

QUARTINO®

GLUTEN-FREE MENU

ZUPPE E INSALATE

(SOUP & SALAD)

CHICKEN SOUP VEGETABLES, PARMIGIANO REGGIANO & CARNAROLI RISOTTO	5.75
MINISTRONE SOUP SEASONAL VEGETABLES	5.75
WILD ARUGULA NAVEL ORANGE, HAZELNUTS, E.V.O.O. & HOUSE-MADE GOATS MILK RICOTTA	10.25
CAPRESE DOP BUFFALO MOZZARELLA, TOMATOES, FRESH BASIL & AGED BALSAMIC SYRUP	14.75
BURRATA (NO TOASTED FILONE) HOUSE-MADE BURRATA WITH ROASTED GRAPE TO-MATOES & FRESH BASIL	13.25
TUSCAN KALE SHAVED BRUSSELS SPROUTS, TOASTED PISTACHIOS GOLDEN RAISINS, PAMIGIANO REGGIANO, PECORINO & CITRUS VINAIGRETTE	11.75
QUARTINO SALUMI SALAD ICEBERG & ARUGULA LETTUCE, SALUMI, PROVOLONE ROASTED PEPPERS, ARTICHOKE, CUCUMBER, TOMATO RED ONION, SICILIAN OIL CURED OLIVES, RED WINE VINEGAR & E.V.O.O.	13.75

RISI

(ACQUERELLO AGED RISO FROM PIEMONTE)

SHRIMP RISOTTO ZUCCHINI & SUN-DRIED TOMATOES	15.75
TUSCAN SAUSAGE RISOTTO ROASTED GRAPE TOMATOES & FRESH PEAS	14.75
PORCINI & TRUFFLE RISOTTO PORCINI MUSHROOMS & WHITE TRUFFLES	16.25

SPECIALITA

(SPECIALTIES)

BROCCOLINI RED CHILI, ONION, GARLIC, & E.V.O.O.	8.25
ROASTED ASPARAGUS PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.	8.25
SAUTÉED SPINACH E.V.O.O. & GARLIC	8.25
SHRIMP DIAVOLO ARRABIATA TOMATO SAUCE, BASIL, & LEMON	15.25
SALMON ROASTED GRAPE TOMATOES & OIL CURED OLIVES	17.25
BEEF SHORT RIB SALSA VERDE	19.75
TAGLIATA DI MANZO* SLICED GIBSONS GRASS FED AUSTRALIAN STRIP STEAK, BROCCOLINI, RED CHILI, GARLIC & E.V.O.O.	17.75
ARTISAN SAUSAGE ROASTED BELL PEPPERS, ONIONS, GARLIC, & E.V.O.O.	13.75

PASTA SECCA

GLUTEN FREE FUSILLI ORGANIC TOMATO SAUCE, FRESH BASIL & FRESH RICOTTA	14.25
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SALUMI

MORTADELLA WITH PISTACHIOS	4.75
SOPPRESSATA SPICY CALABRIAN SAUSAGE	6.00
FINOCCHIONA TUSCAN SALAMI	6.75
COPPA CLASSIC FRAGRANT SPICED PORK	6.75
DUCK PROSCIUTTO AROMATIC SEASONED MOULARD DUCK BREAST	5.25
SPECK COLD SMOKED PROSCIUTTO	7.75
PROSCIUTTO SAN DANIELE - DOP DALL'AVA ITALIAN HAM, SWEET AND VELVETY, AGED 18 MONTHS	8.50

FORMAGGI

GORGONZOLA DOLCE COW'S MILK, CREAMY, MILD, SEMI-SOFT	5.75
TALEGGIO COW'S MILK, NUTTY, AROMATIC, SEMI-SOFT	6.75
PROVOLONE COW'S MILK, SALTY, SHARP, SEMI-HARD	6.50
FONTINA VAL D'AOSTA COW'S MILK, CREAMY, RICH, SWEET, SEMI-SOFT	6.50
ASIAGO VECCHIO COW'S MILK, SHARP, TANGY, SEMI-HARD	6.25
GRANA PADANO STRAVECCHIO COW'S MILK, INTENSE, AROMATIC, SEMI-HARD COMPLEX WITH FRUIT OVERTONES	6.25
PECORINO ROMANO SARDINIAN SHEEP'S MILK, HAND SALTED, SHARP, HARD	6.50
PARMIGIANO REGGIANO VACCHE ROSSE COW'S MILK FROM THE "RED COW", HARD, AGED MIN. 24 MONTHS	8.00

SPUNTINI

SICILIAN CAPONATA EGGPLANT SALAD, OIL CURED OLIVES, & CAPERS	7.25
ROASTED PEPPERS HAND-CHARRED WITH GARLIC, CAPERS, & E.V.O.O.	6.25
GIARDINIERA ROMANA HOUSE-MADE PICKLED VEGETABLES	6.75
ROASTED BEET SALAD RICOTTA SALATA & WALNUTS	6.25

OLIVES

SICILIAN OIL CURED (BLACK)	3.00
CASTELVETRANO (GREEN)	3.00
CERIGNOLA (RED)	4.00
ASSORTMENT OF ALL 3	5.50