

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	10.75
CAPRESE DOP BUFFALO MOZZARELLA, TOMATOES, ITALIAN BASIL & AGED BALSAMIC SYRUP	14.75
BURRATA (NO TOASTED FILONE) HOUSE-MADE BURRATA WITH ROASTED GRAPE TO-MATOES & ITALIAN BASIL	14.25
TUSCAN KALE SHAVED BRUSSELS SPROUTS, TOASTED PISTACHIOS GOLDEN RAISINS, PAMIGIANO REGGIANO, PECORINO & CITRUS VINAIGRETTE	12.75
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.	14.25

RISI

(ACQUERELLO AGED RISO FROM PIEMONTE)

SHRIMP RISOTTO ZUCCHINI & SUN-DRIED TOMATOES	16.25
TUSCAN SAUSAGE RISOTTO ROASTED GRAPE TOMATOES & FRESH PEAS	15.25
PORCINI & TRUFFLE RISOTTO PORCINI MUSHROOMS & WHITE TRUFFLES	16.75

SPECIALITA

(SPECIALTIES)

BROCCOLINI RED CHILL, ONION, GARLIC, & E.V.O.O.	8.75
ROASTED ASPARAGUS PARMIGIANO REGGIANO, PORK SPECK, CHARRED LEMON & E.V.O.O.	8.75
SAUTÉED SPINACH E.V.O.O. & GARLIC	8.75
SHRIMP DIAVOLO ARRABIATA TOMATO SAUCE, ITALIAN BASIL & LEMON	16.25
SALMON ROASTED GRAPE TOMATOES & OIL CURED OLIVE PURÉE	18.25
BEEF SHORT RIB SALSA VERDE	22.25
TAGLIATA DI MANZO* SLICED GIBSONS GRASS FED AUSTRALIAN STRIP STEAK, BROCCOLINI, RED CHILL, GARLIC & E.V.O.O.	20.75
ARTISAN SAUSAGE ROASTED BELL PEPPERS, ONIONS, GARLIC, & E.V.O.O.	14.75

PASTA IN CASA

(HOUSE MADE PASTA)

GLUTEN FREE FUSILI ORGANIC TOMATO SAUCE, ITALIAN BASIL & FRESH	14.75
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SALUMI

MORTADELLA WITH PISTACHIOS	4.75
SOPPRESSATA SPICY CALABRIAN SAUSAGE	6.00
FINOCCHIONA PORK SAUSAGE SEASONED WITH TOASTED FENNEL POLLEN	6.75
COPPA CLASSIC FRAGRANT SPICED PORK	6.75
SPECK COLD SMOKED PROSCIUTTO	7.75
DUCK PROSCIUTTO AROMATIC SEASONED MOULARD DUCK BREAST	8.50
PROSCIUTTO SAN DANIELE - DOP DALL'AVA ITALIAN HAM, SWEET AND VELVETY, AGED 18 MONTHS	8.75

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	5.25
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	7.00



QUARTINO RISTORNATE & WINE BAR IS A
GIBSONS RESTAURANT GROUP LOCATION