

QUATTRO'S BAR MENU

THE BEST HAPPY HOUR FROM 4 TO 6!

TAPAS

Burrata y Tomate Fresco (GF)	\$12
<i>Burrata cheese, tomato, olive oil and basil</i>	
Arugula (GF)(HH)	\$9
<i>Arugula, beets, goat cheese, honey orange vinaigrette</i>	
Berenjena (GF)(HH)	\$10
<i>Grilled eggplant topped with roasted red peppers, fresh mozzarella and tomato</i>	
Salmon (HH)	\$10
<i>Seared with mango, chutney sauce</i>	
Hanger	\$11
<i>Grilled, truffle aioli</i>	
Punchos	\$14
<i>Pork, chicken and shrimp skewered, chimichurri sauce</i>	
Risotto Vegetariano (GF)(HH)	\$10
<i>Seasoned vegetables, truffle oil</i>	
Jamon y Quesos	\$12
<i>Assorted cheeses and Serrano ham</i>	
Albondigas (HH)	\$10
<i>Homemade goat cheese stuffed meatballs, pomodoro sauce</i>	
Papas Arrabiatas (HH)	\$10
<i>Potatoes sauteed with bacon, hot cherry peppers and asparagus</i>	
Alcachofas Florentinas (HH)	\$10
<i>Egg battered artichoke hearts sauteed in a sherry lemon butter sauce</i>	
Raviois de Queso (HH)	\$10
<i>Cheese raviolis in marinara sauce</i>	
Empanadas	\$12
<i>Beef and chicken empanadas, homemade guacamole</i>	
Arancini (HH)	\$10
<i>Fried rice balls, served in a marinara sauce</i>	
Hongos Rellenos (HH)	\$11
<i>Mushroom caps with shrimp stuffing</i>	
Mejillones en Cerveza (HH)	\$11
<i>P.E.I Mussels sauteed in a lemon cream ale</i>	
Crema de Hongos (GF)	\$9
<i>Cream of mushroom soup</i>	
Ensalada Guilford (GF)	\$12
<i>Local microgreens, crispy bacon, seasonal fruit, tomatoes, lemon olive oil</i>	
Cacerola de Coliflor (GF)(HH)	\$11
<i>Cauliflower casserole, sauteed garlic white wine, spices</i>	
Vieiras Gallegas (GF)	\$18
<i>Seared scallops finished in a mango chutney & guacamole</i>	
Camarones con Jamon	\$17
<i>Shrimp wrapped in Serrano ham, pesto cream sauce</i>	
Camarones en Coco	\$17
<i>Coconut shrimp over mango chutney</i>	
Costillas de Cordero (GF)	\$19
<i>Lamb chops, rosemary garlic demi-glace</i>	
Risotto de Marisco (GF)	\$19
<i>Shrimp, scallops, calamari, mussels over arborio rice, lobster saffron</i>	
Raviolis de Langosta	\$17
<i>Lobster raviolis, lobster saphrone broth with corn</i>	
Filet Mignon	\$20
<i>Seared, topped with shrimp and spinach, cabernet reduction</i>	

SANDWICHES

Served with French Fries

Quattro's Burger	\$15
<i>Lettuce, tomato, and mayo on a hard roll</i>	
Burger au Poivre	\$17
<i>Peppercorn encrusted, sauteed mushrooms, lettuce, tomato, Swiss cheese on a hard roll</i>	
Kobe Burger	\$17
<i>Arugula, tomato, mayo on a hard roll</i>	
Lamb Burger	\$18
<i>Dijon mayo, red onions, arugula, feta cheese on a hard roll</i>	
Bacon Burger	\$18
<i>Caramelized onions, tomatoes, lettuce on a hard roll</i>	
Steak Sandwich	\$16
<i>Grilled New York strip steak, sauteed onions and mushrooms on hard roll</i>	
Vegetable Flatbread	\$16
<i>Artichoke hearts, tomatoes, Swiss cheese, spinach, avocado, mayo on a flatbread</i>	
Blackened Chicken Panini	\$15
<i>Cajun spices, roasted red peppers, fresh mozz, honey mustard on a seven grain bread</i>	
Lesly	\$15
<i>Breaded chicken breast, marinara sauce, melted mozz on a hard roll</i>	
Cuban Panini	\$16
<i>Pulled pork, ham, Swiss cheese, pickles, guava sauce on a seven grain bread</i>	
Tuna Wrap	\$18
<i>Ahi tuna blackened, avocado, tomato, lettuce, mayo</i>	
Caprese Panini	\$15
<i>Fresh mozz, roasted red peppers, tomato, basil, pesto mayo on a seven grain bread</i>	
Turkey Club	\$16
<i>Lettuce, tomato, bacon, mayo, avocado on white bread</i>	

ADDITIONS

Swiss, Mozzarella or American Cheese	\$2
Bacon, Avocado or Mushrooms	\$4
Sauteed or Raw Onions	\$1
Sweet Potato Fries or Onion Rings	\$4

RAW BAR

Shrimp Cocktail	\$4.50 ea
Oyster on the Half Shell	\$4 ea.
Clams on the Half Shell	\$4 ea.

**Consumption of undercooked (or raw) meats or seafood is known to increase the risk of food borne illness.*