

Quattro has built itself an impeccable reputation for excellent food and first class service...

est. 1984

Quattro

v Suitable for vegetarians

Ristorante Italiano

Daily specials are available - please see the blackboard or ask for details

Antipasti

Olive Marinate v Marinated olives	£2.60	Calamari Livornesi Squid in a rich tomato, wine and herb sauce	£6.65
Focaccia v Italian garlic bread - traditional Sorrentina - with a dash of tomato sauce and mozzarella	£3.50 £3.90	Cozze Napoletane Mussels in white wine, garlic, tomato and parsley	£7.50
Bruschetta Siciliana v Toasted bread topped with chopped tomatoes, garlic, oregano, extra virgin olive oil and fresh basil	£3.90	Gamberoni King Prawns pan fried with white wine, garlic butter and parsley	£7.80
Zuppa del Giorno v Freshly made soup of the day	£5.30	Polpette Rustiche Traditional Italian beef meatballs in a light, herb-flavoured tomato sauce	£6.65
Portofino v Avocado, mozzarella, vine tomatoes, olives, red onion and extra virgin olive oil	£5.50	Prosciutto e Melone The classic combination of Parma ham and melon	£7.45
Mozzarella in Carrozza v Breadcrumbs mozzarella cheese in a herby tomato sauce	£6.20	Antipasto Misto A taste of Italian cured meats, olives, pickled vegetables and parmesan shavings	£7.70
Funghi Ripieni v Breadcrumbs field mushrooms filled with blue cheese - served with garlic butter	£6.50	Bresaola con Rucola e Parmigiano Thinly sliced cured beef fillet with rocket, lemon, parmesan shavings and extra virgin olive oil	£7.45
Formaggio Di Capra v Grilled goat's cheese served with mixed leaves salad, sun-dried tomatoes, extra virgin olive oil and balsamic vinegar	£6.65	Insalata Di Avocado e Gamberetti Prawns and Avocado with mixed leaves salad and cocktail sauce	£6.65
Avocado della Casa Gratin of prawns, crab and avocado, mustard sauce and parmesan cheese	£7.45	Asparagi Gratinati Asparagus wrapped with Parma ham, grilled with parmesan cheese	£7.50

All pasta dishes can be served as an appetizer

Pasta

Choose your pasta... As starter £6.55 Main course £9.50

Spaghetti	
Fettuccine (broad ribbons)	
Farfalle (bow tie)	
Penne (quills)	
...now select a sauce	
Rustica Sun-dried tomatoes, olives, creamy pesto and tomato sauce v	
Puttanesca Capers, anchovies and olives in chilli-tomato sauce	
Al Salmone Fresh salmon, garlic, parsley and cream sauce	
Carbonara Diced bacon, cream, egg yolks and parmesan	
Amatriciana Fresh chillies, bacon, onion and tomatoes	
Bolognese The classic of classics - tomatoes and ground beef	
Arrabbiata Fresh chillies, garlic, mixed peppers and tomato sauce v	

Classic Pasta

As starter £6.80 Main

Ravioli agli Asparagi v Pasta filled with asparagus in a pesto, tomato and cream sauce	£9.85
Lasagne Classiche Layers of pasta, beef, tomato sauce and Béchamel	£9.85
Tortellini di Carne Pasta shells filled with ground pork and served with a ham and mushroom cream sauce	£9.85
Spaghetti ai Frutti di Mare As starter £7.30 With seafood, extra virgin olive oil and fresh tomato sauce	£11.50
Ravioli ai Funghi v Mushroom ravioli in a tomato and fresh basil sauce	£9.85
Crespelle Ripiene v Thin Italian-style 'pancakes' filled with ricotta cheese and spinach, topped with Béchamel and tomato	£9.85
Penne Pollo e Funghi Penne in a creamy sauce with chicken, mushrooms, garlic and parmesan cheese	£9.85
Melanzane alla Parmigiana v No need for pasta - This traditional oven baked dish with aubergines, tomatoes, mozzarella and parmesan cheese	£9.85

Risotti

Risotto Marinara Classic Italian style risotto with seafood, extra virgin olive oil and tomato	£11.50	Risotto alla Boscaiola Risotto with asparagus, artichokes, mushrooms, garlic, cream and a touch of tomato	£10.30
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Pizza

(Our pizzas are thin crust and topped with tomato sauce and mozzarella cheese base)

Margherita v The classic original - simple and delicious	£7.25	Americana Pepperoni sausage, sweetcorn and red onion	£8.75
Funghi v Mushrooms flavoured with oregano	£8.25	Parma Slices of Parma ham, oregano and rocket	£9.25
Vegetariana v Peppers, red onion, sweetcorn, mushrooms and herbs	£8.75	Inferno Pepperoni sausage and chillies	£8.75
Ai Formaggi v Topped with various Italian cheeses	£8.75	Calzone Vesuvio A 'folded' pizza filled with ham and mushrooms	£9.25
Napoletana From Naples - traditional with anchovies, capers and olives	£8.75	Capricciosa Artichokes, ham, mushrooms and olives	£9.00
Marinara Mixed seafood, garlic and oregano	£9.45	Fiorentina v Spinach, egg, olives and parmesan shavings	£9.00
Quattro Stagioni Reflecting the four seasons: olives, ham, mushrooms and mixed peppers	£9.30	Contadina Pepperoni sausage, mushrooms, gorgonzola cheese	£9.25
Haiti Exotic with ham and pineapple	£8.75	Nettuno Tuna, red onion, olives and oregano	£8.75
Caprino v Goat's cheese, peppers and artichokes	£9.25	Tre Gusti Chicken, pepperoni sausage and ham	£9.30
		Extra toppings	£1.00

Service charge not included except for tables of six or more when 10% will be added to your bill.

www.quattro-restaurant.co.uk

Opening Times:

Lunchtimes

Tuesday-Saturday
12.00pm-2.00pm

Evenings

Sunday-Thursday
6.30pm-10.00pm
Friday-Saturday
6.30pm-10.30pm

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Petto Di Pollo Farcito Chicken breast stuffed with mozzarella, asparagus, mushrooms and garlic, cooked in a cream and white wine sauce	£14.95
Pollo al Vino Bianco Supreme of chicken in white wine, onion, sun-dried tomatoes, garlic and rosemary	£14.30
Scaloppine Di Vitello Con Capperi e Olive Veal escalopes with capers, olives, garlic, tomato sauce and extra virgin olive oil	£16.50
Sorpresa Di Vitello Rolled fillet of veal, filled with mozzarella, Parma ham, finished with Marsala wine	£16.95
Bistecca Quattro Sirloin steak with mushrooms and red wine sauce	£16.50
Bistecca al Pepe Sirloin steak with peppercorn, brandy and cream sauce	£16.50
Manzo alla Russa Slices of tender fillet of beef cooked with mushrooms, red wine, finished with cream and brandy; served with rice	£16.95

Secondi

Filetto Dolcelatte Fillet steak stuffed with dolcelatte cheese, cooked in cream and red wine sauce	£19.95
Filetto all' Aceto Balsamico Fillet steak cooked with balsamic vinegar and extra virgin olive oil garnished with wild rocket	£19.95
Fegato Di Vitello al Burro e Salvia Calves liver in sage and butter	£16.95
Fegato Di Vitello alla Veneziana Calves liver Venetian style with onions, red wine and extra virgin olive oil	£16.95
Salmone Salmon fillet with prawns in a creamy white wine sauce	£15.95
Branzino Fillet sea-bass with white wine, garlic lemon juice and parsley	£16.95
Gamberoni all' Aglio King prawns grilled with white wine, butter and garlic served with rice	£16.95

All main courses served with a selection of seasonal vegetables and potatoes (unless stated otherwise)

Insalate e Contorni

Insalata Di Pomodoro Vine tomatoes, red onion, extra virgin olive oil and fresh basil salad	£3.85	Insalata Caprese Vine tomatoes, mozzarella cheese, extra virgin olive oil and fresh basil	£4.35
Insalata Mista Mixed salad	£3.85	Rucola e Parmigiano Rocket, parmesan shavings, extra virgin olive oil and balsamic vinegar	£3.95
Tradizionale Mixed salad with artichokes, olives and parmesan shavings	£4.10	Patatine Fritte French Fries	£2.80
		Pure Di Patate (mashed potato) with extra virgin olive oil and parmesan	£2.90

Wine

White Wine

House Wine Crisp and zesty with a hint of almond	£14.50 (1/2 bottle) £7.40 (glass 175ml) £3.85
Orvieto Classico Amabile Soft and delicate with a pleasant, mellow sweet taste	£16.50
Frascati Light, dry with a fresh lingering almond aftertaste	£16.50 (1/2 bottle) £8.80
Verdicchio Light medium dry with distinctive aromatic flavour	£16.95
Orvieto Classico Secco Fine, dry and crisp, one of the best from the Orvieto area	£16.95
Pinot Grigio Fresh, clean, with a fine bouquet	£17.60 (glass 175ml) £4.50
Ancora-Pinot Grigio Rosé Fresh, dry and crammed with summer fruit flavours	£17.80 (glass 175ml) £4.50
Sauvignon Made from 100% Sauvignon grapes, this pale straw yellow wine is well balanced and fresh on the palate	£17.80
Gavi Di Gavi One of the finest Italian wines. Dry yet smooth, freshly flavoured with a hint of almonds and an intense aroma.	£23.95

Sparkling and Champagne

Prosecco (medium dry)	£21.50
House Champagne	£33.50
Möet et Chandon NV	£39.50

Red Wine

House Wine A soft fruity and very pleasing, easy drinking wine	£14.50 (1/2 bottle) £7.40 (glass 175ml) £3.85
Valpolicella Fruity with a medium body. Subtle and elegant	£16.50 (1/2 bottle) £8.60
Bardolino Light ruby red with a delicate bouquet	£16.90
Montepulciano D'Abruzzo Rich and intense ruby red, dry and fragrant	£16.95
Chianti Light, clear with a clean fresh and fruity aroma	£17.50 (1/2 bottle) £8.95 (glass 175ml) £4.40
Cannonau Di Sardegna Riserva Classic red wine from Sardinia, dry full bodied, soft and velvety	£22.50
Primitivo A fruity robust and persistent bouquet, ruby red in colour, full bodied, warm and dry on palate	£22.50
Inferno Velvety and full bodied with a fine bouquet	£22.95
Chianti Classico Well balanced, fruity and harmonious	£22.95
Barolo Deep colour, delicate floral aroma, full of flavour and softness	£29.95
Amarone Deep red with a perfume of peach and strawberry	£35.95
Brunello Di Montalcino Ruby red, full, with spicy sweet aromas and intensity on the palate	£39.50

Drinks

Soft Drinks	£2.10	Vermouth	£3.30
Juices	£2.10	Spirits	£3.35
House wine by the glass - 175ml	£3.85	Liqueurs from	£3.00
Nastro Azzurro Peroni Beer	£3.55	Brandy from	£3.50
		(the above with any mixers, 50 pence extra)	

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