



Quattro Pazzi

LUNCH

APPETIZERS & SALADS

SPICY SHRIMP \$18
Cherry tomatoes, Butter, garlic, white wine, parsley & Calabrian chillies.

FRIED MONTAUK CALAMARI \$18
With spicy marinara sauce.

BAKED CLAMS OREGANATA \$18
Breadcrumbs oreganata, lemon & white wine.

BRUSCHETTA \$13
Toasted Italian sesame bread, tomatoes, onions, basil, balsamic reduction.

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

CLASSIC CAESAR \$14
House made croutons & parmigiano shaving.

AVOCADO SALAD \$16 GF
Endive, tomatoes, onions, Romaine, lemon & parmigiano cheese.

QUATTRO SALAD \$15 GF
Endive, radicchio, arugula, frisée, Gorgonzola, white balsamic dressing.

PASTA

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

CAVATELLI MARCOPOLO \$29
Chicken, sun dried tomatoes, broccoli in garlic & oil sauce.

GNOCCHI W/PESTO \$27
Potato gnocchi, burrata cheese, pignoli nuts.

CAVATELLI W/ PESTO SHRIMP \$28 GF
White shrimp, pesto sauce & arugula.

FOUR CHEESE TORTELLONI \$27 GF
Peas, prosciutto, mushrooms & cream sauce.

SPICY RIGATONI W/CHICKEN \$28 GF
Tender pieces of chicken, sun dried tomatoes in pink sauce.

LINGUINI PESCATORE \$32
Shrimp, scallops, mussels & manilla clams in a spicy marinara sauce.

FETTUCCINE MITTY \$30
Chopped scallops, shrimp, crab meat in a pink sauce.

ORECCHIETTE W/MEATBALLS \$28
Beef & pork meatballs in tomato sauce.

ENTREES

CHICKEN SOFIA LOREN \$29
Fontina cheese and wine sauce over spinach.

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

CHICKEN PICATTA \$29
Lemon white wine caper sauce over spinach.

VEAL SORRENTINA \$31
Sherry wine and tomato sauce over eggplant, prosciutto & mozzarella.

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

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

WINES BY THE GLASS

WHITE WINE

THREE FINGER CHARDONNAY	\$14
PAROLVINI PINOT GRIGIO	\$13
FERNHOOK SAUVIGNON BLANC	\$15
ISLA SANCERRE BLANC	\$17

ROSE & PROSECCO

PRIMITIVO ROSATO	\$13
BISOL PROSECCO	\$13

RED WINE

CHIANTI CLASSICO	\$14
EDUCATED GUESS	\$15
ORGANIC MONTEPULCIANO	\$14
DUCK POND PINOT NOIR	\$14
ZIOBAFFA TOSCANA	\$15

MOCKTAILS \$12

TROPICAL PASSION
Pineapple, passion fruit purée club soda.

PEACH SPRITZ
Peach purée, lime juice, syrup, club soda.

MANGO MOJITO
Fresh mango purée, mint, syrup, lime juice, club soda.

BLUEBERRY FIZZ.
Blueberry purée, club soda, lime, syrup.

COCKTAILS \$16

PAPER PLANE
Bourbon, Aperol, amaretto, lime juice.

SICILIAN NEGRONI
Orange gin, Campari, sweet vermouth.

APEROL MARGARITA
Aperol, tequila blanco, lime juice, syrup.

COSMO PAZZI
Tito's vodka, malibu Rum, cranberry & lime juice, coconut rim.