

OLIVES

SICILIAN OIL CURED (BLACK)	2.25
CASTELVETRANO (GREEN)	2.25
CERIGNOLA (RED)	2.25
ASSORTMENT OF ALL 3	4.00

SPUNTINI

SICILIAN CAPONATA	6.25
EGGPLANT SALAD, OLIVES & CAPERS	
ROASTED PEPPERS	5.75
HAND CHARRED, CAPERS, GARLIC & EVOO	
GIARDINIERA ROMANA	5.75
HOUSEMADE PICKLED VEGETABLES	
ROASTED BEET SALAD	5.50
RICOTTA SALATA & WALNUTS	
ARTICHOKES CAMPOBASSO	5.75
BABY ARTICHOKES, ONIONS, CARROTS & E.V.O.O.	

SALUMI

MORTADELLA	4.75
WITH PISTACHIOS	
SALMETTE	5.75
BAROLO INFUSED ITALIAN SALAMI	
FINOCCHIONA	5.75
TUSCAN SALAMI	
COPPA	6.50
CLASSIC FRAGRANT SPICED PORK	
DUCK PROSCIUTTO	7.50
AROMATIC SEASONED MOULARD DUCK BREAST	
SPECK	7.50
COLD SMOKED PROSCIUTTO	
PROSCIUTTO SAN DANIELE- DOP DALL'AVA	
ITALIAN HAM, SWEET AND VELVETY. 18 MONTHS	

FORMAGGI

GORGONZOLA DOLCE	5.75
COW'S MILK, CREAMY, MILD, SEMI-SOFT	
FONTINA VAL D'AOSTA	6.50
COW'S MILK, CREAMY, RICH, SWEET, SEMI-SOFT	
TALEGGIO	6.75
COW'S MILK, NUTTY, AROMATIC, SEMI-SOFT	
PROVOLONE	5.00
COW'S MILK, SALTY, SHARP, SEMI-HARD	
ASIAGO VECCHIO	6.00
COW'S MILK, SHARP, TANGY, SEMI-HARD	
GRANA PADANO STRAVECCHIO	5.75
COW'S MILK, INTENSE, AROMATIC, SEMI-HARD	
PECORINO ROMANO	6.50
SSHEEP'S MILK, HAND SALTED, SHARP, HARD	
PARMIGIANO REGGIANO	8.00
MILK FROM THE "RED COW", SHARP, HARD	

QUARTINO

ZUPPE E INSALATE

SOUP & SALAD

SUN-DRIED TOMATO SOUP	4.50
WITH FRESH BASIL	
(SPECIFY NO CROSTINI)	
CHICKEN SOUP	4.50
FRESH VEGETABLE & CARNAROLI RISOTTO	
MINISTRONE SOUP	4.50
SEASONAL VEGETABLES	
ANGUS BEEF CARPACCIO*	11.75
SHAVED CELERY, PARMIGIANO REGGIANO & E.V.O.O.	
BABY SPINACH	8.75
PEARS, WALNUTS, & RICOTTA SALATA	
CAPRESE	12.00
DOP BUFFALO MOZZARELLA, ROMA TOMATOES,	
FRESH BASIL, & AGED BALSAMIC SYRUP	
BURRATA	11.25
HOUSE-MADE BURRATA WITH ROASTED BEETS,	
ORANGE	
TUSCAN KALE	9.25
SPICED BUTTERNUT SQUASH, DRIED CHERRIES,	
HOUSE-MADE GOAT'S MILK RICOTTA, AND	
TOASTED PUMPKIN SEEDS	

QUARTINO SALUMI SALAD

ICEBERG & ARUGULA LETTUCE, SALUMI,	
PROVOLONE, ROASTED PEPPERS, ARTICHOKE,	
CUCUMBER, TOMATO, RED ONION, SICILIAN OIL	
CURED OLIVES, RED WINE VINEGAR & E.V.O.O.	

WILD ARUGULA

NAVAL ORANGE, HAZELNUTS, HOUSE-MADE GOATS	
MILK RICOTTA, & E.V.O.O.	

PASTA SECCA

IMPORTED PASTA

GLUTEN FREE FUSILLI

MADE FROM BROWN RICE, TAPIOCA, POTATO, EGG	
CHOOSE ANY PREPARATION	

RISI

ACQUERELLO AGED RISO FROM PIEDMONTE

SHRIMP RISOTTO	14.50
ZUCCHINI & SUN-DRIED TOMATOES	
TUSCAN SAUSAGE RISOTTO	13.25
TOMATOES & FRESH PEAS	
PORCINI & TRUFFLE RISOTTO	15.50
PORCINI MUSHROOMS & WHITE TRUFFLES	

SPECIALITA

SPECIALTIES

BROCCOLINI	6.75
RED CHILI, ONION, GARLIC, & E.V.O.O.	
ROASTED ASPARAGUS	6.50
PARMIGIANA, PORK SPECK, CHARRED LEMON &	
E.V.O.O.	
SAUTÉED SPINACH	6.25
E.V.O.O. & GARLIC	
SCAROLA E FAGIOLI	6.25
BRAISED ESCAROLE WITH CANNELLINI BEANS	
SHRIMP DIAVOLO	12.25
ARRABIATA TOMATO SAUCE, BASIL, & LEMON	
SALMON	15.75
ROASTED GRAPE TOMATOES & OIL CURED OLIVES	
ROASTED OCTOPUS	12.50
BRAISED ESCAROLE, RED CHILI, & E.V.O.O.	
BEEF SHORT RIB	17.75
SALSA VERDE	
TAGLIATA DI MANZO*	14.50
SLICED GIBSONS GRASS FED AUSTRALIAN STRIP	
STEAK, BROCCOLINI, RED CHILI, GARLIC & E.V.O.O.	

QUARTINO

626 N. STATE ST. CHICAGO, IL 60654

(312) 698-5000

PLEASE VISIT: WWW.QUARTINORISTORANTE.COM