

## QUATTRO COCKTAILS 13

### **boulevardier**

maker's mark, campari, sweet vermouth, orange peel

### **italian martini**

tito's handmade, campari, lemon, honey, basil

### **fernet about it**

bacardi select aged rum, triple sec, fresh lime juice, fernet-branca

### **gin & it**

tanqueray, sweet vermouth, orange bitters

### **an italian in jalisco**

patrón blanco tequila, aperol, montenegro, lime juice, agave

### **italian paloma**

herradura tequila, campari, pink grapefruit juice, fresh lemon + lime juice, simple syrup, topped with italian orange soda

### **little italy**

knob creek, sweet vermouth, aperol, cherries

### **the godfather**

bulleit rye, amaretto disaronno

### **spring into negroni**

hendrick's gin, campari, lillet, lemon

### **sgroppino al limone**

absolut, lemon sorbet, caposaldo prosecco

## SHARE

### **polpette**

16 oz. meatball, tomato sauce, herbed ricotta, crostini 12

### **fritto misto**

calamari, shrimp, fennel, capers, parmesan aioli, tomato sauce 13

### **bruschetta pomodoro**

ricotta, tomatoes, balsamic glaze, shaved grana padano 10

## SALADS + APPETIZERS

### **minestra soup**

seasonal vegetables, cannellini beans cup 5 | bowl 7

### **burrata**

prosciutto, tomatoes, arugula, evoo, aged balsamic, toasted ciabatta 11

### **arugula**

pear, marcona almonds, goat cheese, white balsamic vinaigrette 10

### **baby greens**

roasted mushrooms, sun-dried tomatoes, ricotta salata, pine nuts, balsamic vinaigrette 11

### **romaine hearts**

grana padano, italian croutons, caesar dressing 10

### **add**

grilled chicken 5

seared salmon 6

grilled shrimp 7

## TABLESIDE COCKTAILS 14

### **white peach bellini**

prosecco, white peach purée, dash of raspberry

### **negroni classico**

gin, campari, carpano antica sweet vermouth

### **aperol spritz**

caposaldo prosecco, aperol, lime, club soda

## DRAFT BEERS

budweiser

peroni

bud light

samuel adams seasonal

goose island ipa

shock top

modelo especial

local seasonal craft

## BOTTLED BEERS

budweiser

leinenkugel's

bud light

michelob ultra

coors light

modelo especial

corona extra

pacifico

goose island

samuel adams

guinness

stella artois

heineken

blue moon belgian white

lagunitas

st. pauli girl n.a.

## SANDWICHES

choice of quinoa salad or fennel + orange slaw

### **pollo panini**

grilled chicken, baby spinach, heirloom tomato, fontina, pesto 14

### **salmon**

mixed greens, crunchy red onion slaw, parmesan aioli, ciabatta 14

### **caprese panini**

mozzarella, tomato, basil, herbed ricotta 11

### **carne**

prosciutto, coppa ham, pepperoni, asiago, house made flatbread 15

### **chicken parmesan**

tomato sauce, parmesan aioli, ciabatta 14

## PIZZA

Our pizzas are made in a 700 degree oven so that the crust gets the correct amount of crispy texture. We make our dough from scratch using Italian Flour called 00 Flour. The 00 refers to the texture of the flour – 00 is the finest you can get. This fine grind along with a + 12% gluten level gives the dough just enough elasticity – a crust that is chewy but not too rubbery with just the right amount of puff around the edges.

### **margherita**

tomato sauce, mozzarella, basil, evoo 10

### **trio**

coppa ham, italian sausage, pepperoni, mozzarella, grana padano 13

### **forest mushroom**

roasted wild mushrooms, olive oil, ricotta, mozzarella soufflé 12

### **insalata di pizza**

mozzarella, mixed greens, chicken, red onions, tomatoes, balsamic vinaigrette 13

### **quattro formaggi**

mozzarella, parmesan, asiago fresco, fontina 10

### **pepperoni**

tomato sauce, mozzarella 11

## WINES

### **sparkling + champagne** g/b

caposaldo, **prosecco**, italy 10/38

mumm napa, **brut** prestige, napa 15/58

veuve clicquot, **brut**, france 150

### **white + rosé** 6oz/9oz/b

august kessler "r", **riesling**, germany 10/15/38

kunde, **sauvignon blanc**, sonoma 8/12/30

le rime, **pinot grigio**, tuscany 7/11/26

ruffino il ducale, **pinot grigio**, italy 11/16/42

louis jadot steel, **chardonnay**, france 12/18/46

monsanto, **chardonnay**, italy 15/22/58

guado al tasso, **vermentino**, italy 11/16/42

pascal jolivet attitude, **rosé**, france 11/16/42

### **red** 6oz/9oz/b

castello del trebbio, **chianti**, italy 9/13/34

villa antinori rosso, **red blend**, italy 15/21/58

estancia, **pinot noir**, california 9/13/34

cerasuolo di vittoria, **nero d'avola**, italy 15/21/58

marchesi di barolo "maraia", **barbera**, italy 9/13/34

tenuta di nozzole, **sangiovese**, italy 16/24/62

santi "solane" ripasso, **valpolicella**, italy 10/15/38

alamos seleccion, **malbec**, argentina 13/19/50

mercier, **cabernet sauvignon**, california 10/15/38

## PASTA

### **spaghetti**

tomato, basil 12

### **balsamico**

fresh creste di galli, balsamic cream, chicken, asparagus 15

### **polpette**

tagliatelle, meatball, tomato basil, grated grana padano 17

### **salsiccia di pollo**

pappardelle, chicken + sun-dried tomato sausage, asparagus, white wine, parmesan 15

## DESSERTS

### **torta della nonna**

lemon cream on shortbread crust, pine nuts, almonds 9

### **nutella pizza**

hazelnut chocolate, strawberries 10

### **biscotto plate**

assortment of italian cookies 6

### **tiramisu**

layers of espresso-drenched ladyfingers, mascarpone cream + cocoa powder 8

### **assortimento di gelato** 6

### **assortimento di sorbeto** 6

### **coffee** 4

### **espresso** 5

### **latte** 6



**THE WESTIN**

ST. LOUIS

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