white wine, truffle & parmesan cream	34

## MAINS

MUSHROOM RISOTTO (GF/V) porcini wild mushrooms, cavola nero, pecorino	35
MARKET FISH (GF) Jerusalem artichoke two ways with white bean, watercress & salsa verde	39
EYE FILLET (GF) 225g Black Angus fillet, Cafe de Paris butter, brussels, roast pepper tapenade & potato	45
GUINCALE DI MANZO motepulciano red wine braised beef cheeks, roasted potato, broccolini, Lemon & thyme gremolata	39

## INSALATA & SIDES

ROCKET & PARMESAN (GF)	12
CAESAR cos, dressing, parmigiana	14
RUCCOLA (VEG/GF) rocket, sorrel, chevre, pear, walnut, caramelised onion	24
ROAST POTATOES smoked capsicum, rosemary	15
FRIES & AIOLI	10
FRIES, PARMIGIANA & TRUFFLE OIL	12
MISO & SESAME GLAZED GREENS brussels, broccolini, spinach	14

## 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	30
GORGONZOLA (VEG) baby spinach, blue cheese, caramelised onion, pine nuts	26
MARINARA fresh fish, prawns, anchovies, capers, olives	30
DIABOLO salame, olives, chilli	27
NAPOLI fior di latte, anchovy, olive, caper, garlic, chilli, basil	27
QUATTRO FORMAGGI fior di latte, scamorza, gorgonzola, parmesan, oregano	27

### ROAST GARLIC & ROSEMARY BASE

ORTOLANA (VEG) spinach, olives, caramelised onion, capsicum, parmesan	25
TARTUFFO Bangalow ham, mushroom, scamorza, truffle oil	27
AFFUMICATA chicken breast, Scamorza, red onion, mushroom	27
FUNGHI (V) mixed mushroom, sage, pecorino	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*

<b>fior di latte</b> - (milk flower) fresh stringy cows milk mozzarella
<b>scamorza</b> - smokey flavoured fresh cows milk cheese
<b>nduja</b> - spicy pork sausage mince from Calabria in southern Italy

*Amore a primo gusto*

## 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			18
without frangelico			XX10

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or pick up  
@*

quattro-restaurant.com

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**Lennox Head**

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