



DIGITAL MENU

COVER CHARGE \$ 25 PESOS PER PERSON:

INCLUDES:

Bread , 20 gr of parmegiano Reggiano Cheese , Truffle balsamic Vinager and Olives

Truffle festival

BLACK TRUFFLE
gram **\$ 175**

WHITE TRUFFLE
gram **\$ 580**

FONDATA AI FORMAGGI CON UOVO DI QUAGLIA

Taleggio, Burrata and Fontina Cheese Fondue (180 ml) Quail Egg (1 pc) with Italian bread Crotones (12 pc)

Without Truffle **\$ 280**
Black Truffle 2 gr **\$ 520**
White truffle 2 gr **\$1,285**

TAGLIOLINI NELLA RUOTA E TARTUFO

Fresh Pasta Tagliolini (180 gr) Buttered on the Parmigiano Reggiano Wheel

With truffle butter (without fresh truffle) **\$ 260**
Black Truffle 2 gr **\$ 520**
White truffle 2 gr **\$1,390**

RISOTTO AL TARTUFO E PARMIGIANO REGGIANO

Risotto Carnaroli Al Dente (180 gr) Buttered with Parmegiano Reggiano

With truffle butter (without fresh truffle) **\$ 260**
Black Truffle 2 gr **\$ 520**
White truffle 2 gr **\$1,390**

ANTIPASTI

PROSCIUTTO E BURRATA FRESCA , RUCOLA E POMODORINI \$ 499

Fresh imported Burrata Cheese (125 g) Prosciutto San Daniele (80 gr) with Cherry Tomatoes (60 g) and Arugula Salad (Recommended to share)

FONDUTA AI FORMAGGI CON UOVO DI QUAGLIA \$ 520

Taleggio, Burrata and Fontina Cheese Fondue (180 ml) quail Egg (1 pc) with Italian Bread and 2 grams of Fresh Italian Truffle

VITELLO TONNATO CON CAPPERI \$ 269

Thin Slices of Veal Fillet (60 g) in a Bonito Tuna, Capers and anchovies Mayonnaise Sauce

CARPACCIO DI MANZO ALLA MONFERRINA CON SENAPE E PARMIGIANO REGGIANO \$ 279

Prime Quality Beef Carpaccio (90 g) with a Lemon and Mustard Dressing, Cherry Tomatoes, Arugula Salad and Sheets of Parmigiano Reggiano Parmesan Cheese (30 g)

CARPACCIO DI POLIPO MARINATO CON SALE NERA E LIMONE DEL MEDITERRANEO \$ 239

Carpaccio of Marinated Octopus (120 g) with Black Salt, Mediterranean Lemon and Organic Lettuce (60 g)

PARMIGIANA DI MELANZANE IN FORMA \$ 229

Baked Eggplant (230 g) with Parmigiano Reggiano Parmesan Cheese and Fior di Latte Mozzarella in a Tomato, Fresh Basil and Extra Virgin Olive Oil Sauce

TIMBALLO DI POLIPO E PATATE \$ 299

Grill Octopus (180g) with a Lemon Dressing on a Potato Timbale (80 g) with Cherry Tomatoes and Parsley Olive Oil

TARTARA DI SALMONE MARINATO AL FINOCCHIETTO \$ 237

Fresh Salmon Tartare (100 g) Marinated with Fennel, Avocado and Italian Bread (3 pieces)

ZUPPE

DI MARE ALLA GENOVESE CON PANE RUSTICO \$ 185

Genovese Style Seafood Soup (220 ml) with 2 pieces of Rustic Bread (Spicy)

DI VERDURE MINISTRONE CON MALTAGLIATI \$ 138

A Piemontese Vegetable Soup (250 ml) with Fresh Maltagliati Pasta

DI LENTICCHIE ALLA LEGNA \$ 159

Lentil soup (220 ml) with Pancetta (Pork)

DI POMODORO SAN MARZANO E BASILICO \$ 124

Tomatoe Cream Soup (220 ml) with Basil and 2 Pieces of Rustic Bread

INSALATE

CAPRESE DI MOZZARELLA FLOR DI LATTE E PESTO AL BASILICO \$ 285

Caprese with Mozzarella Cheese (95 g), Heirloom Tomatoes (100 g) and Fresh Pesto sauce

DI CARCIOFI, PARMIGIANO, OLIVELLE E POMODORI SECCHI \$ 212

Baby Artichoke Heart (90 g), Sheets of Parmigiano Reggiano Parmesan Cheese (30 g), Gaeta Olives (30 g) and Sun Dried Tomatoes (10 g) in a Citrus Dressing

DI RUCOLA, POMODORINI E PARMIGIANO \$ 199

A Salad of Organic Arugula (90 g), Cherry Tomatoes (30 g) and Sheets of Parmigiano Reggiano Parmesan Cheese (30 g) in a Balsamic Vinegar Dressing

DI PERA E FRAGOLE CON MARDORLE \$ 192

Mix of Organic Letucce (90 g) with Pear (70 g), Strawberry (20 g), Goat Cheese (30 g) and Almonds (5 g)

PRIMI PIATTI

Home-Made fresh Pastas. Ask for our Vegetarian, Vegan and Gluten Free Pastas

PREPARAZIONE CASALINGA DEL RAVIOLO DI CASA SAVOIA TARTUFATI \$ 252

Raviolis Stuffed with Imported Fontina and Taleggio Cheeses Served in a Creamy Sauce Perfumed with Truffle oil (180 g)

TAGLIOLINI ALLA RUOTA E TARTUFO FRESCO \$ 520

Fresh Pasta Tagliolini (180 g) Buttered on the Parmigiano Reggiano Wheel and 2 grams of fresh Black Truffle

FUSILLI BUCATI ALLA NORCINA \$ 260

Fusilli Pasta with Fresh Porcini Mushrooms, Italian Sausage and Truffled Butter

PAPPARDELLE ALLO STRACOTTO DI VITELLO \$ 252

Pappardelle Pasta with Veal Ossobuco (200 g)

TAGLIOLINI CASERECCI AL SALMONE & VODKA \$ 232

Creamy Home-Made Tagliolini (120 g) with Fresh Salmon (100 g)

RAVIOLI TRICOLORE DI RICOTTA E CARCIOFI AL BURRO DI MAGGIORANA E POMODORINI \$ 232

Homemade stuffed Raviolini with Artichoke and Ricotta Cheese Sauteed with Butter, Cherry Tomatoes (20 g) and Oregano

ANTICA RICETTA DELLA LASAGNA \$ 232

The Authentic Lasagna Recipe from Bologna (280 g)

RAVIOLI BICOLORE DI PESCE \$ 232

Stuffed Raviolis with fresh Sea Bass in a White wine Sauce, cuted Shrimps, Cherry Tomatoes and Olives

SPAGHETTI ALLA CARBONARA \$ 208

Spaghetti Carbonara (180 g) (with Pork Meat)

TAGLIATELLE PAGLIA E FIENO ALLA BOLOGNESE \$ 208

Tagliatelle with a Bolognese Sauce (180 g)

SPAGHETTI AL POMODORO FRESCO E BASILICO \$ 192

Spaghetti with a Fresh Tomato Sauce, Cherry Tomatoes and Basil (180 g)

PENNETTE ALL' ARRABBIATA \$ 192

Pennette Pasta with a Tomato, Garlic, Parsley and Peperoncino (Spicy) Sauce (180 g)

FETTUCCE EMILIANE CON PROSCIUTTO E MELANZANE \$ 252

Fresh Natural Fettucce Pasta (180 g) with Prosciutto, Eggplant, Cherry Tomatoes and fresh organic Basil with White Wine

TRENETTE AI GAMBERI E LIMONE \$ 279

Fresh Pasta Trenette (180 g) with cuted Shrimps (80 g) and Italian Zucchini in a Lemon White Wine Sauce

RISO E RISOTTI AL DENTE

CARNAROLI ALLO ZAFFERANO CON GAMBERI E ASPARAGI \$ 279

Carnaroli Risotto al Dente (140 g) in Saffron with cuted Shrimps (80 g) and Asparagus (20 g)

CARNAROLI AI FUNGHI PORCINI \$ 269

Carnaroli Risotto al Dente (140 g) with Porcini Mushrooms (80 g)

CARNAROLI AI FRUTTI DI MARE \$ 252

Carnaroli Risotto al Dente (140 g) with mix Seafood (80 g) and Peperoncino (spicy)

CARNAROLI AL TARTUFO FRESCO E PARMEGIANO REGGIANO \$ 520

Risotto Carnaroli al Dente (140 g) Lard with Truffled Butter, Parmigiano Reggiano and 2 grams of Fresh Seasonal Italian Truffle

SECONDI

ROBALO INTERO IN CROSTA DI SALE MARINO O ACQUA PAZZA \$ 498

Sea Bass (approx. 600 g) Baked in a Salt Crust and Accompanied with a Sautéed Vegetable Timbale (95 g) or "ACQUA PAZZA" Recipe

SPIGOLA AL LIMONE \$ 452

Striped Sea Bass Fillet (200 g) with a Lemon Capern Sauce, Baby Broccoli and Carrots

SALMONE LACCATO CON VERDURE ALLA MEDITERRANEA \$ 398

Fresh Salmon Backed (200 g) with White Wine Orange Sauce, accompanied by Glazed Vegetables (80 g) and Grilled Asparagus (40 g)

STUFATO DI MANZO ALLA MANTOVANA \$ 560

Beef Stew with Risotto Milanese Style

LOMBATA ALLA FIORENTINA CON PATATE GRATINATE \$ 498

Rib Eye Steak (300 g) with Gratin Potatoes (80 g) artichokes and Cremini Mushrooms

COSTOLETTE D' AGNELLO PROFUMATE AL ROSMARINO \$ 560

Lamb Ribs (220 g) Imported from New Zealand, in Fine Herbs Sauce, Sautéed Vegetables (95 g) and Confit Potato (40 g)

FILETTO AI FUNGHI PORCINI \$ 560

Prime Beef Filet Steak (200 g) in a Porcini Mushroom Sauce with Potato Puree (80 g) and Grill Asparagus (45 g)

POLLETTO ALLA DIAVOLA CON VERDURE ALLA GRIGLIA \$ 298

Backed Tender chicken (450 g) with Garlic, White Wine Sauce and Grill Vegetables

DOLCI

TORTA DELLA NONNA AI PINOLI E CREMA PASTICCERA \$ 132

Pine Nut Cake (140 g) Custard with Milk Ice Cream

STRUDEL ALL' ITALIANA \$ 128

Apple Strudel, Italian Style accompanied of Cinnamon Ice Cream

TORTINO CON CUORE MORBIDO DI CIOCCOLATO \$128

Warm Chocolate Cake (150 g) with Fior di Latte ice Cream (65 g)

PANNA COTTA \$ 125

PVanilla Panna Cotta (150 g), Strawberry Soup and Fresh Berries (40 g)

SEMIFREDDO ALLA GIAUNDUJA \$ 132

Gianduja Semi-Cold Chocolate Ingot, Nougat Ice Cream, Caramelised Banana and Caramelised Hazelnuts with Chocolate

TIRAMISU \$ 132

GELATI E SORBETTI DELLA CASA

3 Scoops (60 each g) **\$ 140** / 1 Scoop (60 g) **\$ 50**

Ice Cream: Chocolate, Vainilla, Flor de Leche, Turrón, Macadamia, Cinnamon, Coffee and Pistaccio

Sorbet: Mamey, Strawberry, Lemon and Red Fruits

Buon Appetito!

RESERVATIONS:

55 91 77 97 27, ext. 2242

o Concierge

HORARY

MON: Closed

TUES - SAT : 13 to 23 hrs

SUN: 13 to 18 hrs

Av. Santa Fe 160. Colonia Santa Fe 01219
Del. Alvaro Obregon, CDMX

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