

Brunch

QUATTRO OSTERIA

CESTINO DI PANE

SERVING FOR TWO 18 | SERVING FOR FOUR 28

ITALIAN CROISSANT, NUTELLA, PASTRY CREAM, PISTACHIO

FOCACCE PANINI

[CHOICE OF SIDE SALAD OR HOMEFRIES]

QUATTRO FOCACCIA | 18

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, CAPRESE,
BUFFALO MOZZARELLA, GRILLED ZUCCHINI, FINISHED WITH PESTO SAUCE

FOCACCIA DI TERRA | 15

GENOVESE STEW MEAT, SMOKED MOZZARELLA, ARUGULA, TUNA TARTARE,
STRACCIATELLA, PISTACHIO, BALSAMIC VINEGAR REDUCTION

FOCACCIA VEGETARIANA | 14

GRILLED EGGPLANT & ZUCCHINI, SUN-DRIED TOMATOES, GOAT CHEESE, BASIL PESTO

FRITTURE

FRITTURA DI PESCE | 13

FRIED CALAMARI, SHRIMP, COD

FRITTURA ALL'ITALIANA | 11

ARANCINI, POTATO CROQUETTE, BUCATINI FRITTATA, EGGPLANT FRITTERS

FRITTATE

[CHOICE OF SIDE SALAD OR HOMEFRIES]

PROSCIUTTO E MOZZARELLA AFFUMICATA | 14

PROSCIUTTO & SMOKED MOZZARELLA

PATATE CON CIPOLLE E PECORINO | 14

POTATO WITH ONIONS & PECORINO CHEESE FONDUE

QUATTRO BENEDETTE | 14

POACHED EGGS WITH ENGLISH MUFFIN & HOLLANDAISE SAUCE
CHOICE OF PROSCIUTTO OR SMOKED SALMON

BURRATONA

16

SMOKED BURRATA, ARUGULA, ENDIVES, MARINATED ARTICHOKES,
SUN-DRIED TOMATOES

PASTA

BUCATINI CARBONARA | 19

PANCETTA, EGGS, PECORINO CHEESE

PACCHERI AL CINGIALE | 19

WILD BOAR RAGÚ, ARTICHOKE, SICILIAN BLACK OLIVES

GNOCCHI SORRENTINA | 19

POTATO GNOCCHI, TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL

DOLCE

FRENCH TOAST | 10

FRENCH TOAST SERVED WITH FRESH BERRIES, WHIPPED CREAM & MAPLE SYRUP

GELATI CON CANTUCCI DI PRATO | 10

SEASONAL GELATO FLAVORS & CANTUCCI COOKIES

CANNOLI | 10

CANNOLI SHELL FILLED WITH RICOTTA CHEESE & CHOCOLATE

ADD EGGS TO ANY ENTREE +2

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF SIX OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY SEVERE ALLERGIES.

Cocktails

Bottomless

45 PER PERSON

INCLUDES YOUR CHOICE OF A BRUNCH ENTREE
+ BOTTOMLESS MOJITOS, APEROL SPRITZS, MIMOSAS,
& BELLINIS. QUATTRO FOCACCIA AND DI TERRA IS AN
ADDITIONAL +5. TWO HOUR TIME LIMITS PER SEATING.

LOVE TONIGHT | 13

SERRANO PEPPER INFUSED EL SILENCIO MEZCAL,
PATRON CITRONGE, PASSION FRUIT, LIME, ORANGE.
GARNISHED WITH A DRIED LIME & SERRANO PEPPER.

STARRY NIGHT | 13

WODKA VODKA, LIME, GRAPE, PEACH, MINT, SODA WATER.
GARNISHED WITH DRIED LIME & MINT SPRIG.

RED SANGRIA | 13

RED WINE, HAYMAN'S GIN, COINTREAU,
ORANGE, LIME, PINEAPPLE, CUCUMBER, MINT.
GARNISHED WITH DRIED LEMON & MINT SPRIG.

SANDILLA MARGARITA | 13

MI RANCHO TEQUILA, PATRON CITRONGE, LIME,
WATERMELON, CUCUMBER. GARNISHED WITH SUGAR & CUCUMBER.

THE KING | 13

WODKA VODKA, LEMON, PEACH, MELON, PASSION FRUIT, MINT.
GARNISHED WITH DRIED LEMON & MINT SPRIG.

QUATTRO APEROL SPRITZ | 13

DOS ALMAS CHAMPAGNE, HAYMAN'S GIN, APEROL,
GRAPEFRUIT, GINGER, SODA WATER.
GARNISHED WITH GRAPEFRUIT PEEL.

BASIL MOJITO | 13

DIAMOND RUM, LIME, MINT, BASIL, SODA WATER.
GARNISHED WITH DRIED LIME & BASIL LEAF.

QUATTRO BELLINI | 13

DOS ALMAS CHAMPAGNE, CHOICE OF STRAWBERRY OR MANGO.

QUATTRO MIMOSA | 13

DOS ALMAS CHAMPAGNE, CHOICE OF ORANGE,
PASSION FRUIT, STRAWBERRY, OR HIBISCUS.

Pitchers

RED SANGRIA | 45

FOUR SERVINGS.