

# QUARTINO®

## NEAPOLITAN PIZZE

**\$12**

**BIANCA** (NO TOMATO SAUCE)  
E.V.O.O., ONION, ROSEMARY, & RED CHILIS

**MARINARA** (NO CHEESE)  
TOMATO SAUCE, DICED TOMATOES, GARLIC, OREGANO

**\$15**

**MARGHERITA**  
MOZZARELLA, TOMATO SAUCE, SWEET BASIL

**SAUSAGE**  
FENNEL-SAUSAGE

**\$16**

**QUATTRO FORMAGGI**  
PECORINO, MOZZARELLA, FONTINA, PARMIGIANA

**PEPPERONI**  
NEAPOLITAN SAUSAGE

**FUNGHI**  
ROASTED PORTOBELLO, SHITAKE & OYSTER  
MUSHROOMS WITH FONDUTA, MOZZARELLA,  
HOUSE MADE RICOTTA, RED CHILI FLAKES

**\$17**

**CRISPY KALE**  
CRISPY KALE, RED CHILIS, ROASTED GRAPE TOMATOES,  
FONTINA CHEESE, PARMIGIANA, LEMON ZEST, FONDUTA

**CAMPANIA**  
FONDUTA, HOUSE MADE RICOTTA, OVEN ROASTED  
CHERRY TOMATOES, HAND TORN BASIL

**\$18**

**SOPRANO**  
VEAL MEATBALLS, GIARDINIERA, BASIL, RED CHILI

**SAN DANIELE**  
PROSCIUTTO SAN DANIELE, WILD ARUGULA, GRANA

## SALUMERIA TASTING

SELECT TWO SALUMI      SELECT TWO SPUNTINI  
SELECT TWO FORMAGGI    ASSORTMENT OF OLIVES

**\$33**

## CICHETTI

( WINE BAR PLATES )

**VEAL MEATBALL SLIDER** 4.50  
POMODORO SAUCE & GIARDINIERA

**BRUSCHETTE** 7.50  
ROASTED TOMATOES, COW RICOTTA, BALSAMIC,  
MICRO BASIL

**BURRATA** 13.25  
ROASTED GRAPE TOMATOES, GARLIC, ITALIAN BASIL,  
TOASTED FILONE

**WHITE BEAN GARLIC DIP** 10.25  
TUSCAN CANNELLINI BEANS, GARLIC & TOASTED FILONE

**HOUSE MADE GOATS MILK RICOTTA** 13.75  
FRESH OREGANO & DOP VAL DI MAZARA ORGANIC E.V.O.O.

**POLPETTE AL SUGO DI POMODORO** 11.75  
VEAL WITH MEATBALLS IN ORGANIC TOMATO SAUCE WITH  
FRESH BASIL & FRESH HOUSE-MADE RICOTTA

**POLENTA FRIES** 9.75  
RED BELL PEPPER SALSA

## ZUPPE E INSALATE

( SOUP & SALAD )

**CHICKEN SOUP** 5.75  
VEGETABLES, PARMIGIANO REGGIANO & CARNAROLI  
RISOTTO

**MINISTRONE SOUP** 5.75  
SEASONAL VEGETABLES

**CAESAR** 9.25  
TOASTED BREADCRUMBS, RED CHILI

**WILD ARUGULA** 10.25  
NAVEL ORANGE, HAZELNUTS, E.V.O.O. & HOUSE-MADE  
GOATS MILK RICOTTA

**QUARTINO SALUMI SALAD** 13.25  
ICEBERG & ARUGULA, SALUMI, PROVOLONE ROASTED PEPPERS,  
ARTICHOKE, CUCUMBER, TOMATO RED ONION, SICILIAN OIL  
CURED OLIVES, RED WINE VINEGAR & E.V.O.O.

**CAPRESE** 14.25  
DOP BUFFALO MOZZARELLA, TOMATOES, FRESH BASIL  
& AGED BALSAMIC SYRUP

**TUSCAN KALE** 11.75  
SHAVED BRUSSELS SPROUTS, TOASTED PISTACHIOS GOLDEN  
RAISINS, PAMIGIANO REGGIANO, PECORINO & CITRUS VINAIGRETTE

## FONDUTA

**ITALIAN ARTISAN BREAD**  
WITH CALABRESE BREAD  
ADD / APPLES \$3 / CRUDITES (CELERY & CARROTS) \$3

**\$11.75**

## RISI

( ACQUERELLO AGED RISO FROM PIEMONTE )

**SHRIMP RISOTTO** 15.75  
ZUCCHINI & SUN-DRIED TOMATOES

**TUSCAN SAUSAGE RISOTTO** 14.75  
ROASTED GRAPE TOMATOES & FRESH PEAS

**PORCINI & TRUFFLE RISOTTO** 16.25  
PORCINI MUSHROOMS & WHITE TRUFFLES

## PASTA IN CASA

( HOUSE MADE PASTA )

**GNOCCHI** 13.75  
ORGANIC TOMATO SAUCE, FRESH BASIL & FRESH RICOTTA

**FETTUCCINE ALFREDO** 13.75  
CLASSIC CREAM SAUCE WITH PARMIGIANO REGGIANO

**TAGLIATELLE ALLA BOLOGNESE** 14.25  
TRADITIONAL MEAT SAUCE

**PAPPARDELLE AL SUGO DI MANZO** 14.50  
TUSCAN PASTA RIBBONS WITH BRAISED BEEF TOMATO SAUCE

**TORTELLINI** 15.75  
ALFREDO SAUCE, PEAS & PROSCIUTTO

## PASTA SECCA

( IMPORTED PASTA )

**ORECCHIETTE** 12.75  
EAR SHAPED PASTA & FENNEL-SAUSAGE RAGU

**SPAGHETTI POMODORO** 12.75  
ORGANIC TOMATOES WITH FRESH BASIL | ADD MEATBALL \$1.50

**PENNE ALLA VODKA** 12.75  
VODKA, TOMATOES, GARLIC, RED CHILLI, BASIL & CREAM

**LINGUINE WITH CLAMS** 17.25  
E.V.O.O., RED CHILI & PINOT GRIGIO, RED OR WHITE SAUCE

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

Gluten free menu available upon request. Menu items may contain or come into contact with allergens, including, but not limited to, milk, eggs, fish, tree nuts, wheat, peanuts and soybeans. Please inform your server if you have a food allergy. \*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

## ESPRESSO MARTINI

THREE OLIVES TRIPLE ESPRESSO VODKA  
CAFE BORGHETTI LIQUOR, FRESH-BREWED  
LAVAZZA ESPRESSO

**\$15.00**

## VERDURE

( VEGETABLES )

**EGGPLANT PARMIGIANA** 10.75  
BAKED EGGPLANT, TOMATO, BASIL & MOZZARELLA

**ROASTED ASPARAGUS** 8.25  
PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.

**BROCCOLINI** 8.25  
RED CHILI, ONION, TOMATO, GARLIC & E.V.O.O.

**SAUTÉED SPINACH** 8.25  
E.V.O.O. & GARLIC

## FRUTTI DI MARE

( SEAFOOD )

**COZZE ALLA SICILIANA** 12.50  
P.E.I. MUSSELS, WHITE WINE, GARLIC, BASIL & PARSLEY,  
RED OR WHITE SAUCE

**SHRIMP DIAVOLO** 15.25  
GARLIC, RED CHILI, ARRABIATA TOMATO SAUCE, BASIL,  
LEMON & E.V.O.O.

**SALMON** 17.25  
ROASTED GRAPE TOMATOES & OIL CURED OLIVE PUREE

**CRISP CALAMARI** 16.25  
ORGANIC TOMATO SAUCE

## SPECIALITA

( SPECIALTIES )

**CHICKEN PARMIGIANA** 16.75  
LIGHTY BREADED CHICKEN BREAST WITH POMODORO  
SAUCE AND MOZZARELLA

**ARTISAN SAUSAGE** 13.75  
ROASTED BELL PEPPERS, ONIONS, GARLIC & E.V.O.O.

**BEEF SHORT RIB** 19.75  
SALSA VERDE

**TAGLIATA DI MANZO\*** 17.75  
SLICED GIBSONS GRASS FED AUSTRALIAN STRIP STEAK,  
BROCCOLINI, RED CHILI, GARLIC & E.V.O.O.

## SALUMI

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

## FORMAGGI

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

## SPUNTINI

<b>SICILIAN CAPONATA</b> EGGPLANT SALAD, OIL CURED OLIVES, & CAPERS	7.25
<b>ROASTED PEPPERS</b> HAND-CHARRED WITH GARLIC, CAPERS, & E.V.O.O.	6.25
<b>GIARDINIERA ROMANA</b> HOUSE-MADE PICKLED VEGETABLES	6.75
<b>ROASTED BEET SALAD</b> RICOTTA SALATA & WALNUTS	6.25
<b>SICILIAN OIL CURED (BLACK)</b>	3.00
<b>CASTELVETRANO (GREEN)</b>	3.00
<b>CERIGNOLA (RED)</b>	4.00
<b>ASSORTMENT OF ALL 3</b>	5.50

## OLIVES

LIGHT WHITES	LITRE			
	btl	1/4	1/2	1/1
🍷 <b>BIANCO</b> (TREBBIANO, MALVASIA) ANTICA OSTERIA – MARCHE	24	8	16	32
<b>PINOT GRIGIO</b> IGT ENZO – VENETO	30	10	20	40

ROSÉS	LITRE			
	btl	1/4	1/2	1/1
🍷 <b>CHIARETTO DI BARDOLINO</b> DELIBORI	30	10	20	40
<b>COTES DE PROVENCE</b> WHISPERING ANGEL – FRANCE	51	17	34	68

LIGHT REDS	LITRE			
	btl	1/4	1/2	1/1
🍷 <b>ROSSO</b> (MONTEPULCIANO, SANGIOVESE) ANTICA OSTERIA – MARCHE	24	8	16	32
🍷 <b>CHIANTI</b> DOCG AVANTI – TOSCANA	30	10	20	40
🍷 <b>BARDOLINO CLASSICO</b> DELIBORI	30	10	20	40
<b>DOLCETTO D'ALBA</b> DOC GOMBA – PIEMONTE	33	11	22	44
🍷 <b>BARBERA D'ASTI</b> DOCG VILLAVECCHIA – PIEMONTE	42	14	28	56
<b>PINOT NOIR</b> PARDUCCI – CENTRAL COAST	42	14	28	56
<b>PINO NERO</b> SALVANO – LANGHE	48	16	32	64

SPARKLING	LITRE				
	gl	btl	1/4	1/2	1/1
🍷 <b>LAMBRUSCO</b> DOCG LOMBARDINI – VENETO		27	9	18	36
<b>MOSCATO D'ASTI</b> DOCG (SWEET) PIAZZO – PIEMONTE	10	40			
🍷 <b>PROSECCO</b> DOCG LORIELLA	11	44			
<b>ROSÉ - PROSECCO</b> ZUFINI	11	44			
<b>CHAMPAGNE</b> BRUT RESERVE MOET & CHANDON "IMPERIAL" – FRANCE		80			

MEDIUM WHITES	LITRE			
	btl	1/4	1/2	1/1
🍷 <b>ORVIETO</b> DOC (GRECHETTO, TREBBIANO) BARBI – UMBRIA	27	9	18	36
🍷 <b>GAVI DI GAVI</b> DOCG (CORTESE) VILLAVECCHIA – PIEMONTE	36	12	24	48
<b>SAUVIGNON BLANC</b> SEA PEARL – NEW ZEALAND	39	13	26	52
<b>VERMENTINO</b> DOC CONTINI – SARDINIA	42	14	28	56
<b>FUME BLANC</b> FERRARI-CARANO – SONOMA	42	14	28	56
🍷 <b>FRIULANO</b> DOC BRANKO – FRIULI	45	15	30	60

MEDIUM REDS	LITRE			
	btl	1/4	1/2	1/1
<b>SANGIOVESE</b> DOC RAPIDO – PUGLIA	30	10	20	40
🍷 <b>TERRE DE MELAZZANO</b> SOFIE	30	10	20	40
<b>RIOJA</b> CUNE – CRIANZA	36	12	24	48
<b>ZINFANDEL</b> "THE BIKER" FOUR VINES – PASO ROBLES	39	13	26	52
🍷 <b>ROSSO DI MONTALCINO</b> AVANTI	39	13	26	52
<b>VALPOLICELLA RIPASSO</b> DOC LATIUM - VENETO	42	14	28	56
🍷 <b>VALPOLICELLA RIPASSO</b> DOC DELIBORI	45	15	30	60

## CELLAR SELECTIONS

<b>NERO D'AVOLA</b> DOC SICILIAN GOLD – SICILIA	btl	40
<b>CABERNET SAUVIGNON</b> MOUNT VEEDER WINERY – NAPA VALLEY		76
<b>CHARDONNAY</b> FAR NIENTE – NAPA VALLEY		80
<b>PINOT NOIR</b> ENROUTE – RUSSIAN RIVER VALLEY		85
<b>CABERNET SAUVIGNON</b> STAG'S LEAP "ARTEMIS" – NAPA VALLEY		165

🍷 QUARTINO EXCLUSIVE WINES  
VINTAGES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

FULL WHITES	LITRE			
	btl	1/4	1/2	1/1
<b>LE BRUNICHE CHARDONNAY</b> NOZZOLE – TOSCANA	27	9	18	36
<b>VERDICCHIO</b> DOC GAROFOLI – MARCHE	39	13	26	52
<b>ROERO ARNEIS</b> DOCG GOMBA – PIEMONTE	39	13	26	52

FULL REDS	LITRE			
	btl	1/4	1/2	1/1
<b>TOSCANA</b> IGT (CABERNET, SANGIOVESE) BANFI – TOSCANA	30	10	20	40
<b>ARREIO TINTO</b> (CABERNET, TOURIGA) QUINTA DI SEBASTIAO – LISBOA	30	10	20	40
<b>MALBEC</b> TERRAZAS DE LOS ANDES – ARGENTINA	36	12	24	48
<b>PRIMITIVO</b> IGT MASSERIA LI VELI "ORION" – SALENTO	36	12	24	48
<b>VINO NOBLE MONTEPULCIANO</b> ANTICO COLLE – TOSCANA 2016	48	16	32	64
<b>CABERNET SAUVIGNON</b> ALPHA PROJECT – NORTH COAST	39	13	26	52
<b>ROSSO CONERO</b> DOC (MONTEPULCIANO) GAROFOLI "PIANCARDA" – MARCHE	42	14	28	56
🍷 <b>MONTEPULCIANO RISERVA</b> DOCG SAVINI – ABRUZZI	45	15	30	60
<b>CHIANTI CLASSICO RISERVA</b> DOCG BANFI – TOSCANA	51	17	34	68
<b>BAROLO</b> DOCG FRANCO FRANCESCO – PIEMONTE	75	25	50	100

## RESERVE REDS

<b>AMARONE</b> DOC LATIUM – VENETO	btl	80
<b>BAROLO</b> DOCG GOMBA – PIEMONTE		85
<b>SUPER TUSCAN</b> GAJA PROMIS – TOSCANA		95
<b>BARBARESCO</b> DOCG FONTANABIANCA – PIEMONTE		95
<b>CABERENET SAUVIGNON</b> JORDAN – ALEXANDER VALLEY		116
<b>BRUNELLO DI MONTALCINO</b> DOCG BANFI – TOSCANA		140