

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 4.25
POMODORO SAUCE & GIARDINIERA

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

BURRATA 12.50
ROASTED GRAPE TOMATOES, GARLIC, ITALIAN BASIL, TOASTED FILONE

WHITE BEAN GARLIC DIP 9.75
TUSCAN CANNELLINI BEANS, GARLIC & TOASTED FILONE

HOUSE MADE RICOTTA 12.75
FRESH OREGANO & DOP VAL DI MAZARA ORGANIC E.V.O.O.

POLPETTE AL SUGO DI POMODORO 11.25
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 5.50
VEGETABLES, PARMIGIANO REGGIANO & CARNAROLI RISOTTO

MINISTRONE SOUP 5.50
SEASONAL VEGETABLES

CAESAR 8.75
TOASTED BREADCRUMBS, RED CHILI

WILD ARUGULA 9.75
NAVEL ORANGE, HAZELNUTS, E.V.O.O. & HOUSE-MADE RICOTTA

QUARTINO SALUMI SALAD 12.75
ICEBERG & ARUGULA LETTUCE, SALUMI, PROVOLONE ROASTED PEPPERS, ARTICHOKE, CUCUMBER, TOMATO RED ONION, SICILIAN OIL CURED OLIVES, RED WINE VINEGAR & E.V.O.O.

CAPRESE 13.75
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

\$11.25

RISI

(ACQUERELLO AGED RISO FROM PIEMONTE)

SHRIMP RISOTTO 15.25
ZUCCHINI & SUN-DRIED TOMATOES

TUSCAN SAUSAGE RISOTTO 14.25
ROASTED GRAPE TOMATOES & FRESH PEAS

PORCINI & TRUFFLE RISOTTO 15.75
PORCINI MUSHROOMS & WHITE TRUFFLES

PASTA IN CASA

(HOUSE MADE PASTA)

GNOCCHI 13.75
ORGANIC TOMATO SAUCE, FRESH BASIL & FRESH RICOTTA

FETTUCCINE ALFREDO 13.25
CLASSIC CREAM SAUCE WITH PARMIGIANO REGGIANO

TAGLIATELLE ALLA BOLOGNESE 13.75
TRADITIONAL MEAT SAUCE

PAPPARDELLE AL SUGO DI MANZO 14.25
TUSCAN PASTA RIBBONS WITH BRAISED BEEF TOMATO SAUCE

PASTA SECCA

(IMPORTED PASTA)

TORTELLINI 15.25
ALFREDO SAUCE, PEAS & PROSCUITTO

ORECCHIETTE 12.75
EAR SHAPED PASTA \$ FENNEL-SAUSAGE RAGU

SPAGHETTI POMODORO 12.25
ORGANIC TOMATOES WITH FRESH BASIL | ADD MEATBALL \$1.50

PENNE ALLA VODKA 12.25
VODKA, TOMATOES, GARLIC, RED CHILLI, BASIL & CREAM

LINGUINE WITH CLAMS 16.75
E.V.O.O., RED CHILLI & PINOT GRIGIO, RED OR WHITE SAUCE

GLUTEN FREE FUSILI 13.75
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 ESPRESSO VODKA,
CAFÉ BORGHETTI LIQUOR,
FRESH-BREWED ESPRESSO

\$15.00

VERDURE

(VEGETABLES)

EGGPLANT PARMIGIANA 10.25
BAKED EGGPLANT, TOMATO, BASIL & MOZZARELLA

ROASTED ASPARAGUS 7.75
PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.

BROCCOLINI 7.75
RED CHILI, ONION, TOMATO, GARLIC & E.V.O.O.

SAUTÉED SPINACH 7.75
SAUTÉED SPINACH

FRUTTI DI MARE

(SEAFOOD)

COZZE ALLA SICILIANA 11.75
P.E.I. MUSSELS, WHITE WINE, GARLIC, BASIL & PARSLEY, & RED OR WHITE SAUCE

SHRIMP DIAVOLO 14.75
GARLIC, RED CHILI, ARRABIATA TOMATO SAUCE, BASIL, LEMON & E.V.O.O.

SALMON 16.75
ROASTED GRAPE TOMATOES & OIL CURED OLIVE PUREE

CRISP CALAMARI 15.75
ORGANIC TOMATO SAUCE

SPECIALITA

(SPECIALTIES)

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

ARTISAN SAUSAGE 13.25
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

MORTADELLA WITH PISTACHIOS	4.75
SOPPRESSATA SPICY CALABRIAN SAUSAGE	5.75
FINOCCHIONA PORK SAUSAGE SEASONED WITH TOASTED FENNEL POLLEN	6.50
COPPA CLASSIC FRAGRANT SPICED PORK	6.75
SPECK COLD SMOKED PROSCIUTTO	7.75
PROSCIUTTO SAN DANIELE - DOP DALL'AVA ITALIAN HAM, SWEET AND VELVETY, AGED 18 MONTHS	8.25

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. OF 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	6.25
ROASTED BEET SALAD RICOTTA SALATA & WALNUTS	6.25
ARTICHOKES CAMPOBASSO BRAISED WITH CARROTS, ONIONS, EVOO, AND WHITE WINE	7.25
SPUNTINI ASSORTMENT SELECTION OF 3 SPUTINI ITEMS	9.00

OLIVES

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

LIGHT WHITES

	btl	LITRE		
		1/4	1/2	1/1
🍷 BIANCO (TREBBIANO, MALVASIA) ANTICA OSTERIA – MARCHE	24	8	16	32
🍷 PINOT GRIGIO IGT ENZO – VENETO 2020	30	10	20	40
🍷 PINOT GRIGIO DOC BRANKO – FRIULI 2018	60	20	40	80
SOAVE CLASSICO DOC (GARGAN EGA) SUAVIA – VENETO 2021	45	15	30	60

ROSÉS

	btl	LITRE		
		1/4	1/2	1/1
🍷 CHIARETTO DI BARDOLINO DELIBORI – 2021	30	10	20	40
SANGIOVESE TUSCAN KISS – TUSCANY 2020	45	15	30	60
COTES DE PROVENCE WHISPERING ANGEL – FRANCE 2020	75	25	50	100

LIGHT REDS

	btl	LITRE		
		1/4	1/2	1/1
🍷 ROSSO (MONTEPULCIANO, SANGIOVESE) ANTICA OSTERIA – MARCHE	24	8	16	32
🍷 CHIANTI DOCG AVANTI – TOSCANA 2021	30	10	20	40
🍷 BARDOLINO CLASSICO DELIBORI	36	12	24	48
🍷 DOLCETTO D'ALBA DOC GOMBA – PIEMONTE 2022	39	13	26	52
PINOT NOIR PARDUCCI – CENTRAL COAST – 2020	48	16	32	64

SPARKLING

	gl	btl	LITRE		
			1/4	1/2	1/1
🍷 LAMBRUSCO DOCG LOMBARDINI – VENETO		27	9	18	36
MOSCATO D'ASTI DOCG (SWEET) COSTELLO – PIEMONTE	12	48			
🍷 PROSECCO DOCG LORIELLA	11	44			
ROSÉ - PROSECCO BISOL	12	48			
CHAMPAGNE BRUT RESERVE MOET & CHANDON "IMPERIAL" – FRANCE		158			

🍷 QUARTINO EXCLUSIVE WINES

VINTAGES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

MEDIUM WHITES

	btl	LITRE		
		1/4	1/2	1/1
🍷 ORVIETO DOC (GRECHETTO, TREBBIANO) BARBI – UMBRIA 2018	27	9	18	36
🍷 GAVI DI GAVI DOCG (CORTESE) VILLAVECCHIA – PIEMONTE 2018	36	12	24	48
SAUVIGNON BLANC OYSTER BAY – NEW ZEALAND 2021	45	15	30	60
RIESLING MAXIMIN GRUNHAUS – GERMANY 2020	75	25	50	100

MEDIUM REDS

	btl	LITRE		
		1/4	1/2	1/1
🍷 ROSSO DI MONTEPULCIANO ANTICO COLLE – TOSCANA 2020	39	13	26	52
🍷 BARBERA D'ASTI VILLAVECCHIA – PIEMONTE	36	12	24	48
MERLOT DECOY – CALIFORNIA 2021	54	18	36	72
🍷 ROSSO DI MONTALCINO AVANTI	39	13	26	52
🍷 VALPOLICELLA RIPASSO DOC DELIBORI	45	15	30	60
CHIANTI CLASSICO RISERVA DOCG BANFI – TOSCANA 2018	48	16	32	60

RESERVE REDS

	btl
BARBARESCO DOCG FONTANABINACA – PIEMONTE 2019	86
🍷 BAROLO FRANCO FRANCESCO – PIEMONTE 2019	65
🍷 AMARONE CLASSICO DELIBORI – VALPOLICELLA 2017	90

CELLAR SELECTIONS

	btl
CABERENET SAUVIGNON JORDAN – ALEXANDER VALLEY 2018	184
CABERNET SAUVIGNON DAOU – PASO ROBLES	55
SANGIOVESE MONTE VOLPE PEPPOLINO – CALIFORNIA	86
CABERNET SAUVIGNON JUGGERNAUT – CALIFORNIA 2020	71

FULL WHITES

	btl	LITRE		
		1/4	1/2	1/1
CHARDONNAY LA CREMA – SONOMA 2018	66	22	44	88
CHARDONNAY SANDHI – CALIFORNIA	39	13	26	52
🍷 ROERO ARNEIS DOCG GOMBA – PIEMONTE 2019	42	14	28	56
PECORINO CIPREA – MARCHE 2021	54	18	36	72

FULL REDS

	btl	LITRE		
		1/4	1/2	1/1
TOSCANA IGT (CABERNET, SANGIOVESE) BANFI – TOSCANA 2019	30	10	20	40
PRIMO ROSSO MONTE VOLPE LOT 16	33	11	22	44
🍷 CABERNET SAUVIGNON ALPHA PROJECT – NORTH COAST 2019	39	13	26	52
🍷 MONTEPULCIANO RISERVA DOCG SAVINI – ABRUZZI 2019	45	15	30	60
RED BLEND BABY BLUE – PASO ROBLES	75	25	50	100
CARMIGNANO LE FARNETE – TUSCANY 2020	54	18	36	72
🍷 BAROLO IL SORI GOMBA – PIEMONTE	81	27	54	108
🍷 VINO NOBILE DI MONTEPULCIANO ANTICO COLLE – TUSCANY 2019	48	16	32	64

RETAIL WINE

— FOR PURCHASE & TAKE-HOME —

Throughout Europe, fresh local wines of high quality and unique characteristics are priced as a less expensive alternative to bottled water. At Quartino we attempt to recreate this cultural wine phenomenon, highlighting fresh, high quality, food friendly, traditional style Italian wines served in our namesake "Quartino", (¼ liter), Mezzo (½ liter), and Litro (1liter) carafes. These hand picked selections represent previously undiscovered Italian gems from Italy's important wine producing regions. From Trebbiano, to Rosé, to Sangiovese and dozens of other varietals, Quartino offers an elegant wine for everyone's taste.