

OLIVES

SICILIAN OIL CURED (BLACK)	3.00
CASTELVETRANO (GREEN)	2.50
CERIGNOLA (RED)	3.50
ASSORTMENT OF ALL 3	5.50

SPUNTINI

SICILIAN CAPONATA	6.75
EGGPLANT SALAD, OLIVES & CAPERS	
ROASTED PEPPERS	6.00
HAND CHARRED, CAPERS, GARLIC & EVOO	
GIARDINIERA ROMANA	6.00
HOUSEMADE PICKLED VEGETABLES	
ROASTED BEET SALAD	6.00
RICOTTA SALATA & WALNUTS	
ARTICHOKES CAMPOBASSO	6.75
BABY ARTICHOKES, ONIONS, CARROTS & E.V.O.O.	

SALUMI

MORTADELLA	4.75
WITH PISTACHIOS	
SOPPRESSATA	5.75
SPICY CALABRIAN SAUSAGE	
FINOCCHIONA	6.25
TUSCAN SALAMI	
COPPA	6.50
CLASSIC FRAGRANT SPICED PORK	
DUCK PROSCIUTTO	7.75
AROMATIC SEASONED MOULARD DUCK BREAST	
SPECK	7.50
COLD SMOKED PROSCIUTTO	
PROSCIUTTO SAN DANIELE	8.25
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	5.25
COW'S MILK, SALTY, SHARP, SEMI-HARD	
ASIAGO VECCHIO	6.25
COW'S MILK, SHARP, TANGY, SEMI-HARD	
GRANA PADANO STRAVECCHIO	6.25
COW'S MILK, INTENSE, AROMATIC, SEMI-HARD	
PECORINO ROMANO	6.50
SHEEP'S MILK, HAND SALTED, SHARP, HARD	
PARMIGIANO REGGIANO	8.00
MILK FROM THE "RED COW", SHARP, HARD	

QUARTINO

ZUPPE E INSALATE

SUN-DRIED TOMATO SOUP	5.25
WITH FRESH BASIL	
(SPECIFY NO CROSTINI)	5.25
CHICKEN SOUP	5.25
FRESH VEGETABLE & CARNAROLI RISOTTO	
MINISTRONE SOUP	5.25
SEASONAL VEGETABLES	
WILD ARUGULA	9.25
NAVAL ORANGE, HAZELNUTS, HOUSE-MADE GOATS MILK RICOTTA, & E.V.O.O.	
BABY SPINACH	9.75
PEARS, WALNUTS, & RICOTTA SALATA	
CAPRESE	13.75
DOP BUFFALO MOZZARELLA, ROMA TOMATOES, FRESH BASIL, & AGED BALSAMIC SYRUP	
BURRATA (NO TOASTED FILONE)	12.25
HOUSE-MADE BURRATA WITH ROASTED GRAPE TOMATOES & FRESH BASIL	
TUSCAN KALE	10.75
SHAVED BRUSSEL SPROUTS, TOASTED PISTACHIOS, GOLDEN RAISINS, PARMIGIANO REGGIANO, PECORINO & CITRUS VINAIGRETTE	
QUARTINO SALUMI SALAD	11.75
ICEBERG & ARUGULA LETTUCE, SALUMI, PROVOLONE, ROASTED PEPPERS, ARTICHOKE, CUCUMBER, TOMATO, RED ONION, SICILIAN OIL CURED OLIVES, RED WINE VINEGAR & E.V.O.O.	

PASTA SECCA

GLUTEN FREE FUSILLI	13.75
Organic tomato sauce, fresh basil & fresh ricotta	

RISI

ACQUERELLO AGED RISO FROM PIEDMONTE	
SHRIMP RISOTTO	15.25
ZUCCHINI & SUN-DRIED TOMATOES	
TUSCAN SAUSAGE RISOTTO	13.75
TOMATOES & FRESH PEAS	
PORCINI & TRUFFLE RISOTTO	15.75
PORCINI MUSHROOMS & WHITE TRUFFLES	

SPECIALITA

SPECIALTIES

BROCCOLINI	7.50
RED CHILI, ONION, GARLIC, & E.V.O.O.	
ROASTED ASPARAGUS	7.50
PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.	
SAUTÉED SPINACH	7.25
E.V.O.O. & GARLIC	
SCAROLA E FAGIOLI	7.25
BRAISED ESCAROLE WITH CANNELLINI BEANS	
SHRIMP DIAVOLO	14.25
ARRABIATA TOMATO SAUCE, BASIL, & LEMON	
SALMON	16.75
ROASTED GRAPE TOMATOES & OIL CURED OLIVES	
ROASTED OCTOPUS	13.75
BRAISED ESCAROLE, RED CHILI, & E.V.O.O.	
BEEF SHORT RIB	19.25
SALSA VERDE	
TAGLIATA DI MANZO*	17.25
SLICED GIBSONS GRASS FED AUSTRALIAN STRIP STEAK, BROCCOLINI, RED CHILI, GARLIC & E.V.O.O.	
ARTISAN SAUSAGE	12.75
ROASTED BELL PEPPERS, ONIONS, GARLIC, & E.O.O.	

QUARTINO

626 N. STATE ST. CHICAGO, IL 60654
(312) 698-5000

PLEASE VISIT: WWW.QUARTINORISTORANTE.COM