

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	£2.90	Calamari Livornesi Squid in a rich tomato, wine and herb sauce	£6.80
Focaccia v Italian garlic bread - traditional Sorrentina - with a dash of tomato sauce and mozzarella	£3.70 £4.00	Cozze Napoletane Mussels in white wine, garlic, tomato and parsley	£7.80
Bruschetta Siciliana v Toasted bread topped with chopped tomatoes, garlic, oregano, extra virgin olive oil and fresh basil	£4.00	Gamberoni King Prawns pan fried with white wine, garlic butter and parsley	£7.95
Zuppa del Giorno v Freshly made soup of the day	£5.50	Polpette Rustiche Traditional Italian beef meatballs in a light, herb-flavoured tomato sauce	£6.85
Portofino v Avocado, mozzarella, vine tomatoes, olives, red onion and extra virgin olive oil	£5.70	Prosciutto e Melone The classic combination of Parma ham and melon	£7.70
Mozzarella in Carrozza v Breadcrumbs mozzarella cheese in a herby tomato sauce	£6.50	Antipasto Misto A taste of Italian cured meats, olives, pickled vegetables and parmesan shavings	£7.90
Funghi Ripieni v Breadcrumbs field mushrooms filled with mixed cheeses then drizzled with garlic and olive oil.	£6.70	Bresaola con Rucola e Parmigiano Thinly sliced cured beef fillet with rocket, lemon, parmesan shavings and extra virgin olive oil	£7.80
Formaggio Di Capra v Grilled goat's cheese served with mixed leaves salad, sun-dried tomatoes, extra virgin olive oil and balsamic vinegar	£6.75	Insalata Di Avocado e Gamberetti Prawns and Avocado with mixed leaves salad and cocktail sauce	£6.80
Avocado della Casa Gratin of prawns, crab and avocado, mustard sauce and parmesan cheese	£7.70	Asparagi Gratinati Asparagus wrapped with Parma ham, grilled with parmesan cheese	£7.90

All pasta dishes can be served as an appetizer

Classic Pasta

	As starter £6.80		As starter £7.00
Fettuccine Rustica v Sun-dried tomatoes, olives, creamy pesto and tomato sauce	£9.80	Ravioli ai Funghi v Mushroom ravioli in a tomato and fresh basil sauce	£9.95
Penne Puttanesca Capers, anchovies and olives in chilli-tomato sauce	£9.80	Lasagne Classiche Layers of pasta, beef, tomato sauce and Béchamel	£9.95
Fettuccine Al Salmone Fresh salmon, garlic, parsley and cream sauce	£9.80	Tortellini di Carne Pasta shells filled with ground pork and served with a ham and mushroom cream sauce	£9.95
Spaghetti Carbonara Diced bacon, cream, egg yolks and parmesan	£9.80	Spaghetti ai Frutti di Mare As starter £7.30 With seafood, extra virgin olive oil and fresh tomato sauce	£11.80
Fettuccine Amatriciana Fresh chillies, bacon, onion and tomatoes	£9.80	Crespelle Ripiene v Thin Italian-style 'pancakes' filled with ricotta cheese and spinach, topped with Béchamel and tomato	£9.95
Spaghetti Bolognese The classic of classics - tomatoes and ground beef	£9.80	Penne Pollo e Funghi Penne in a creamy sauce with chicken, mushrooms, garlic and parmesan cheese	£9.95
Penne Arrabbiata v Fresh chillies, garlic, mixed peppers and tomato sauce	£9.80	Melanzane alla Parmigiana v No need for pasta - This traditional oven baked dish with aubergines, tomatoes, mozzarella and parmesan cheese	£9.95

Risotti

Risotto Marinara Classic Italian style risotto with seafood, extra virgin olive oil and tomato	£11.80	Risotto alla Boscaiola v Risotto with asparagus, artichokes, mushrooms, garlic, cream and a touch of tomato	£10.50
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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	£7.50	Americana Pepperoni sausage, sweetcorn and red onion	£8.95
Funghi v Mushrooms flavoured with oregano	£8.50	Parma Slices of Parma ham, oregano and rocket	£9.50
Vegetariana v Peppers, red onion, sweetcorn, mushrooms and herbs	£8.95	Inferno Pepperoni sausage and chillies	£8.95
Ai Formaggi v Topped with various Italian cheeses	£8.95	Calzone Vesuvio A 'folded' pizza filled with ham and mushrooms	£9.50
Napoletana From Naples - traditional with anchovies, capers and olives	£8.95	Capricciosa Artichokes, ham, mushrooms and olives	£9.50
Marinara Mixed seafood, garlic and oregano	£9.75	Fiorentina v Spinach, egg, olives and parmesan shavings	£9.50
Quattro Stagioni Reflecting the four seasons: olives, ham, mushrooms and mixed peppers	£9.50	Contadina Pepperoni sausage, mushrooms, gorgonzola cheese	£9.60
Haiti Exotic with ham and pineapple	£8.95	Tre Gusti Chicken, pepperoni sausage and ham	£9.60
Caprino v Goat's cheese, peppers and artichokes	£9.50	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	£15.95
Pollo al Vino Bianco Supreme of chicken in white wine, onion, sun-dried tomatoes, garlic and rosemary	£14.95
Scaloppine Di Vitello Con Capperi e Olive Veal escalopes with capers, olives, garlic, tomato sauce and extra virgin olive oil	£17.50
Sorpresa Di Vitello Rolled fillet of veal, filled with mozzarella, Parma ham, finished with Marsala wine	£17.95
Bistecca Quattro Sirloin steak with mushrooms and red wine sauce	£17.50
Bistecca al Pepe Sirloin steak with peppercorn, red wine and cream sauce	£17.50
Manzo alla Russa Slices of tender fillet of beef cooked with mushrooms, onions and red wine finished with cream; served with rice	£17.95

Secondi

Filetto Dolcelatte Fillet steak stuffed with dolcelatte cheese, cooked in cream and red wine sauce	£20.95
Filetto all' Aceto Balsamico Fillet steak cooked with balsamic vinegar and extra virgin olive oil garnished with wild rocket	£20.95
Fegato Di Vitello al Burro e Salvia Calves liver in sage and butter	£17.95
Fegato Di Vitello alla Veneziana Calves liver Venetian style with onions, red wine and extra virgin olive oil	£17.95
Salmone Salmon fillet with prawns in a creamy white wine sauce	£16.95
Branzino Fillet sea-bass with white wine, garlic lemon juice and parsley	£17.95
Gamberoni all' Aglio King prawns grilled with white wine, butter and garlic served with rice	£17.95

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

Wine

White Wine

House Wine Crisp and zesty with a hint of almond	£14.90 (1/2 bottle) £7.90 (glass 175ml) £4.10
Frascati Light, dry with a fresh lingering almond aftertaste	£16.90 (1/2 bottle) £9.00
Verdicchio Light medium dry with distinctive aromatic flavour	£17.30
Orvieto Classico Secco Fine, dry and crisp, one of the best from the Orvieto area	£17.30
Pinot Grigio Fresh, clean, with a fine bouquet	£17.80 (glass 175ml) £4.65
Ancora-Pinot Grigio Rosé Fresh, dry and crammed with summer fruit flavours	£17.95 (glass 175ml) £4.65

Sauvignon Made from 100% Sauvignon grapes, this pale straw yellow wine is well balanced and fresh on the palate	£17.95
Gavi Di Gavi One of the finest Italian wines. Dry yet smooth, freshly flavoured with a hint of almonds and an intense aroma.	£24.95

Sparkling and Champagne

Prosecco	£23.95
House Champagne	£33.90
Möet et Chandon NV	£39.50

Red Wine

House Wine A soft fruity and very pleasing, easy drinking wine	£14.90 (1/2 bottle) £7.90 (glass 175ml) £4.10
Valpolicella Fruity with a medium body. Subtle and elegant	£16.90 (1/2 bottle) £8.95
Bardolino Light ruby red with a delicate bouquet	£17.30
Montepulciano D'Abruzzo Rich and intense ruby red, dry and fragrant	£17.30
Chianti Light, clear with a clean fresh and fruity aroma	£17.95 (1/2 bottle) £9.20 (glass 175ml) £4.65
Cannonau Di Sardegna Riserva Classic red wine from Sardinia, dry full bodied, soft and velvety	£25.95
Primitivo A fruity robust and persistent bouquet, ruby red in colour, full bodied, warm and dry on palate	£24.95
Inferno Velvety and full bodied with a fine bouquet	£24.95
Chianti Classico Well balanced, fruity and harmonious	£23.95
Barolo Deep colour, delicate floral aroma, full of flavour and softness	£31.50
Amarone Deep red with a perfume of peach and strawberry	£37.95

Drinks

Soft Drinks	£2.20	Vermouth	£3.30
Juices	£2.20	Spirits	£3.35
House wine by the glass - 175ml	£4.10	Liqueurs from	£3.00
Nastro Azzurro Peroni Beer	£3.60	Brandy from	£4.50
		(the above with any mixers, 50 pence extra)	

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