

QUATTRO OSTERIA

AN ALTERNATIVE ITALIAN CUISINE

CHEF'S MENU

45 THREE COURSES

55 FOUR COURSES

75 FOUR COURSES

LET OUR CHEF GUIDE YOU ON A CULINARY JOURNEY THROUGH ITALY AND BACK, CURATING A PERSONALIZED MENU BASED ON YOUR DIETARY PREFERENCES AND RESTRICTIONS.

EXPERIENCE THE ESSENCE OF ITALIAN CUISINE WITH A HANDPICKED SELECTION OF COURSES.

BOARDS

28 SERVING FOR TWO

48 SERVING FOR FOUR

SELEZIONE DI FORMAGGI & SALUMI ITALIANI, POLPETTA DI MELANZANA, FRITTATINA DI PASTA, CROCHETTA DI PATATA E ANTIPASTI SOTTO OLIO

SELECTION OF ARTISINAL ITALIAN CHEESES AND CURED MEATS, EGGPLANT FRITTERS, PASTA FRITTERS, POTATO CROQUETTES AND OIL PRESERVED VEGETABLES

SALADS

12 INSALATA DI NANA

LETTUCE, RED ONIONS, RED PEPPERS, TOMATOES, BLACK OLIVES AND GOAT CHEESE

14 BURRATA PUGLIESE, POMODORI ORGANICI, INSALATA DI RUCCOLA E BASILICO

SMOKED APULIAN BURRATA, HEIRLOOM TOMATOES, ARUGULA SALAD, AND BASIL

APPETIZERS

14 PARMIGIANA DI MELENZANE

BAKED EGGPLANT PARMIGIANA

14 SALSICCIA & POLENTA

ITALIAN PORK SAUSAGE, SERVED WITH A PUREE OF POLENTA

15 FRITTO MISTO. CALAMARI, MERLUZZO, GAMBERONI E ZUCCHINI

CALAMARI, COD, SHRIMP AND ZUCCHINI

16 TARTARE DI TONNO, LIMONE NON TRATTATO, SESAMO E AVOCADO

TUNA TARTAR, MEYER LEMON, SESAME SEEDS AND AVOCADO

16 COZZE ALLA MARINARA

MUSSELS, TOMATOES, SHALLOTS AND CROSTINI

SMALL PLATES

8 BROCCOLINI, AGLIO CONFIT E PEPERONCINO

BROCCOLI, GARLIC CONFIT, AND RED CHILI PEPPER

8 CARCIOFI ALLA MENTA

ARTICHOKES WITH MINT

8 PURE DI PATATE CON OLIO AL TARTUFO

POTATO PUREE WITH TRUFFLE OIL

8 CAPONATA

A RELISH OF CHOPPED EGGPLANT AND ASSORTED VEGETABLES

8 CAVOLETTI DI BRUXELLES, GORGONZOLA, PANCETTA E VINAIGRETTE ALL'ACETO BALSAMICO

BRUSSEL SPROUT, GORGONZOLA, BACON AND BALSAMIC VINAIGRETTE

PASTAS

25 GNOCCHI DI PATATE AL CACIO DI ROMA, PECORINO ROMANO, PEPE NERO E TARTUFO

POTATO GHOCCHI, CACIO DI ROMA, PECORINO ROMANO AND BLACK PEPPER FINISHED WITH TRUFFLE OIL

26 PAPPARDELLE QUATTRO RAGÙ (MIDOLLO, COSTINE DI MANZO, COLLO DI MAIALE, SALSICCIA DI MAILE)

PARPADELLE QUATTRO RAGÙ (BOBE MARROW, BEEF SHORT RIBS, PORK COLLAR AND ITALIAN SAUSAGE)

30 RISOTTO AL GRANCHIO E STRACCIATELLA PUGLIESE

CRAB RISOTTO, LOBSTER PUREE OVER STRACCIATELLA PUGLIESE

34 LINGUINE ALL'ASTICE, COZZE, POMODORINI E BASILICO

LINGUINE LOBSTER, MUSSELS, CHERRY TOMATOES AND BASIL

25 RAVIOLI DI FUNGHI STAGIONALI

HOMEMADE MUSHROOM RAVIOLI OVER PORCINI MUSHROOM SAUCE

25 PACCHERI SALSICCIA, POMODORO CILIEGINO E RICOTTA SALATA

PACCHERI PASTA WITH PORK SWEET SAUSAGE, CHERRY TOMATOES, FINISHED WITH FRESH SALTED RICOTTA

24 RAVIOLONI DI ZUCCA

HOMEMADE BUTTERNUT SQUASH RAVIOLI, BUTTER AND SAGE SAUCE WITH PUMPKIN SEEDS

ENTREES

26 POLLO ALLA ISCHITANA

STEW CHICKEN, CHERRY TOMATOES AND ONIONS SERVED WITH POTATO PUREE

26 SALMONE ALLA SICILIANA

PAN SEARED SALMON SERVED WITH CAPONATA VEGETABLE

30 FILETTO DI BRANZINO IN GAUZZETTO DI COZZE E VONGOLE

BRANZINO IN CLAM AND MUSSEL SAUCE

35 CARRE DI AGNELLO, PATATE AL FORNO E ASPARAGI

PAN SEARED LAMB RACK, WITH ROASTED POTATOES AND ASPARAGUS OVER LAMB JUS

DESSERTS

12 TIRAMISÙ CLASSICO

CLASSIC TIRAMISÙ

12 CANNOLO

CLASSIC CANNOLI WITH CHOCOLATE AND PISTACHIOS

12 TORTA DI LAVA E GELATO ALLA VANIGLIA

LAVA CAKE CHOCOLATE AND VANILLA GELATO

12 GELATI E SORBETTI

SEASONAL GELATO AND SORBETS

