



NEAPOLITAN PIZZE

\$13

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

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

\$16

MARGHERITA
MOZZARELLA, TOMATO SAUCE & ITALIAN BASIL

\$17

SAUSAGE
FENNEL-SAUSAGE

QUATTRO FORMAGGI
PECORINO, MOZZARELLA, FONTINA
& PARMIGIANO REGGIANO

PEPPERONI
NEAPOLITAN SAUSAGE

\$18

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

CRISPY KALE
CRISPY KALE, RED CHILIS, ROASTED GRAPE TOMATOES,
FONTINA CHEESE, PARMIGIANO REGGIANO,
LEMON ZEST & FONDUTA

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

\$19

SOPRANO
VEAL MEATBALLS, GIARDINIERA, BASIL, RED CHILI

SAN DANIELE
PROSCIUTTO SAN DANIELE, WILD ARUGULA,
& GRANA PADANA

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 8.25
ROASTED GRAPE TOMATOES, COW RICOTTA,
BALSAMIC & ITALIAN BASIL

BURRATA 14.25
ROASTED GRAPE TOMATOES, GARLIC,
ITALIAN BASIL & TOASTED FILONE

WHITE BEAN GARLIC DIP 10.75
TUSCAN CANNELLINI BEANS, GARLIC & TOASTED FILONE

HOUSE MADE RICOTTA 14.50
FRESH OREGANO & DOP VAL DI MAZARA ORGANIC E.V.O.O.

POLPETTE AL SUGO DI POMODORO 12.75
VEAL MEATBALLS IN ORGANIC TOMATO SAUCE WITH
ITALIAN 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 RICE

MINISTRONE SOUP 5.75
SEASONAL VEGETABLES

CAESAR 9.75
TOASTED BREADCRUMBS, RED CHILI

WILD ARUGULA 10.75
NAVEL ORANGE, HAZELNUTS, E.V.O.O.
& HOUSE-MADE RICOTTA

QUARTINO SALUMI SALAD 14.25
ICEBERG & ARUGULA LETTUCE, SALUMI, PROVOLONE ROASTED
PEPPERS, ARTICHOKE, CUCUMBER, TOMATO RED ONION,
SICILIAN OIL CURED OLIVES, RED WINE VINEGAR & E.V.O.O.

CAPRESE 14.75
DOP BUFFALO MOZZARELLA, TOMATOES, ITALIAN BASIL
& AGED BALSAMIC SYRUP

TUSCAN KALE 12.75
SHAVED BRUSSELS SPROUTS, TOASTED PISTACHIOS,
GOLDEN RAISINS, PARMIGIANO REGGIANO, PECORINO
& CITRUS VINAIGRETTE

FONDUTA

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

\$13.25

RISOTTI

(ACQUERELLO AGED RISO FROM PIEMONTE)

SHRIMP RISOTTO 16.25
ZUCCHINI & SUN-DRIED TOMATOES

TUSCAN SAUSAGE RISOTTO 15.25
ROASTED GRAPE TOMATOES & FRESH PEAS

PORCINI & TRUFFLE RISOTTO 16.75
PORCINI MUSHROOMS & WHITE TRUFFLES

PASTA FATTA IN CASA

(HOUSE MADE PASTA)

GNOCCHI 14.25
ORGANIC TOMATO SAUCE, ITALIAN BASIL & FRESH RICOTTA

FETTUCCINE ALFREDO 14.25
CLASSIC CREAM SAUCE WITH PARMIGIANO REGGIANO

TAGLIATELLE ALLA BOLOGNESE 14.75
TRADITIONAL MEAT SAUCE

PAPPARDELLE AL SUGO DI MANZO 14.75
TUSCAN PASTA RIBBONS WITH BRAISED BEEF TOMATO SAUCE

PASTA E SECICHE

(IMPORTED PASTA)

TORTELLINI 16.25
ALFREDO SAUCE, PEAS & PROSCIUTTO

ORECCHIETTE 13.25
EAR SHAPED PASTA FENNEL-SAUSAGE RAGU

SPAGHETTI AL POMODORO 13.25
ORGANIC TOMATOES WITH ITALIAN BASIL | ADD MEATBALL \$2.00

PENNE ALLA VODKA 13.25
VODKA, TOMATOES, GARLIC, RED CHILI, BASIL & CREAM

LINGUINE WITH CLAMS 18.50
E.V.O.O., RED CHILI & PINOT GRIGIO, RED OR WHITE SAUCE

GLUTEN FREE FUSILLI 14.75
ORGANIC TOMATO SAUCE, ITALIAN BASIL & FRESH

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 11.25
BAKED EGGPLANT, TOMATO, BASIL & MOZZARELLA

ROASTED ASPARAGUS 8.75
PARMIGIANA, PORK SPECK, CHARRED LEMON & E.V.O.O.

BROCCOLINI 8.75
RED CHILI, ONION, TOMATO, GARLIC & E.V.O.O.

SAUTÉED SPINACH 8.75
E.V.O.O. & GARLIC

FRUTTI DI MARE

(SEAFOOD)

COZZE ALLA SICILIANA 13.25
P.E.I. MUSSELS, WHITE WINE, GARLIC, BASIL & PARSLEY,
RED OR WHITE SAUCE

SHRIMP DIAVOLO 16.25
GARLIC, RED CHILI, ARRABIATA TOMATO SAUCE,
ITALIAN BASIL, LEMON & E.V.O.O.

SALMON 18.25
ROASTED GRAPE TOMATOES & OIL CURED OLIVE PURÉE

CRISP CALAMARI 16.75
ORGANIC TOMATO SAUCE

SPECIALITA

(SPECIALTIES)

CHICKEN PARMIGIANA 17.50
LIGHTY BREADED CHICKEN BREAST
WITH POMODORO SAUCE & MOZZARELLA

ARTISAN SAUSAGE 14.75
ROASTED BELL PEPPERS, ONIONS, GARLIC & E.V.O.O.,
RED OR WHITE SAUCE

BEEF SHORT RIB 22.25
SALSA VERDE

TAGLIATA DI MANZO* 20.75
SLICED GIBSONS GRASS FED AUSTRALIAN STRIP STEAK,
BROCCOLINI, RED CHILI, GARLIC & E.V.O.O.

QUARTINO RISTORNATE & WINE BAR IS A
GIBSONS RESTAURANT GROUP LOCATION



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. 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	6.75
ROASTED BEET SALAD RICOTTA SALATA & WALNUTS	6.25
ARTICHOKES CAMPOBASSO BRAISED WITH CARROTS, ONIONS, EVOO, AND WHITE WINE	7.75
SPUNTINI ASSORTMENT SELECTION OF 3 SPUNTINI ITEMS	9.00

OLIVES

SICILIAN OIL CURED (BLACK)	3.00
CASTELVETRANO (GREEN)	3.00
CERIGNOLA (RED)	4.00
ASSORTMENT OF ALL 3	7.00

LIGHT WHITES

	LITRE	btl		
		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 (GARGANEGA) SUAVIA – VENETO 2021	45	15	30	60

ROSÉS

	LITRE	btl		
		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

	LITRE	btl		
		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
PINOT NOIR AMMUNITION – SONOMA COUNTY – 2020	36	12	24	48

SPARKLING

	LITRE	gl	btl		
			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

MEDIUM WHITES

	LITRE	btl		
		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 QBA SCHLOSS VOLLRADS EST. – GERMANY 2021	81	27	54	108
SAUVIGNON BLANC ALPINE RIFT – NEW ZEALAND 2022	42	14	28	56

MEDIUM REDS

	LITRE	btl		
		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	64

RESERVE REDS

	btl
BARBARESCO DOCG FONTANABINACA – PIEMONTE 2019	86
🍷 BAROLO FRANCO FRANCESCO – PIEMONTE 2019	65
MERLOT ROWDY CREEK WINERY – TEXAS	66
🍷 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

VINTAGES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

FULL WHITES

	LITRE	btl		
		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

	LITRE	btl		
		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
🍷 MONTEPULCIANO RISERVA DOCG SAVINI – ABRUZZI 2017	45	15	30	60
🍷 CABERNET SAUVIGNON ALPHA PROJECT – NORTH COAST 2019	39	13	26	52
🍷 BRUNELLO DI MONTALCINO AVANTI	69	23	46	92
🍷 VINO NOBILE DI MONTEPULCIANO ANTICO COLLE – TUSCANY 2019	48	16	32	64
CARMIGNANO LE FARNETE – TUSCANY 2020	54	18	36	72
RED BLEND BABY BLUE – PASO ROBLES	75	25	50	100
🍷 BAROLO IL SORI GOMBA – PIEMONTE	81	27	54	108

WINE CLUB



\$25

Monthly Membership

2 Bottles
Every Month

+ 1 Artisanal Baguette

EXCLUSIVE
RETAIL WINE
LIST ACCESS

For Take-Home

UNIQUE & RARE WINES, UNBEATABLE VALUE.
JOIN THE MONTHLY WINE CLUB FROM QUARTINO.

ASK YOUR SERVER ABOUT QUARTINO WINE CLUB