

Quartino

Trattoria.Vineria

SALUMI & FORMAGGI

(Served with Bruschetta, Fresh Fruit, Italian Pickles and Fruit Jam)

Prosciutto di Parma	\$8
Speck	\$7
Mortadella	\$5
Coppa	\$7
Hot Sopressata	\$6
Sweet Capicollo	\$7
Taleggio	\$7
Grana Padano	\$7
Gorgonzola Dolce	\$7
Pecorino	\$7
Flights of 3 for \$15	5 for \$24

ANTIPASTI

MAMMA’S
Veal & Beef Meatballs with Marinara Deep Sauce, Ricotta Garnish. \$9.95

CALAMARI FRITTI
Flash Fried Calamari & Zucchini, Spicy San Marzano Tomato sauce, Sweet Vinegar sauce \$9.95

CAPRINO FRITTO
Goat Cheese Fritter, Marinated Beets, Arugola, Balsamic Glaze. \$10.95

ROLLATINA
Baked, stuffed Eggplant with Ricotta, topped melted Mozzarella, San Marzano Tomato sauce. \$8.95

GRANCHIO
Lump Crab Cake coated in Japanese Breadcrumbs, Sliced Avocado, Arugola, Smoked “Piccante” Mayonaise Paprika \$14.95

GUAZZETTO
PEI Mussels with Shrimp&Calamari, tossed in a bath of Italian Spices, White Wine, Tomato Broth. \$11.95

BURRATA
Imported Burrata Cheese, Tomatoes, Prosciutto di Par-ma, Basil , EVOO \$11.95

CARPACCIO del Giorno
Carpaccio Daily Selection from Fish/Meat Market. M/P

ZUPPE & INSALATE

SEMPLICE
Mix Organic Spring Salad, Balsamic Vineigrette, Shaved Parmigiano Cheese. \$5.95

CESARE
Hearts of Romaine ,Focaccia Croutons, Shaved Parmigiano Cheese, Home Made Cesar Dressing \$7.95

MELONE
Water melon Salad, tomatoes, arugola, onions and toasted Seeds, lemon vinaigrette \$8.95

BARBABIETOLA
Red beet Carpaccio ,Arugola, Pistachios, Goat Cheese, Figs Balsamic Glaze. \$9.95

TRICOLORE
Endive, Radicchio, Arugola, Balsamic Vineigrette, shaves Parmigiano cheese \$8.95

PASTA & FAGIOLI
Traditional “Neapolitan Style”, Pancetta, EVO \$6.95

STRACCIATELLA
Egg Drop Spinach, Chicken Broth \$6.95

ZUPPA del Giorno Daily Fresh Soup “Ad Hoc” created.

PASTA FESTIVAL

GNOCCHI alla “SORRENTINA”
Hand-made Potato Dumplings, San Marzano Tomato Basil, Fresh Melted Mozzarella \$17.95

PACCHERI di “GRAGNANO”
Veal polpettine, cremini mushrooms, San marzano Tomato Basil sauce \$18.95

CANNELLONI alla “CARMINE”
Fresh Shells filled with Ground Lean Veal and Spinach Mixture, light San Marzano Basil, Shaved Parmigiano. \$24.95

FETTUCCINE “SOPHIA LOREN”
Fresh Fettuccine “Traditional Neapolitan Meat Ragu” \$17.95

TAGLIOLINI “SOLE MIO”
Squid Ink Fresh Linguine, shrimp, calamaari, mussels, cherry tomato, garlic, EVOO \$23.95

LINGUINE “VONGOLE”
Fresh Baby Clams, cherry tomato, garlic, parsley, white wine, EVOO \$19.95

CAVATELLI “BARESI”
Broccoli Rabe, Sweet Brooklyn Sausage, Peperoncino, Garlic, EVOO \$19.95

TORTELLONI “ABRUZZI”
Fresh navel shaped filled cheese pasta, sundried tomato, artichoke, Parmesan cream sauce \$18.95

SPAGHETTO “ALLA CINQUE”
Durum Semolina Spaghetti, gaeta olives, capers, cherry tomato, served in a “Bambino” Pecorino Wheel Cheese \$19.95

RISOTTO del GIORNO
Arborio Italian Risotto of the Day M/P

POLLO, CARNI & PESCE

(served with Roasted potatoes & daily vegetables)

SCARPARIELLO
Organic Semi boneless Roasted Chicken , Sweet Sausage, Hot Cherry Peppers, Garlic, Balsamic Vinegar Sauce \$22.95

MILANESE
Organic Chicken breast . Choice of Breaded or Paillard. Served with Arugola, red onions, cherry tomatoes, Fresh Diced Mozzarella ,Balsamic Dressing \$18.95

PARMIGIANA
Classic, traditional, American-Italian Chicken Dish Fare. Fresh Melted Mozzarella, San Marzano tomato sauce \$18.95

MAIALINO (12 oz.)
Frenched Pork Chop, Bell Pepper, Artichoke, Gaeta Olives, Spices, White Whine, Tomato Broth.\$24.95

FILETTO “al Pepe Verde”
Grilled NY Strip Steak with Brandy and Green Peppercorn Sauce. \$27.95

OSSOBUCO
Braised Pork Shank, Saffron Risotto, Vegetable Ragu’ \$27.95

VITELLINA
Lean Veal Scaloppini, Choice of Marsala, Piccata and Parmigiana styles. \$24.95

LOMBATINA
Grilled Petite Rack of Veal Chop, Rosemary Au Jus, Garlic, EVOO \$27.95

“ORATA”
Fresh Dorado Filet “LIVORNESE” , Capers , Gaeta Olives, Garlic. EVOO, Fresh cherry tomato broth \$24.95

SAN PIETRO in “POSITANO”
Fresh Imported Organic Tilapia Filet, Shrimp, Calamari, Hearty Tomato Seafood Broth. \$24.95

SALMONE alla “Griglia”
Grilled fresh Atlantic Salmon filet, garlic Dijon Mustard sauce. \$23.95

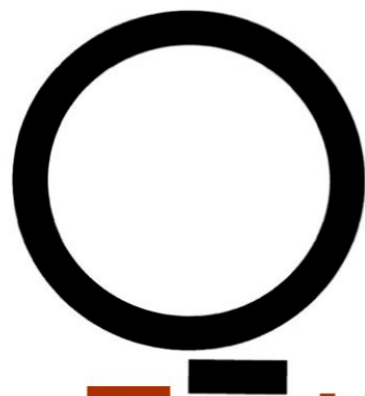
BRANZINO
Pan roasted Branzino Filet, Cherry Tomatoes, EVOO, Lemon Butter Capers Sauce. \$27.95

CONTORNI

Kale	\$5
Broccoli Rabe	\$6
Brussels Sprouts	\$6
Linguine Aioli	\$6
Penne Pomodoro	\$5

Whole Wheat Pasta and Gluten Free Pasta are always available upon request

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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QUARTINO VINERIA

VINI BIANCHI	Bicchiere 6oz	Quartino 9 oz	Mezzo Litro 17oz	Bottiglia 25 oz
Pinot Grigio “Il Giardino” Veneto	\$7	\$10	\$20	\$28
Pinot Grigio “Oro” Friuliano	\$8	\$12	\$22	\$30
Pinot Grigio "Friuliano Doc	\$9	\$13	\$28	\$35
Gavi Doc“La Battistina” Piemonte	\$11	\$16	\$34	\$42
Chardonnay “Don Tomasi” Sicily	\$7	\$10	\$21	\$28
Chardonnay “Piazzo” Piemonte	\$8	\$12	\$24	\$30
Chardonnay “Cartlidge & Brownie” Napa	\$9	\$13	\$28	\$35
Soave “La Fiera” Veneto	\$6	\$9	\$18	\$24
Passerina”Fausti Organic” Marche	\$7	\$10	\$21	\$28
Rose’ “Fausti Organic” Marche	\$7	\$10	\$21	\$28
Vermentino Maremma “Perolla” Toscana	\$10	\$15	\$30	\$40
Vernaccia “Falchini-Solatio” Toscana	\$9	\$13	\$28	\$35
Sauvignon Blanc “Ceviche”Central Coast	\$7	\$10	\$22	\$28
Riesling “Anni Pfalz” Germany	\$7	\$10	\$22	\$35 (1 Liter)

VINI ROSSI	Bicchiere 6oz	Quartino 9 oz	Mezzo Litro 17oz	Bottiglia 25 oz
Chianti Classico “Colli Senesi”	\$8	\$12	\$24	\$30
Chianti Riserva “I Comparini”	\$12	\$18	\$36	\$44
Montepulciano “Majella” Abruzzi,	\$6	\$9	\$20	\$24
Montepulciano “Pasetti” Abruzzi	\$12	\$18	\$36	\$44
Nero D’Avola “Fratelli” Sicily	\$7	\$10	\$22	\$28
Nero D’Avola “Centonze” Sicily	\$10	\$15	\$30	\$38
Tuscan Blend “Contrada San Felice”	\$8	\$12	\$25	\$30
Tuscan Blend “Maremma Perolla”	\$9	\$13	\$28	\$34
Super Tuscan “Rossole Salcetino”	\$15	\$22	\$45	\$54
Montefalco “Colsanto” Umbria	\$15	\$22	\$45	\$54
Barbera D’Alba” Filatura Porello”	\$8	\$12	\$25	\$30
Dolcetto d’Alba “Piazzo” Piemonte	\$9	\$13	\$28	\$34
Malbec Riserva”Finca Origen”Argentina	\$8	\$12	\$25	\$30
Pinot Noir “Vinum” North Coast	\$10	\$15	\$32	\$40
Merlot “IronStone” California	\$9	\$14	\$28	\$34
Cabernet “SawBuck”Mendocino	\$9	\$14	\$28	\$34

PLEASE, ASK YOUR SERVER, FOR THE ADDITIONAL WINE LIST.