

WOOD FIRED BREADS

Garlic	roast garlic, thyme & rosemary sea salt	12.5
Rosso (I)	tomato & garlic sugo, anchovy, capers, olives	15
Gorgonzola	blue cheese, chilli, truffle honey, fresh rocket	20
Mozzarella	garlic, thyme & rosemary sea salt	16

ANTIPASTI

Sicilian Olives	12
caramelised black garlic	
Roma Bruschetta (v/df)	20
heirloom tomato, onion, basil, balsamic	
Burrata	24
capsicum agrodolce, basil oil, wood fired rosemary grissini	
‘Nduja & Leek Arancini 4pc	22
fior di latte mozzarella, salsa verde	
Smoked Fish Rillettes (A)	22
locally smoked wild-caught fish, lavosh, cornichons shaved fennel & fresh herb salad	
Carpaccio	29
raw beef fillet, fried capers, parmigiano, truffle aioli, rocket & fresh lemon	
Garlic Prawns (M)	27
chilli seared prawns in a white wine cream sauce, garlic	
Tagliere di Salumi	32
Prosciutto di Parma, truffle salami, pistachio mortadella, handmade grissini, balsamic figs, cornichons	

SIDES

Fries, aioli	12
Truffle fries, pecorino & aioli	14
Crispy chat potatoes, Sicilian roasted capsicum pesto	15
Fioretto greens, whipped leek purée, parsley & lemon	15
Rocket salad - dill, shaved fennel, parmigiano	15
Rucola salad - rocket leaves, goat's cheese, caramelised onion, fresh pear & maple roasted salted pecans	25

OYSTERS

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

MP

WOOD FIRED PIZZA

Hand-stretched, long-fermented dough with fresh mozzarella and crushed tomato & basil base (r), or rosemary garlic base (w).

Gluten free +\$4.50 – No half-and-half pizzas

TRADITIONAL

Margherita (r)	22
mozzarella & fresh basil	
Napoli (r) (I)	29
anchovy, olive, caper, garlic, chilli & fresh basil	
Parma (r)	33
fresh tomato, prosciutto, rocket & parmesan	
Tartufo (w)	30
Bangalow smoked ham, mushrooms, scamorza & truffle oil	
Badia (w)	31
Sopressa salami, gorgonzola, caramelised onion, chilli honey, basil	

FROM THE SEA

Marinara (r) (M)	35
fresh fish, prawns, anchovy, capers, olives, parsley, lemon	
Mare e Monti (w) (M)	34
King prawns, crispy dry cured pancetta, fresh rocket & lemon	
Gino (M)	36
Vodka tomato sugo, king prawns, bocconcini, chilli & lemon gremolata	

FROM THE LAND

Quattro Formaggi (r)	29
4 cheeses, rocket, pine nuts, chilli honey	
Patate (w)	28
rosemary potato, spinach, caramelised onion, taleggio, cracked pepper	
Ortolana (w)	28
roasted capsicum, red onion, olives, smoked mozzarella, basil oil & chilli	

LOCAL

Tropicale (r)	29
smoked Bangalow ham & pineapple	
Meatlovers (r)	31
salami, Bangalow ham, chicken breast, BBQ sauce	
Atomica (r)	30
sopressa salami, olives, chilli & red onion	

Seafood: (A) - Australian, (I) - Imported, (M) - Mixed

PASTA

Carbonara	32
smoked pancetta, free-range egg, pecorino, cracked pepper & pappardelle	
Alla Vodka	32
rigatoni pasta with vodka tomato sugo & hint of chilli, black olives	
+ pancetta 4	+ prawns (M) 8
+ burrata 8	
Chianti Beef Ragù	36
10-hour braised beef, pappardelle, parmigiano	
Nero e Vongole (M)	44
squid ink paccheri, king prawns, seasonal clams, white wine, parsley & garlic	
Ricotta & Parmesan Ravioli	40
porcini & truffle cream, watercress & herb pangrattato	
GF pasta + \$3 (excludes Ravioli)	

MAINS

The Days fresh Fish (gf) (A)	MP
pan-seared with whipped leek purée, salsa verde, macadamia crust, fioretto & blistered tomato	
Wood Roast Lamb Shoulder (serves 2)	88
slow-braised lamb shoulder with rosemary & Sangiovese jus, finished with parsley-lemon gremolata, wood roast chat potatoes, heirloom carrots & fioretto	
300g Aberdeen Angus Scotch fillet	50
chargrilled grass-fed beef, porcini & truffle butter, rosemary potatoes & Sicilian peperonata	

BANCHETTO

A progressive Italian Feast - Designed to share
(for tables of two or more)

Burrata - capsicum agrodolce, rosemary grissini, truffle
‘Nduja & Leek Arancini - fior di latte mozzarella & salsa verde
Gino Pizza - Vodka tomato sugo, king prawns, bocconcini, chilli & lemon gremolata
Chianti Beef Ragù - 10-hour braised beef, pappardelle
Rocket salad - dill, shaved fennel, Parmigiano
Sicilian Cannoli - ricotta & pistachio cream

\$75pp

add three 120ml glasses of matched wines

\$40pp

LUNCH 12-3PM	
Il Filetto charred beef fillet, smoked scamorza, caramelised onion, rocket & truffle aioli on toasted ciabatta, fries	30
Calzone smoked ham, mushroom, fior di latte, olives & oregano	30
PIZZA BOWLS	
wood-fired pizza bread filled with...	
Chicken Caesar Salad roast chicken, cos, pancetta, parmigiano, anchovy Caesar dressing	29
Pera e Caprino pear, goat's cheese, rocket, caramelised onion, maple-roasted salted pecans & dill vinaigrette	28
PANUOZZI	
Neapolitan Pizza Sandwich served with chips	
Camogli smoked mozzarella, ham, rocket, oregano, tomato, aioli	26
Sara fior di latte mozzarella, roast chicken, red onion, spinach oregano, aioli	26
Caprese fresh mozzarella, tomato, fresh basil, rocket add prosciutto +4	26



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 for being our valued guest.



For Weddings and Venue Hire

5% Saturday Surcharge
12% Sunday Surcharge
15% Public Holiday Surcharge
Kindly note one bill per table

quattro-restaurant.com



Proudly Established 2007

1/90 Ballina St Lennox Head NSW 2478