

Please Call
312-587-0508 Ext. 2
 to Place an Order

QUARTINO

CATERING MENU

SOUP

Chicken Soup <i>Vegetables, Parmigiano Reggiano, Carnaroli Risotto</i>	4.50
Minestrone Soup <i>Seasonal Vegetables</i>	4.50

SALAD

Romaine Hearts <i>Shaved Grana, Honey, Lemon, EVOO</i>	7.50
Baby Spinach <i>Pears, Walnuts, Ricotta Salata</i>	8.75
Wild Arugula <i>Naval Orange, Farro, Hazelnuts, EVOO, House-made Goats Milk Ricotta</i>	8.00
Quartino Salumi Salad <i>Iceberg, Arugula, Salumi, Provolone, Roasted Peppers, Artichoke, Cucumber, Tomato, Red Onion, Sicilian Oil Cured Olives, Red Wine Vinegar, EVOO</i>	10.50
Caprese <i>DOP Buffalo Mozzarella, Tomatoes, Fresh Basil, Aged Balsamic Syrup</i>	12.00
Burrata <i>Housemade Burrata with Roasted Beets Salad</i>	11.25
Tuscan Kale <i>Spiced Butternut Squash, Dried Cherries, House-made Goat's Milk Ricotta, Toasted Pumpkin Seeds</i>	9.25

HOUSEMADE PASTA

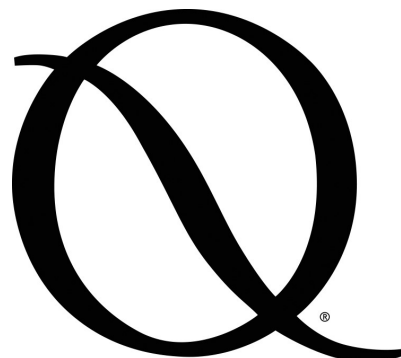
Gnocchi Potato <i>Dumplings, Green Beans, Potatoes, & Arugula Pesto</i>	12.75
Ravioli <i>Filled with Braised Pork, Speck, & Fava Beans</i>	12.50
Cavatelli <i>Organic Tomato Sauce, Fresh Basil, Fresh Ricotta</i>	12.50
Pappardelle Al Sugo Di Manzo <i>Tuscan Pasta Ribbons with Braised Beef Tomato Sauce</i>	13.25
Tortellini <i>Alfredo Sauce, Peas, & Prosciutto</i>	13.50

IMPORTED PASTA

Orecchiette <i>Ear Shaped Pasta & Fennel-Sausage Ragu</i>	11.75
Spaghetti Pomodoro <i>Organic Tomatoes with Fresh Basil</i>	11.00
Linguine with Clams <i>EVOO, Red Chili, Pinot Grigio, Red or White Sauce</i>	14.25
Penne Alla Vodka <i>Vodka, Tomatoes, Garlic, Red Chili, Basil, Cream</i>	11.50
Rigatoni <i>Lamb Sugo & Stracciatella di Burrata</i>	13.75

NEAPOLITAN PIZZA

Bianca (No Tomato Sauce) <i>EVOO, Onion, Rosemary, & Red Chilis</i>	10.00
Marinara (No Cheese) <i>Tomato Sauce, Diced Tomatoes, Garlic, Oregano</i>	10.00
Margherita <i>Mozzarella, Tomato Sauce, Sweet Basil</i>	13.00
Sausage <i>Fennel Sausage</i>	13.00
Quattro Formaggi <i>Pecorino, Mozzarella, Fontina, Parmigiano</i>	14.00
Pepperoni <i>Neapolitan Sausage</i>	14.00
Funghi <i>Roasted Portobellos, Diced Tomatoes</i>	14.00
Stefano (No Tomato Sauce) <i>EVOO, Rosemary, Mozzarella, Parmigiano, Basil, Spicy Sausage</i>	14.00
Soprano <i>Veal Meatballs, Giardiniera, Basil, Red Chili</i>	15.00
Campania <i>Fonduta, Housemade Ricotta, Oven Roasted Cherry Tomatoes, Hand Torn Basil</i>	16.00
Quattro Stagioni <i>Artichokes, Roasted Peppers, Grilled Zucchini, Portobello Mushroom, Grana</i>	17.00



626 N. State St. Chicago

**The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals*