

QUATTRO COCKTAILS 13

boulevardier

maker's mark, campari, sweet vermouth, orange peel

italian martini

tito's handmade, campari, lemon, honey, basil

fernet about it

bacardi select aged rum, triple sec, fresh lime juice, fernet-branca

gin & it

tanqueray, sweet vermouth, orange bitters

an italian in jalisco

patrón blanco tequila, aperol, montenegro, lime juice, agave

italian paloma

herradura tequila, campari, pink grapefruit juice, fresh lemon + lime juice, simple syrup, topped with italian orange soda

little italy

knob creek, sweet vermouth, aperol, cherries

the godfather

bulleit rye, amaretto disaronno

spring into negroni

hendrick's gin, campari, lillet, lemon

sgroppino al limone

absolut, lemon sorbet, caposaldo prosecco

SHARE

polpette

16 oz. meatball, tomato sauce, herbed ricotta, crostini 12

fritto misto

calamari, shrimp, fennel, capers, parmesan aioli, tomato sauce 13

bruschetta pomodoro

ricotta, tomatoes, balsamic glaze, shaved grana padano 10

SALADS + APPETIZERS

minestra soup

seasonal vegetables, cannellini beans cup 5 | bowl 7

burrata

prosciutto, tomatoes, arugula, evoo, aged balsamic, toasted ciabatta 11

arugula

pear, marcona almonds, goat cheese, white balsamic vinaigrette 10

baby greens

roasted mushrooms, sun-dried tomatoes, ricotta salata, pine nuts, balsamic vinaigrette 11

romaine hearts

grana padano, italian croutons, caesar dressing 10

add

grilled chicken 5

seared salmon 6

grilled shrimp 7

TABLESIDE COCKTAILS 14

white peach bellini

prosecco, white peach purée, dash of raspberry

negroni classico

gin, campari, carpano antica sweet vermouth

aperol spritz

caposaldo prosecco, aperol, lime, club soda

DRAFT BEERS

budweiser

peroni

bud light

samuel adams seasonal

goose island ipa

shock top

modelo especial

local seasonal craft

BOTTLED BEERS

budweiser

leinenkugel's

bud light

michelob ultra

coors light

modelo especial

corona extra

pacifico

goose island

samuel adams

guinness

stella artois

heineken

blue moon belgian white

lagunitas

st. pauli girl n.a.

SANDWICHES

choice of quinoa salad or fennel + orange slaw

pollo panini

grilled chicken, baby spinach, heirloom tomato, fontina, pesto 14

salmon

mixed greens, crunchy red onion slaw, parmesan aioli, ciabatta 14

caprese panini

mozzarella, tomato, basil, herbed ricotta 11

carne

prosciutto, coppa ham, pepperoni, asiago, house made flatbread 15

chicken parmesan

tomato sauce, parmesan aioli, ciabatta 14

PIZZA

Our pizzas are made in a 700 degree oven so that the crust gets the correct amount of crispy texture. We make our dough from scratch using Italian Flour called 00 Flour. The 00 refers to the texture of the flour – 00 is the finest you can get. This fine grind along with a + 12% gluten level gives the dough just enough elasticity – a crust that is chewy but not too rubbery with just the right amount of puff around the edges.

margherita

tomato sauce, mozzarella, basil, evoo 10

trio

coppa ham, italian sausage, pepperoni, mozzarella, grana padano 13

forest mushroom

roasted wild mushrooms, olive oil, ricotta, mozzarella soufflé 12

insalata di pizza

mozzarella, mixed greens, chicken, red onions, tomatoes, balsamic vinaigrette 13

quattro formaggi

mozzarella, parmesan, asiago fresco, fontina 10

pepperoni

tomato sauce, mozzarella 11

WINES

sparkling + champagne g/b

caposaldo, **prosecco**, italy 10/38

mumm napa, **brut** prestige, napa 15/58

veuve clicquot, **brut**, france 150

white + rosé 6oz/9oz/b

august kessler "r", **riesling**, germany 10/15/38

kunde, **sauvignon blanc**, sonoma 8/12/30

le rime, **pinot grigio**, tuscany 7/11/26

ruffino il ducale, **pinot grigio**, italy 11/16/42

louis jadot steel, **chardonnay**, france 12/18/46

monsanto, **chardonnay**, italy 15/22/58

guado al tasso, **vermentino**, italy 11/16/42

pascal jolivet attitude, **rosé**, france 11/16/42

red 6oz/9oz/b

castello del trebbio, **chianti**, italy 9/13/34

villa antinori rosso, **red blend**, italy 15/21/58

estancia, **pinot noir**, california 9/13/34

cerasuolo di vittoria, **nero d'avola**, italy 15/21/58

marchesi di barolo "maraia", **barbera**, italy 9/13/34

tenuta di nozzole, **sangiovese**, italy 16/24/62

santi "solane" ripasso, **valpolicella**, italy 10/15/38

alamos seleccion, **malbec**, argentina 13/19/50

mercier, **cabernet sauvignon**, california 10/15/38

PASTA

spaghetti

tomato, basil 12

balsamico

fresh creste di galli, balsamic cream, chicken, asparagus 15

polpette

tagliatelle, meatball, tomato basil, grated grana padano 17

salsiccia di pollo

pappardelle, chicken + sun-dried tomato sausage, asparagus, white wine, parmesan 15

DESSERTS

torta della nonna

lemon cream on shortbread crust, pine nuts, almonds 9

nutella pizza

hazelnut chocolate, strawberries 10

biscotto plate

assortment of italian cookies 6

tiramisu

layers of espresso-drenched ladyfingers, mascarpone cream + cocoa powder 8

assortimento di gelato 6

assortimento di sorbeto 6

coffee 4

espresso 5

latte 6

Quattro Trattoria + Pizzeria
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