

quattro

BEACHFRONT ITALIAN

WOOD FIRED BREADS

GARLIC (VEG) roast garlic, thyme & garlic black salt	12
ROSSO crushed tomato, anchovy, capers, garlic oil, olive	15
MOZZARELLA (VEG) mozzarella, garlic, thyme & garlic black salt	15

ANTIPASTI / SHARED PLATES

WARM OLIVES (VEG/DF/GF) Sicilian & kalamata, confit garlic & thyme	10
BRUSCHETTA (4PC) (VEG) tomato medley, fior Di late mozzarella, onion, basil	18
RILLETTE slow confit duck , orange chilli & anise conserve, with crushed hazelnut & wood fired ciabatta	22
BURRATA (GF/VEG) "Byron Mozzarella" Sicilian pesto, kalamata dust	23
ARANCINI (4PC) (VEG) green olive tapenade, aioli, Tellagio DOP	20
GARLIC PRAWNS seared prawns garlic & chilli, fresh tomato, white wine, cream, pangrattato	25
CARPACCIO raw eye fillet of beef, preserved lemon, truffle aioli, parmesan, & fried capers	26
BORDO DI ANTIPASTI charcuterie, cheese, olives, grissini, lavosh	36

OYSTERS

	3	6	12
NATURAL (DF/GF) served with lemon	16	30	54
MIGNONETTE (DF/GF) chardonnay vinegar, pink peppercorn	18	34	60
KILPATRICK (DF) smokey BBQ dressing, nduja & bacon	18	34	60

PASTA

CARBONARA spaghetti, salumi smoked pancetta , egg cream, pecorino, pepper	30
BOLOGNESE pappardelle pasta, rich tomato, ground black Angus beef & pork ragu, parmesan	30
ALLA SCOGLIO spaghetti in rich tomato sugo, prawns, mussels & calamari, dusted with caper, olive & bottarga crumb	42
BLACK TRUFFLE RAVIOLI (VEG) ricotta & parmesan filled fresh ravioli, with asparagus sautéed in sage & black garlic butter, spinach pangrattato	36
ALL'AMATRICIANA spaghetti, pancetta, smoked tomato sugo, chilli, onion.	32
DUCK RAGU pappardelle, braised duck & rosemary ragu, white wine, pea & prosciutto	38

please advise your waitstaff of any allergies

MAINS

VEAL SALTIMBOCCA (GF) scaloppine of veal with prosciutto & sage, wild mushroom white sauce, crispy potatoes	44
RISOTTO AI GAMBERI (VEG/GF) prawn & Nduja risotto, arborio rice, cherry tomato, saffron & white wine, fresh rocket	40
GNOCCHI mushroom, spinach, white wine, porcini & parmesan cream, black truffle	38
MARKET FISH asparagus, heirloom tomato, orange, bottarga, capsicum, potato	40

Please ask your server for the days specials

INSALATA & SIDES

RUCOLA & PARMESAN (VEG/GF)	12
ASPARAGUS (VEG) orange, pangrattato, pecorino	15
RUCOLA (VEG/GF) rocket, caramelised onion, pear, goats cheese, walnut, vinaigrette	26
WOOD ROAST POTATOES (VEG/GF) Sage & black garlic butter, thyme black salt	15
SHOESTRING FRIES & AIOLI (VEG)	12
FRIES, PARMIGIANA, & TRUFFLE OIL (VEG)	15

13" WOOD FIRE PIZZA

CRUSHED TOMATO & BASIL

MARGHERITA (VEG) mozzarella, basil	22
TROPICALE Bangalow smoked ham, pineapple	26
MEAT LOVERS salame, Bangalow smoked ham, chicken, bbq sauce	29
ST DANIELE fior di latte mozzarella, prosciutto, rocket, parmesan	29
GAMBERI Australian prawn, capers, chilli, rocket	30
ZUCCA (VEG) pumpkin, spinach, red onion, feta, pine nuts	27
MARINARA fresh fish, prawns, anchovies, capers, olives	31
DIAVOLA salame, olives, chilli	28
NAPOLI fior di latte, anchovy, olive, caper, garlic, chilli, basil	28
QUATTRO FORMAGGI fior di latte, scamorza, gorgonzola, parmesan, oregano	28

ROAST GARLIC & ROSEMARY BASE

ORTOLANA (VEG) spinach, olives, caramelised onion, capsicum, parmesan	26
ALLEGRIA (VEG) dolce gorgonzola, mozzarella, spinach, pear, caramelised onion, pine nuts	26
TARTUFO Bangalow ham, mushroom, scamorza, truffle oil	28
AFFUMICATA chicken breast, Scamorza, red onion, mushroom	28
BADIA Salami picante, basil, gorgozola, caramalised onion. Oregano	30

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.

DESSERT

SICILIAN CANNOLI limoncello ricotta cream, pistachio, chocolate	ONE 8 TWO 15 FOUR 25
FONDANT dark chocolate lava cake with honey comb & vanilla ice cream	16
TIRAMISU barefoot espresso, amaretto, almond biscotti	16
FORMAGGIO trio of cheese, relish, falwasser	22

Amore a primo gusto

LUNCH

served 12-3pm

BURRATA CAPRESE SALAD "Byron Mozzarella" Sicilian pesto, wild rocket, tomatoes, kalamata dust	26
CHICKEN CEASAR SALAD chicken breast, cos lettuce, smoked bacon, anchovy, parmesan, pangrattato, caesar dressing	26
TRUFFLE BISTECCA PANINO chargrilled beef ciabatta sandwich, with prosciutto, smoked mozzarella, rocket & truffle aioli, served with fries	25
COZZE ITALIANO steamed Tasmanian Organic mussels with white wine cream, garlic & shallots, served with fries & garlic bruschetta	25
CALZONE Italian folded pizza with smoked ham, mushroom, fior di late mozzarella, black olives (v opt)	26
PANUAZZO Freshly made pizza bread sandwich served with fries	25
Manu - peri peri prawns, red onion, rocket, olives, aioli, mozzarella, aioli	
Sara - smoked mozzarella, roast chicken, red onion, olives, spinach, oregano, aioli	
Giovanni - mozzarella, olives, fresh tomato, red onion, oregano, aioli	

*Order online
for pick up
@*

quattro-restaurant.com



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**Lennox
Head**

2007



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