

QUATTRO

STUZZICHINI

WARM SICILIAN OLIVES 13 🍷

PANE 10
selection of house made breads

PROSCIUTTO di PARMA 29

24 month aged prosciutto

PANE FETTUNTA & MOZZARELLA di BUFALA 24

crispy olive oil soaked bread | buffalo mozzarella

ANTIPASTI

CARPACCIO SENAPE 30

quail egg | pickled cipolline | aglio nero

ENDIVE & FIG SALAD 22

gorgonzola | hazelnuts | balsamico dressing

CAPELANTE CRUDO 27 🍷

hokkaido scallops | avocado | jalapeño | citrus dressing

CALAMARI MANDORLE 26 🍷

charred humbolt squid | nduja pomodoro | marcona almonds

ROASTED BEETS & WHIPPED RICOTTA 26

olive agrodolce | rucola | honey garlic

RADICCHIO BOCCONCINI 24 🍷

prosciutto | sour cherry glaze

CESARE 24

romaine hearts | parmigiano | sourdough crumb

PRIMI

PAPPARDELLE BOLOGNESE 37

8hr braised bolognese | parmigiano

PASTA del GIORNO MP

daily pasta | fresh local ingredients

FUSILLI TARTUFATI 35

local wild mushrooms | truffle cream | sage | pecorino

LINGUINE PUTTANESCA 34

nicoise olive | white anchovy | caper & tomato
add seasonal seafood +12

GNOCCHI 42

black truffle | sunchoke | mascarpone

SPAGHETTI QUATTRO 34

italians only

PASTA AVAILABLE WITH GLUTEN-FREE NOODLES 🍷 4

PESCE, POLLAME E CARNE

BRAISED BEEF CHEEK 58 🍷

polenta | celeriac | pickled grapes

LAMB SADDLE CHOP 62 🍷

pesto rosso | olive & potato ragu

BISTECCA alla FIORENTINA MP 🍷

dry aged 32oz porterhouse

GALLETTO al MATTONE 48

pressed cornish game hen | spaghetti aglio olio

ROASTED SCALLOPS 67 🍷

lemon risotto | fennel | meyer lemon succo

SMOKED SALMONE alla GRIGLIA 57 🍷

butter beans | manila clams | leeks | crab succo

SIDES

BEEF FAT ROASTED POTATOES 14

WINTER VEGETABLES 15

MEYER LEMON RISOTTO 15

POLENTA PARMIGIANO 15

🍷 ALL SIDES ARE GLUTEN FREE

GLUTEN FREE 🍷

WE PROUDLY SERVE OCEANWISE SEAFOOD 🐟

PLEASE ADVISE YOUR SERVER IF THERE ARE ANY ALLERGENS & WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS
GROUPS OF 6 OR MORE, SUBJECT TO 20% SERVICE CHARGE