

2009-02-16

NEW KETTLE RIDGE ALL NATURAL STEAK AND PASTA DINNER AT GUSTO DI QUATTRO

(North Vancouver, BC) February 13, 2009 Gusto di Quattro executive chef, Nicholas Lim, is pleased to introduce Gusto's Steak and Pasta dinner, featuring all natural Kettle Ridge beef, paired with Quattro's signature pastas and a few delectable additions. The menu is available for dinner only beginning on February 16 until March 31.

The meal includes one of three steak selections: baseball cut sirloin (\$25), thick cut flat iron (\$26), and New York striploin (\$29), plus one of six pastas: spaghetti Quattro, linguine pesto, spicy penne arrabiatta, fettucini alfredo, tortellini pomodoro and spaghetti bolognese. Sautéed prawns, asparagus, garlic toast, and truffle vinaigrette are among the additional selections guest may choose to complete the meal.

About Kettle Ridge Beef

Translated, Gusto di Quattro means, a taste of Quattro, and Gusto is just that. A North Shore favorite since opening in 2000, the restaurant has history with the Corsi family. It's the very same location where proprietor Antonio Corsi opened his first restaurant, Trattoria Corsi, in 1980. Corsi's fare continues to be as wildly popular now as it was then. Gusto is located seaside, by the Lonsdale Quay market in North Vancouver. Come enjoy the taste of little Italy right in the pleasures of your own backyard.

Gusto di Quattro is open for dinner from 5:00 p.m. seven days a week, and for lunch from noon, Monday through Friday. For reservations, please phone 604-924-4444

Gusto di Quattro is owned and operated by partners Antonio and Patrick Corsi. The father and son team also owns Quattro on Fourth in Vancouver and Quattro at Whistler. Visit them at www.quattrorestaurants.com

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