Quattro's Brunch Menu		BREAKFAST	
Sunday 11-3		Add Bacon 4, Toast 3, Eggs 5, Potato	es 5
4 DDET175D		Omelet of the Day	14
APPETIZER		Ask your server, served with potatoes	
Bruschetta	13	Belgian Waffle	13
Fried Calamari	15	Served with fresh fruit, whipped crean	n and
Fried Mozzarella	11	maple syrup	4.4
Clams Casino	15	Huevos Rancheros	14
		Egg any style, potatoes, onions, salsa, avocado over a tortilla	
SOUP & SALAD		Avocado Toast	14
Add Chicken 10, Steak 12, Salmon 13,		On multigrain toast, served with potat	oes
Scallops 16, Shrimp 14		ENTREES	
Caesar	12	Salmon	22
	15	Seared homemade mango chutney sa	uce,
Guilford Green		mash potatoes and spinach	
Arugula	12	Chicken Quattro	20
Pasta Fagioli	12	Red roasted peppers, asparagus, mushro	oms,
N.E Clam Chowder	15	mash potatoes, white wine sauce	20
RAW BAR		Chicken Parmigiana	20
Shrimp	4.50 ea.	Homemade marinara, over penne	22
Oysters	4.00 ea.	Hanger Steak Peppercorn encrusted, cognac cream	22
Clams	3.00 ea.	sauce with mushrooms	
		Zuppa Di Pesce	24
BENEDICTS		Shrimp, scallops, mussels, clams,	
Served with potatoes		calamari over linguini (spinach \$5)	
Signature	15	Zuppa Di Clams	22
Poached eggs, hanger steak, spic	ed	Over linguini (spinach \$5)	
hollandaise		Rigatoni Bolognese	18
California	16	Homemade sauce, add ricotta 3	18
Poached eggs, tomato, avocado on		Fettuccini Carbonara	
multigrain, spiced hollandaise		Peas, pancetta, onions, light cream sau	ıce
Lobster 20		COCKTAILS 12	
Poached eggs, spinach, lobster meat, hollandaise		Classic Mimosa	
Hollandaise		Signature Mimosa	
		Prosecco, Cointreau, orange	
		& pineapple juice	
*Consumption of undercooked (or raw) meats or sea food is known to increase the risk of food borne illnesses ** Parties of 5 or more 20% gratuity		Tiffany	
		Blue Caruso, prosecco	
		Bloody Mary	
		Bloody Maria	
30% Off Wine Bottles		Red or White Sangria	