



Quattro Pazzi

PRIX-FIXE MENU

MONDAY TO FRIDAY

TWENTY DOLLARS

CHOICE OF CUP OF PASTA FAGIOLI OR SIDE OF HOUSE SALAD

SALADS

CHICKEN MILANESE CAESAR

Breaded chicken cutlet topped with romaine caesar salad and shaved Parmigiano.

TUNA ITALIANO GF

Italian olive oil tuna, arugula, cannellini beans, red onion, capers, lemon, and cherry tomatoes.

SLICED FILET MIGNON & ARUGULA +\$8 GF

Shaved fennel, frisée, lemon olive oil, Parmigiano shavings, and cherry tomatoes.

GRILLED SALMON +\$4 GF

Mixed greens, cucumber, olives, red onions and shallot vinaigrette.

LA SCALA CHOPPED SALAD GF

Finely chopped romaine, chickpeas, red onions, italian salami, mozzarella and dijon vinaigrette.

ARUGULA & ENDIVE GF

Arugula, endive, candied walnuts, apples and Gorgonzola cheese tossed in shallot vinaigrette.

SANDWICHES

SERVED WITH FRENCH FRIES

SHORT RIB & BURATTA

Braised short rib, creamy burrata and caramelized onions on a pesto-seeded italian hero.

EGGPLANT PARM

Breaded eggplant topped with mozzarella on a seeded italian hero.

CHICKEN PESTO GENOVESE

Grilled chicken red peppers, mozzarella, caramelized onions, arugula on a seeded italian hero.

ITALIAN HAM & FONTINA

Italian boiled ham with fontina cheese, arugula, peppers and balsamic reduction on a seeded italian hero.

CHICKEN SPICY VODKA SAUCE

Breaded chicken cutlet topped with mozzarella and spicy vodka on a seeded italian hero.

CHICKEN CAESAR WRAP

Grilled chicken, romaine, shaved Parmigiano and creamy caesar dressing wrapped in a wheat wrap.

PASTA

RIGATONI AMATRICIANA

Pasta with crispy guanciale, tomato sauce, chili flakes, Pecorino Romano.

GNOCCHI SORRENTINO

Fresh made gnocchi topped with tomato sauce, mozzarella and basil.

SPICY PENNE VODKA SAUCE

Calabrian chilies in a tomato pink sauce, basil and Parmigiano.

ADD CHICKEN \$6 - SHRIMP \$7

CASAREcce WITH BUTTERNUT SQUASH

Short twists shaped pasta, roasted butternut squash, pumpkin seeds, sage, asparagus and cream sauce.

CAPELLINI PISELLI & PROSCIUTTO

Peas and prosciutto in a tomato cream sauce and Parmigiano.

FETTUCCINE AL POMODORO

Fresh housemade fettuccine with our tomato sauce, basil and Parmigiano.

CAVATELLI ALLA TOSCANA

Fresh housemade cavatelli with sweet sausage, arugula, cherry tomatoes, tuscan beans and garlic oil.

MAFALDINE AL LIMONE

Lemon zest, light cream sauce with Parmigiano.

BURRATA CHEESE RAVIOLI

Fresh housemade burrata cheese filled ravioli, campari fresh tomato sauce, Parmigiano and basil.

ENTREES

PAN SEARED SALMON +\$8 GF

Pan seared salmon over sautéed spinach and white tuscan beans with white wine sauce.

LEMON CHICKEN

Light egg-battered chicken sautéed in a lemon-white wine sauce, parsley and sautéed spinach.

EGGPLANT PARMIGIANA

Classic Italian breaded eggplant and mozzarella in a tomato sauce. Served with penne pasta.

VEAL MILANESE +\$11

Served with arugula, cherry tomatoes, shaved Parmigiano Reggiano, and extra-virgin olive oil.

LEMON HERB GRILLED CHICKEN GF

Grilled chicken breast marinated with fresh herbs and lemon, served with sautéed broccoli.

SHRIMP SCAMPI +\$11

Shrimp sautéed in garlic and olive white wine, lemon, parsley, and a touch of butter, served over Capellini.

CHICKEN WITH MUSHROOMS

Sautéed crimini mushrooms in a rich Sicilian marsala wine reduction, broccoli rabe and garlic oil.

LINGUINE FRUTTI DI MARE +\$10

Shrimp, clams, mussels, garlic, white wine, finished with Campari tomatoes, chili flakes, and basil.

CHICKEN BOLOGNESE

Breaded chicken cutlet topped with prosciutto cotto, Parmigiano, asparagus and lemon.

ADDITIONAL CHARGES | GORGONZOLA \$2 - PARMIGIANO \$2.5 - GLUTEN FREE PASTA \$3.5

CHICKEN \$6 - SHRIMP \$7 - SALMON \$10 - SWEET OR HOT SAUSAGE \$5

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