

WOOD FIRED BREADS

Ciabatta	olive oil, balsamic	10
Garlic	roast garlic, thyme & rosemary sea salt	12.5
Rosso (l)	tomato & garlic sugo, anchovy, capers, olives	15
Gorgonzola	blue cheese, chilli, truffel honey, fresh rocket	20
Mozzarella	garlic, thyme & rosemary sea salt	16

BRUSCHETTA

Roma (v/df)	heirloom tomato, onion, basil, balsamic	20
Parma	gorgonzola, walnut & fresh mint	26

OYSTERS

Please ask your server — small batches for maximum freshness...weekends and busy periods only, while they last.

ANTIPASTI

Sicilian Olives	12
caramlised black garlic	
Burrata	22
capsicum agrodolce, wood fired rosemary grissini, truffle oil, herbs add Prosciutto +5	
Arancini 4pc	20
porcini mushroom, pecorino & smoked mozzarella with black oilve aioli	
Smoked Fish Rillettes (A)	20
locally smoked wild caught fish pate, ciabatta crisps, cornichons, shaved fennel & herb salad	
Carpaccio	28
raw fillet of beef, fried capers, parmesan, truffle aioli & feshly squeezed lemon on a bed of rocket	
Garlic Prawns (M)	27
chilli seared prawns in a white wine cream sauce, garlic ciabatta	
Arrosticini	25
fire-charred traditional Abruzzese lamb skewers, leek puree, salsa verde	

ANTIPASTO BOARD 38

Sopressa Salami & Prosciutto di Parma, artisan cheeses, sicilian olives, grissini, lavosh, relish (serves 2-4)

WOOD FIRED PIZZA

Hand stretched, long rest dough, topped with fresh mozzarella crushed tomato & fresh basil base (r) or rosemary garlic base (w)

LOCAL

Tropical (r)	29
smoked Bangalow ham & pineapple	
Meatlovers (r)	30
salami, Bangalow ham, chicken breast, BBQ sauce	
Affumicata (w)	30
roast garlic & rosemary base, chicken breast, scamorza caramelized onion, wood roast mushroom	
Atomica (r)	30
sopressa salami, olives, chilli & red onion	

TRADITIONAL

Margherita (r)	22
mozzarella & fresh basil	
Vesuvio (r)	30
dry cured pancetta, smoked mozzarella wood roast mushroom, chilli	
Napoli (r) (l)	29
anchovy, olive, caper, garlic, chilli & fresh basil	
Parma (r)	32
fresh tomato, prosciutto, rocket & parmesan	
Tartufo (w)	29
roast mushrooms, smoked ham, scamorza & truffle oil	
Badia (w)	29
salami, gorgonzola, caramelised onion, chilli	

FROM THE SEA

Gamberi (r) (M)	33
prawns, capers, chilli, rocket, lemon	
Marinara (r)	34
fresh fish, prawns, anchovy, capers, olives, parsley, lemon	
Mare e Monti (w)	33
prawns, crispy dry cured pancetta, fresh rocket & lemon	
Gino	35
silky tomato alla vodka base, king prawns, bocconcini, chilli, lemon gremolata	

FROM THE LAND

Emilia (w)	28
spinach, roast pumpkin, smoked mozzarella pine nuts, balsamic glaze	
Quattro Formaggi (r)	29
4 cheeses, rocket, pine nuts, chilli honey	
Ortolana (r)	28
crushed rosemary potato, spinach, red onion, brie	

Gluten free +\$4 – No Half half pizzas
Seafood: (A) - Australian, (l) - Imported, (M) - Mixed

PASTA

Pappardelle Carbonara	32
smoked pancetta, free range egg cream, pecorino cracked pepper	
Rigatoni alla Vodka	30
vodka tomato sugo, hint of chilli, black olives add pancetta +4 add prawns (M) +8 add burrata +8	
Pappardelle Beef Ragu	34
10 hour chianti braised beef ragu, parmigiano	
Nero e Vongole (M)	43
squid ink tagliolini with seasonal clams, scallops, white wine, parsley, garlic & shaved bottarga	
Ravioli	40
ricotta, parmesan & spinach ravioli, trifolatti mushrooms pecorino & truffle cream with watercress & herb pangrattato GF pasta + \$3 (excludes Ravioli)	

MAINS

Risotto ai Gamberi (M)	42
chilli-seared prawns & smoked pancetta with creamy white wine Carnaroli risotto, fresh tomato, braised leek & watercress available pescatarian	
Market Fish (gf) (A)	42
pan seared fish of the day with salsa verde & macadamia crust, whipped leek, heirloom carrots, wood roast cherry tomatoes	
Wood Roast Lamb Shoulder (serves 2)	85
slow-braised lamb shoulder with rosemary & Sangiovese jus, finished with parsley-lemon gremolata, wood roast chat potatoes, heirloom carrots & fioretto	
Locally Raised Angus Beef	
grass fed Aberdeen Angus beef chargrilled & finished with brandy & green peppercorn whipped butter, served with rosemary potatoes & Sicilian peperonata salsa	
350g Scotch Fillet	48
250g Eye Fillet	52

SIDES

Fries, aioli	12
Truffle fries, pecorino & aioli	14
Wood roast chat potatoes, capsicum	15
Fioretti greens, whipped leek puree, parsley, lemon	15
Rocket salad - dill & shaved fennel, parmigiano	15
Rucola salad - rocket, goats cheese, caramlised onion, pear & walnut salad	15

BANCHETTO

Leave the choices to us with our Chef's Progressive
Sharing Menu

Sicilian Olives, caramelised black garlic
Gorgonzola Pizzette, truffle honey, chilli & rocket
Porcini mushroom Arancini, black olive
Rigatoni alla vodka (M), seared prawn, tomato sugo
Lamb Arrosticini, salsa verde, rosemary potatoes fennel & herb salad
Sicilian Cannoli, ricotta & Pistachio cream

\$75pp (for tables of two or more)

LUNCH 12-3PM

Il Filletto 30
charred eye fillet steak sandwich on ciabatta with scamorza, truffle
aioli caramelised onion & fries

Calzone 30
folded pizza with smoked ham, mushroom, mozzarella, black olives

PIZZA BOWLS

delicious meals served in a wood fired pizza bread

Chicken Caesar Salad 29
chicken breast, cos lettuce, pancetta, anchovy, parmesan caesar
dressing

Beef Ragu 28
braised beef & tomato ragu, rigatoni pasta

Di Capra 28
roast pumpkin, spinach, caramelised onion & goats cheese

PANUOZZI

neopolitan pizza sandwich served with fries

Sara 26
smoked mozzarella, ham, rocket, oregano, tomato, aioli

Camogli 26
fior di latte mozzarella, roast chicken, red onion, spinach oregano,
aioli

Caprese 26
fresh mozzarella, tomato, fresh basil, rocket
add prosciutto +4

12% Sunday Surcharge

15% Public Holiday Surcharge

Kindly note one bill per table



Thank you for choosing to dine with us today.

We sincerely appreciate your patronage and hope
your experience, from the service to every dish,
has been both enjoyable and memorable.

It is our pleasure to share our passion for
exceptional food and warm hospitality with you.

We look forward to welcoming you back again
soon and thank you being our valued guest.



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Proudly Established 2007

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