

# QUATTRO

**4 COURSE FOR \$40**  
ADD WINE PAIRING \$39

## STUZZICHINI

**CRISPY PARMESAN POLENTA** 🍴  
nduja mayo

**RUCHETTA** 🍴  
arugula | parmigiano | pine nuts | lemon |  
olive oil  
**ADD BURRATA +10**

**SMOKED ALBACORE TUNA** 🍴 +10  
pickled spring vegetables | tonnato | capers

## ANTIPASTI

**BISQUE di GRANCHIO di DUNGENESS**  
dungeness crab bisque | limoncello crema

**CESARE**  
romaine hearts | parmigiano |  
sourdough

**HIRO LAKE WAGYU POLPETTE**  
san marzano tomato | 24 month parmigiano

## SECONDI

**RISOTTO AGLI ASPARAGI** 🍴  
spring asparagus | walnuts | tomato &  
olive oil succo  
**ADD HOKKAIDO JUMBO SCALLOP +10EA**

**FUSILLI TARTUFATI**  
local wild mushrooms | truffle cream |  
sage | pecorino

**TAGLIATELLE BOLOGNESE**  
8hr braised bolognese | parmigiano  
**PASTA AVAILABLE WITH GLUTEN-FREE NOODLES 6**

**PORCINI POLLO ARROSTO**  
roasted free range chicken | gnocchi |  
porcini succo

**BISTECCA alla GRIGLIA** 🍴 +25  
certified angus strip loin | cipollini | arugula |  
capers | parmigiano | beef fat mostarda

**BACCALÀ al PISTACCHIO** 🍴  
line caught lingcod | borlotti bean & asparagus  
vignole | pistacchio | yuzu butter

## DOLCE

**BUDINO al CIOCCOLATO**  
caramelized banana chantilly |  
crunchy chocolate

**CANNOLI**  
lemon & white chocolate ricotta |  
whipped white chocolate ganache

**PANNA COTTA AGLI AGRUMI**  
yogurt panna cotta | citrus jelly | honey

## STUZZICHINI

**PANE** 11  
house selection | olive oil | salted butter

**WARM SICILIAN OLIVES** 13 🍴

**PANE FETTUNTA & MOZZARELLA di BUFALA** 30  
crispy olive oil soaked bread |  
buffalo mozzarella

## ANTIPASTI

**CARPACCIO SENAPE** 32  
quail egg | pickled cipolline | aglio nero

**RUCHETTA** 23 🍴  
arugula | parmigiano | pine nuts | lemon |  
olive oil **ADD BURRATA + 10**

**CAPELANTE CRUDO** 28 🍴  
hokkaido scallops | avocado | jalapeño |  
citrus dressing

**RADICCHIO BOCCONCINI** 27 🍴  
prosciutto | sour cherry glaze

**PROSCIUTTO di PARMA** 19 | 30  
24 month aged parma ham

**CALAMARI MANDORLE** 27 🍴  
charred humbolt squid | nduja pomodoro |  
marcona almonds

**WHIPPED GOAT RICOTTA & BEET INSALATA** 27  
salty pistachio | fermented honey

**CESARE** 23  
romaine hearts | parmigiano | sourdough

## PRIMI

**SPAGHETTI QUATTRO** 36  
"italians only"

**FUSILLI TARTUFATI** 37  
local wild mushrooms | truffle cream |  
sage | pecorino

**PASTA AVAILABLE WITH GLUTEN-FREE NOODLES 6**

**TAGLIATELLE BOLOGNESE** 38  
8hr braised bolognese | parmigiano

**RIGATONI SALSICCIA al FINOCCHIO** 37  
slow cooked fennel sausage &  
san marzano ragu

## SECONDI

**GALLETTO al MATTONE** 39 🍴  
pressed cornish game hen  
**ADD PASTA SIDE +12**

**BISTECCA ALLA FIORENTINA** MP 🍴  
dry aged 32oz grass fed tomahawk

**CAPELANTE SCOTTATE IN PADELLA** 62 🍴  
pan-roasted scallops | risotto bianco |  
pancetta marmellata

**BISTECCA alla GRIGLIA** 65 🍴  
certified angus strip loin | cipollini |  
arugula | capers | parmigiano |  
beef fat mostarda

**BRANZINO al PISTACCHIO** 62 🍴  
chilean seabass | borlotti bean &  
asparagus vignole | pistacchio |  
yuzu butter

PARTIES OF SIX OR MORE SUBJECT TO A 20% SERVICE CHARGE  
A 1.5% EMPLOYEE HEALTH BENEFIT (EHB) FEE IS ADDED TO EVERY CHECK. PLEASE NOTE THAT THIS  
FEE IS NOT A SERVICE CHARGE. PLEASE SEE OUR WEBSITE FOR MORE INFORMATION



PLEASE ADVISE YOUR SERVER IF THERE ARE ANY ALLERGENS &  
WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS

GLUTEN FREE 🍴  
WE PROUDLY SERVE OCEANWISE SEAFOOD 🐟