

NEAPOLITAN PIZZE

\$10

BIANCA (NO TOMATO SAUCE)
E.V.O.O., ONION, ROSEMARY, & RED CHILIS

MARINARA (NO CHEESE)
TOMATO SAUCE, DICED TOMATOES, GARLIC, OREGANO

\$13

MARGHERITA
MOZZARELLA, TOMATO SAUCE, SWEET BASIL

SAUSAGE
FENNEL-SAUSAGE

\$14

QUATTRO FORMAGGI
PECORINO, MOZZARELLA, FONTINA, PARMIGIANO

PEPPERONI
NEAPOLITAN SAUSAGE

FUNGHI
ROASTED PORTOBELLOS, DICED TOMATOES

STEFANO (NO TOMATO SAUCE)
E.V.O.O., ROSEMARY, MOZZARELLA, PARMIGIANO, BASIL,
SPICY SAUSAGE

\$15

SOPRANO
VEAL MEATBALLS, GIARDINIERA, BASIL, RED CHILI

\$16

CAMPANIA
FONDUTA, HOUSE MADE RICOTTA, OVEN ROASTED
CHERRY TOMATOES, HAND TORN BASIL

\$17

QUATTRO STAGIONI
ARTICHOKEs, ROASTED PEPPERS, GRILLED ZUCCHINI,
PORTOBELLO MUSHROOM, GRANA

QUARTINO

CICCHETTI

WINE BAR PLATES

ITALIAN SUB 8.00
COPPA, MORTADELLA, PROVOLONE, LETTUCE, TOMATO,
WITH A SIDE OF HOUSE-MADE GIARDINIERA

SAUSAGE SUB 8.00
HOUSE-MADE TUSCAN SAUSAGE
WITH ROASTED BELL PEPPERS, ONIONS, & MARINARA

MEATBALL SUB 8.00
VEAL MEATBALLS IN POMODORO SAUCE
WITH A SIDE OF GIARDINIERA

VEAL MEATBALL SLIDER 3.25
POMODORO SAUCE & GIARDINIERA

BRUSCHETTE 6.00
CHOICE OF ROASTED TOMATO, SICILIAN EGGPLANT
OR PORTOBELLO MUSHROOM

WHITE BEAN & GARLIC SPREAD 8.25
TOASTED FILONE

HOUSE MADE GOATS MILK RICOTTA 10.50
FRESH OREGANO & DOP VAL DI MAZARA ORGANIC E.V.O.O.

POLPETTE AL SUGO DI POMODORO 9.75
VEAL MEATBALLS IN ORGANIC TOMATO SAUCE
WITH FRESH BASIL & FRESH HOUSE-MADE RICOTTA

POLENTA FRIES 8.75
RED BELL PEPPER SALSA

ZUPPE E INSALATE

SOUP & SALAD

SUN-DRIED TOMATO SOUP 4.50
BASIL & RICOTTA CROSTINI

CHICKEN SOUP 4.50
VEGETABLES, PARMIGIANO REGGIANO & CARNAROLI RISOTTO

MINISTRONE SOUP 4.50
SEASONAL VEGETABLES

ROMAINE HEARTS 7.50
SHAVED GRANA, HONEY, LEMON & E.V.O.O.

BABY SPINACH 8.75
PEARS, WALNUTS & RICOTTA SALATA

WILD ARUGULA 8.00
NAVEL ORANGE, HAZELNUTS, E.V.O.O.
& HOUSE-MADE GOATS MILK RICOTTA

QUARTINO SALUMI SALAD 10.50
ICEBERG & ARUGULA LETTUCE, SALUMI, PROVOLONE, ROAST-
ED PEPPERS, ARTICHOKE, CUCUMBER, TOMATO, RED ONION,
SICILIAN OIL CURED OLIVES, RED WINE VINEGAR & E.V.O.O.

CAPRESE 12.00
DOP BUFFALO MOZZARELLA, TOMATOES, FRESH BASIL & AGED
BALSAMIC SYRUP

BURRATA 11.25
HOUSE-MADE BURRATA WITH ROASTED BEETS SALAD

TUSCAN KALE 9.25
SPICED BUTTERNUT SQUASH, DRIED CHERRIES, HOUSE-MADE
GOAT'S MILK RICOTTA, AND TOASTED PUMPKIN SEEDS

SALUMERIA TASTING

\$29

SELECT TWO SALUMI
SELECT TWO FORMAGGI
SELECT TWO SPUNTINI
ASSORTMENT OF OLIVES

FONDUTA

FONDUE

ITALIAN ARTISAN BLEND 9.75
CUBED CALABRESE BREAD

ADDITIONAL ACCOMPANIMENTS
APPLES \$3 CRUDITES (CELERY & CARROTS) \$5

PASTA IN CASA

HOUSE MADE PASTA

GNOCCHI 12.75
ORGANIC TOMATO SAUCE, FRESH BASIL & FRESH RICOTTA

RAVIOLI 12.50
FILLED WITH BRAISED PORK, SPECK & FAVA BEANS

PAPPARDELLE AL SUGO DI MANZO 13.25
TUSCAN PASTA RIBBONS WITH BRAISED BEEF TOMATO SAUCE

TORTELLINI 13.50
ALFREDO SAUCE, PEAS & PROSCIUTTO

PASTA SECCA

IMPORTED PASTA

**FAMILY PORTIONS FEED 6 TO 8 PEOPLE* FAMILY PAN

ORECCHIETTE 11.75 *30.00
EAR SHAPED PASTA & FENNEL-SAUSAGE RAGU

SPAGHETTI POMODORO 11.00 *20.00
ORGANIC TOMATOES WITH FRESH BASIL
ADD MEATBALL \$1.25

PENNE ALLA VODKA 11.50 *20.00
VODKA, TOMATOES, GARLIC, RED CHILI,
BASIL & CREAM

LINGUINE WITH CLAMS 14.25
E.V.O.O., RED CHILI & PINOT GRIGIO, RED OR WHITE
SAUCE

GLUTEN FREE FUSILI 13.00
ORGANIC TOMATO SAUCE, FRESH BASIL
& FRESH RICOTTA

RISI

ACQUERELLO AGED RISO FROM PIEMONTE

SHRIMP RISOTTO 14.50
ZUCCHINI & SUN-DRIED TOMATOES

TUSCAN SAUSAGE RISOTTO 13.25
TOMATOES & FRESH PEAS

PORCINI & TRUFFLE RISOTTO 15.50
PORCINI MUSHROOM & WHITE TRUFFLES

VERDURE

VEGETABLES

EGGPLANT PARMIGIANA 9.00
BAKED EGGPLANT, TOMATO, BASIL & MOZZARELLA

ROASTED ASPARAGUS 6.50
PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.

BROCCOLINI 6.75
RED CHILI, ONION, TOMATO, GARLIC & E.V.O.O.

SAUTÉED SPINACH 6.25
E.V.O.O. & GARLIC

SCAROLA E FAGIOLI 6.25
BRAISED ESCAROLE WITH CANNELLINI BEANS

FRUTTI DI MARE

SEAFOOD

COZZE ALLA SICILIANA 10.25
P.E.I. MUSSELS, WHITE WINE, CAPERS, OLIVES,
& TOMATO BROTH

SHRIMP DIAVOLO 12.75
GARLIC, RED CHILI, ARRABIATA TOMATO SAUCE, BASIL,
LEMON & E.V.O.O.

SALMON 15.75
ROASTED GRAPE TOMATOES & OIL CURED OLIVE PUREE

ROASTED BABY OCTOPUS 12.50
BRAISED ESCAROLE, RED CHILI & E.V.O.O.

SPECIALITA

SPECIALTIES

KNIFE CUT ARTISAN SAUSAGE 12.75
ROASTED BELL PEPPERS, ONIONS, GARLIC & E.V.O.O.

CHICKEN PARMIGIANA 15.75
LIGHTY BREADED CHICKEN BREAST WITH POMODORO
SAUCE AND MOZZARELLA

BEEF SHORT RIB 17.75
SALSA VERDE

OSSO BUCO 16.50
RED WINE BRAISED PORK

DOLCE

DESSERT

TIRAMISU 9.00
LADYFINGERS SOAKED IN ESPRESSO WITH MASCARPONE
CHEESE & COCOA

BISCOTTI DI CASA 5.00
HOUSE-MADE BISCOTTI

Gluten free menu available upon request. Menu items may contain or come into contact with allergens, including, but not limited to, milk, eggs, fish, tree nuts, wheat, peanuts and soy-beans. Please inform your server if you have a food allergy.
*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.