

APPETIZERS

**CHICKEN WINGS
SCARPARIELLO STYLE (10pcs) \$15**
Crispy garlic, hot cherry peppers, lemon zest and parsley.

FRESH FRIED CALAMARI \$18
Spicy tomato sauce.

BURRATA FOR TWO \$18 GF
18 months Prosciutto, roasted peppers and e.v.v.o.

FRITTO MISTO \$23
Fried calamari, shrimp, zucchini and lemon zest aioli.

BAKED CLAMS OREGANATA \$18
Breadcrumb oreganata, lemon and white wine.

FRIED MOZZARELLA BOCCONCINI \$16
Served with tomato sauce.

CROSTONI WITH BEEF TENDERLOIN \$17
Italian Filone bread, caramelized red onions and gorgonzola cheese.

SPICY SHRIMP \$18 GF
Cherry tomato, butter, garlic, white wine and parsley.

GRILLED CALAMARI \$18 GF
Tuscan white beans, red onion, tomato concassé, fresh parsley, and lemon.

VEGGIES

PASTA E FAGIOLI \$14
Bowl Papa's pasta and bean soup.

BUFFALO CAULIFLOWER \$15
Chives, buffalo sauce, and ranch.

EGGPLANT TOWER \$15
Topped with mozzarella and tomato sauce.

BROCCOLI RABE WITH HOT PEPPERS \$11 GF
Sautéed with cherry hot peppers, garlic, and extra-virgin olive oil.

CANNELLINI BEANS & SPINACH \$11 GF
Braised beans and garlic oil.

GREEN ASPARAGUS \$12 GF
Grilled, topped with Parmigiano Reggiano.

CREAMED SPINACH \$11
Sautéed with garlic, in a light cream Parmigiano.

TRUFFLE FRIES \$11
Crispy fries tossed with truffle oil topped with Parmigiano housemade aioli.

PASTA

SPICY PENNE VODKA \$24
Calabrian chillies in a pink vodka sauce.

**ADD GRILLED CHICKEN \$7.5 - SHRIMP \$9
SWEET OR HOT SAUSAGE \$6.5**

CHITARRA WITH SHRIMP SCAMPI \$32
Lemon butter wine sauce topped with aromatic bread crumbs.

BURRATA FILLED RAVIOLI \$27
Fresh Campari tomatoes, basil, and Parmigiano.

MAFALDINE AL LIMONE \$24
Lemon zest, Parmigiano, butter, black pepper and light cream.

GNOCCHI WITH BASIL PESTO \$27
Topped with burrata cheese, toasted pignoli nuts and Parmigiano.

PAPPARDELLE WITH SHORT RIB RAGU \$32
Braised beef topped with cacio & pepe sauce.

RIGATONI AMATRICIANA \$26
Pasta with crispy guanciale, tomato sauce, chili flakes, Pecorino Romano.

TAGLIATELLE PROSCIUTTO & TRUFFLE CREAM \$31
Silky white truffle cream, ribbons of prosciutto, Parmigiano.

GNOCCHI BOLOGNESE \$28
Beef and pork ragu with a touch of cream.

CASARECCE PASTA WITH BUTTERNUT SQUASH \$26
Roasted butternut squash, pumpkin seeds, sage, asparagus and cream sauce.

CAVATELLI MARCO POLO \$29
Chicken, sun dried tomatoes and broccoli in a garlic oil.

FETTUCINE MITTY \$30
Scallops, shrimp and lump crabmeat in a pink cognac sauce.

PAPPARDELLE WITH WILD MUSHROOMS \$27
Sun dried tomato, gorgonzola cream sauce and white truffle oil.

CAPELLINI WITH FALL VEGETABLES \$25
Carrots, asparagus, cauliflower, zucchini, fresh tomatoes and garlic oil.

LINGUINE PESCATORE \$32
Linguine tossed with shrimp, scallops, Manila clams and mussels in a spicy marinara sauce.

ORECCHIETTE WITH TINY MEATBALLS \$28
Beef and pork meatballs in a tomato sauce.

SALADS

CLASSIC CAESAR \$14
House made croutons and Parmigiano shavings.

ARUGULA & ENDIVE SALAD \$15 GF
Candied walnuts and apples & Gorgonzola shallot vinaigrette.

QUATTRO SALAD \$15 GF
Arugula, radiacchio, endive, Frisée, shaved fennel, Gorgonzola and white balsamic vinaigrette.

CAESAR SALAD MILANESE \$25
Breaded chicken topped with caesar salad, pesto, croutons, lemon zest and Parmigiano shavings.

AVOCADO & TOMATO SALAD \$16 GF
Endive, campari tomatoes, red onions, basil, lemon, and Parmigiano.

LA SCALA CHOPPED SALAD \$16
Romaine, chickpeas, salami, shredded mozzarella, red onions and italian dressing.

ADD ONS TO YOUR SALADS
GRILLED CHICKEN \$7 - SHRIMP \$8.5 - SALMON \$13
GORGONZOLA - GOAT CHEESE - PARMIGIANO SHAVING - FETA \$2.75
AVOCADO \$3

GF = GLUTEN FREE

RIGATONI BUTTERA \$28
Hot sausage, sweet peas in a pink sauce topped with ricotta.

LINGUINE & MANILLA CLAMS \$29
Manila clams, garlic, chili flakes and parsley.

CAPELLINI PEAS & PROSCIUTTO \$26
Pink tomato sauce.

ORECCHIETTE BROCCOLI RABE & CEVELATA SAUSAGE \$27
Cheese & parsley Italian sausage, broccoli rabe, beans and garlic.

PACCHERI WITH NDUJA & STRACCIATELLA \$26
Spicy spreadable calabrian sausage topped with creamy stracciatella cheese in a tomato sauce.

SPAGHETTI WITH CACIO E PEPE D.O.P. \$25
Cracked pepper and cacio Pecorino Romano D.O.P.

ADD \$3 FOR GLUTEN FREE PASTA



Quattro Pazzi

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

GLUTEN FREE

CAVATELLI WITH PESTO SHRIMP \$28
White shrimp, pesto sauce and arugula.

FOUR CHEESE TORTELLONI \$26
Peas, prosciutto, mushrooms and cream sauce.

GNOCCHI SORRENTINA \$26
Topped with fresh mozzarella and tomato sauce.

LEMON & HERB GRILLED CHICKEN \$28
Sautéed broccoli in garlic and oil.

ITALIAN CHICKEN PARM \$29
Tomato sauce, mozzarella and penne pasta.

MAIN ENTREES

CHICKEN SOFIA LOREN \$29
Spinach, fontina cheese in a white wine sauce.

CHICKEN PAZZO \$29
Prosciutto cotto, asparagus, burrata cream and cacio e pepe sauce.

WILD CAUGHT COD \$36 GF
Potato purée, julienne vegetables and lemon butter.

KICKED UP CHICKEN MILANESE \$29
Prosciutto, stracciatella cheese and pesto topped with arugula salad.

GRILLED SALMON \$33 GF
Sautéed spinach & tuscan beans and white wine.

VEAL SORRENTINA \$31
Eggplant, prosciutto, mozzarella, tomato sauce and sherry wine.

PARMIGIANO ENCRUSTED SOLE \$36
Sautéed spinach in a lemon white sauce.

MEDALLIONS OF FILET MIGNON \$42
Gnocchi with peas, mushrooms and Gorgonzola cream sauce.

CHIANTI BRAISED SHORT RIB \$37
Yukon gold mashed potatoes and baby carrots.

CHICKEN VODKA PARM \$29
Served with a side penne in a vodka sauce.

EGGPLANT PARMIGIANA \$27
Served with a side penne in a tomato sauce.

WINES BY THE GLASS

PROSECCO / ROSE

BISOL JEIO VALDOBBIADENE BRUT PROSECCO	\$13
CHIARETTO BARDOLINO CLASSICO ROSE ZENI 2024	\$13
PRIMITIVO ROSATO MASSERIA BORGO DEI TRULLI	\$13

WHITE WINES

CAVE SPRING RIESLING NIAGARA 2022	\$13
LA CREAMA CHARDONNAY SONOMA COAST 2023	\$15
PAROLVINI PINOT GRIGIO VENEZIA 2023	\$13
THREE FINGER JACK CHARDONNAY 2020	\$14
PICOLLO ERNESTO GAVI DI GAVI 2024	\$15
FERNHOOK SAUVIGNON BLANC, NZ 2023	\$15
ISLAN SANCERE BLANC, FRANCE 2022	\$17

RED WINES

ALLUMEA ORGANIC NERO D'AVOLA & MERLOT SICILY 2023	\$12
DUCK POND PINOT NOIR WILLAMETTE VALLEY OREGON	\$14
CASTORANI ORGANIC MONTEPULCIANO D'ABRUZZO 2021	\$14
CHIANTI CLASSICO TOMAIOLO ITALY 2019	\$14
ZIOBAFFA ORGANIC, TOSCAN ITALY 2020	\$15
EDUCATED GUESS CABERNET	\$15
FREAKSHOW BY MICHAEL DAVID 2022	\$16

WINES BY THE BOTTLES

PROSECCO / ROSE / WHITE

CHIARETTO BARDOLINO CLASSICO ROSE ZENI 2024	\$35
PRIMITIVO ROSATO MASSERIA BORGO DEI TRULLI ITALY 2024	\$35
CAVE SPRING RIESLING, NIAGARA 2022	\$50
FERNHOOK SAUVIGNON BLANC, NEW ZEALAND 2023	\$48
PICOLLO ERNESTO DEL COMUNE DI GAVI ROVERETO 2024	\$55
THREE FINGER JACK CHARDONNAY, LODICA, 2022	\$55
LA CREAMA CHARDONNAY SONOMA COAST, CA, 2023	\$55
PAROLVINI PINOT GRIGIO DELLA VENEZIA 2024	\$35
ISLA SANCERRE BLANC, FRANCE 2024	\$60
BISOL JEIO VALDOBBIADENE BRUT PROSECCO VENETO	\$45

RED WINES

ALLUMEA ORGANIC NERO D'ABOLA & MERLOT SICILY 2023	\$39
DUCK POND PINOT NOIR WILLAMETTE VALLEY OREGON 2023	\$52
CASTORANI ORGANIC MONTEPULCIANO D'ABRUZZO, ITALY, 2021	\$52
CHIANTI CLASSICO TOMAIOLO ITALY 2019	\$58
ZIOBAFFA ORGANIC, SUPERTOSCAN ITALY, 2020	\$60
EDUCATED GUESS CABERNET SAUVIGNON C.A 2022	\$65
ARNALDO CAPRAI MONTEFALCO ROSSO BLEND 2021	\$65
FREAKSHOW BY MICHAEL DAVID CENTRAL VALLEY CA 2022	\$68
MARCHESI VILLA ANTINORI, SUPER TOSCANA ITALY, 2022	\$70
ELK COVE STATE PINOT NOIR WILLAMENTTE VALLEY 2023	\$70
BUGLIONI BIGIARDO RIPASSO VALPOLICELLA 2021	\$77
DUCHESSALIA BAROLO 2020	\$85

MARTINIS \$16

THE QUATTRO

Kentucky bourbon, peach bellini, thyme.

COSMO PAZZI

Tito's vodka, malibu rum, cranberry, lime, Coconut rim.

BOURBON LEMON DROP

Bourbon, limoncello, sour mix, mint.

RUBI

Citrus vodka, grapefruit, lime juice, syrup.

ITALIAN PALOMA

Tequila, grapefruit, cranberry Juice, lime.

GUNPOWDER GIMLET

Gunpowder gin, lemon juice, syrup.

COCONUT ESPRESSO MARTINI

Coconut tequila, fresh espresso coffee, kahlua, baileys.

PISCO SOUR

Pisco, fresh lime juice, syrup, pasteurized egg white.

PAZIAMO

Tito's vodka, peach bellini, prosecco.

COCKTAILS \$16

PAPER PLANE

Bourbon, aperol, amaro, fresh lemon juice.

APEROL GRAPEFRUIT MARGARITA

Aperol, tequila blanco, grapefruit, lime juice, syrup.

PALLINI LEMON BITTERS

Pallini Limoncello. Tonic water, aromatic bitters, lemon.

ITALIAN BREEZE

Malibu rum, strawberry puree, pineapple juice, prosecco.

SICILIAN NEGRONI

Orange gin, campari, sweet vermouth.

MOCKTAILS \$12

TROPICAL PASSION

Pineapple, passion fruit purée, syrup, club soda.

PEACH SPRITZ

Peach purée, lime juice, syrup, club soda.

MANGO MOJITO

Fresh mango purée, mint, syrup, lime, club soda.

SEASONAL SANGRIAS \$16

RED OR WHITE

BEER

MORETTI	\$7.5
STELLA ARTOIS	\$8.5
STELLA NON-ALCOHOLIC	\$7.5
PERONI	\$8.5
PERONI NON-ALCOHOLIC	\$7.5
TWO ROADS ROAD TO RUIN	\$7.5
SIERRA NEVADA (PALE-ALE)	\$7.5
CORONA	\$7.5
CORONA LIGHT	\$7.5

DRAFT BEER

ESTRELLA	\$8.5
TWO ROADS HONEYSPOOT	\$8.5

