

SEAFOOD

LUNCH

DINNER

Shrimp Aurora <i>(Egg battered sauteed artichoke hearts, mushroom, sundried tomato, cognac cream sauce)</i>	\$15.00	\$23.00
Shrimp Florentine <i>(Sherry lemon wine sauce)</i>	\$13.00	\$19.00
Shrimp FraDiablo <i>(Over pasta)</i>	\$14.00	\$20.00
Zuppa De Clams <i>(Red, White or Fra Diablo)</i>	\$12.00	\$20.00
Zuppa De Pesce <i>(Red, White or Fra Diablo)</i>	\$14.00	\$23.00
Tilapia Florentine <i>(Sherry lemon wine sauce)</i>	\$13.00	\$19.00
Salmon <i>(Seared mango chutney sauce)</i>	\$13.00	\$20.00

SANDWICHES

LUNCH

DINNER

<i>(French Fries Included**)</i>		
Turkey Club <i>(Lettuce, tomato, bacon, mayonnaise)</i>	\$12.00	\$12.00
Quattro's Burger <i>Lettuce, tomato, mayonnaise)</i>	\$12.00	\$12.00
Chicken Parm <i>(On a hard roll)</i>	\$12.00	\$12.00
Steak <i>(Grilled NY strip steak, sauteed onions, mushrooms on a baquette)</i>	\$12.00	\$12.00
Chicken Panini <i>(Cajun spices, roasted red peppers, fresh mozzarella, honey mustard)</i>	\$12.00	\$12.00
Capresse Panini <i>(Fresh mozzarella, roasted red peppers, tomato, basil, pesto mayo)</i>	\$12.00	\$12.00
Vegetable Flat Bread <i>(Artichoke hearts, tomatoes, swiss cheese, spinach, avocado, mayonnaise)</i>	\$12.00	\$12.00
Chicken Ceaser Wrap <i>(Grilled chicken, roman lettuce)</i>	\$12.00	\$12.00

Add On To Sandwiches

Swizz, Mozz, American	\$1.00	\$1.00
Bacon	\$2.50	\$2.50
Avacado	\$2.50	\$2.50
Sauteed Onions	\$1.00	\$1.00
Sauteed Mushrooms	\$1.00	\$1.00
Sweet Potato Fries**	\$2.50	\$2.50
Onion Rings**	\$2.50	\$2.50

Don't see what you're craving? Just give us a call
and we will accommodate.

Quattro's

To Go Menu



Available On and Off Premises

Give us a call at

(203) 453-6575

14 Water Street
Guilford, CT

APPETIZER
LUNCH
DINNER

Brusetta <i>(Toasted bread topped with mozzarella, tomato and spices)</i>	\$9.00	\$9.00
Stuffed Mushrooms <i>(Homemade shrimp stuffing)</i>	\$10.00	\$10.00
Fried Calamari <i>(Sauteed with fresh marinara)</i>	\$12.00	\$12.00
Clams Casino <i>(Homemade casino stuffing)</i>	\$12.00	\$12.00
Grilled Calamari <i>(Sauteed with hot cherry peppers, asparagus and bacon in white white sauce)</i>	\$12.00	\$12.00
Fried Mozzarella <i>(Sauteed with home marinara sauce)</i>	\$9.00	\$9.00

SALADS
LUNCH
DINNER

Ceaser <i>(Classic with homemade croutons & dressing)</i>	\$8.00	\$8.00
Caprese <i>(Vine ripe tomatoes, fresh mozzarella, red roasted pepper, basil & Olive oil)</i>	\$10.00	\$10.00
Arugula <i>(Beets, goat cheese, orange balsamic vinegrette)</i>	\$8.00	\$8.00
House <i>(Mesculan greens, tomato, olies, endives, cucumger, champagne)</i>	\$8.00	\$8.00
Italian Artichoke <i>(Mesculan greens, roasted Italial artichoke hearts, lemon oil)</i>	\$10.00	\$10.00

Add On To Salad
LUNCH
DINNER

Salmon	\$8.00	\$8.00
Chicken	\$6.00	\$6.00
Shrimp	\$10.00	\$10.00
Scallops	\$11.00	\$11.00
Hanger Steak	\$8.00	\$8.00
Goat Cheese	\$2.50	\$2.50
Gorgonzola	\$2.50	\$2.50
Anchovies	\$2.00	\$2.00

SOUPS
LUNCH
DINNER

<i>(subject to change, all homemade)</i>		
Pasta Fagioli	\$7.00	\$7.00
Lobster Bisque	\$10.00	\$10.00
Cream of Mushroom	\$7.00	\$7.00

PASTA
LUNCH
DINNER

Fettuccine Carbanora <i>(Onions, pancetta, peas, light cream sauce)</i>	\$11.00	\$16.00
Fettuccine Alfredo <i>(Traditional)</i>	\$10.00	\$15.00
Linguini and Meatballs <i>(Traditional)</i>	\$10.00	\$15.00
Linguni Putanesca <i>(Garlic, olives, capers, anchovy, light pomodoro sauce)</i>	\$11.00	\$15.00
Gnocci Alla Vodka <i>(Homemade potato gnocci, vodka cream sauce)</i>	\$11.00	\$16.00

Stuffed Eggplant <i>(Eggplant stuffed with cheese & spinach, finished pomodoro sauce over penne)</i>	\$10.00	\$16.00
Lobster Ravioli <i>(Sauteec corn and tomato, lobster saffron broth)</i>	\$12.00	\$18.00
Eggplant Parmesan <i>(Traditional over pasta)</i>	\$10.00	\$15.00
Lasagna <i>(Homemade traditional meat)</i>	\$11.00	\$16.00
Rigatoni Bolognese <i>(Traditional meat sauce)</i>	\$11.00	\$16.00
Penne w/ shrimp, <i>(artichoke hearts, pesto cream)</i>	\$14.00	\$22.00
Penne w/ chicken <i>(mushrooms, spicy garlic, white wine)</i>	\$12.00	\$16.00

CHICKEN
LUNCH
DINNER

Parmesan <i>(Traditional over pasta)</i>	\$10.00	\$17.00
Barcelona <i>*Melted mozzaarela, sauteed spinach, fresh marinara sauce)</i>	\$10.00	\$17.00
Quattro <i>(Roasted red peppers, asparagus and mushrooms white wine sauce)</i>	\$10.00	\$17.00
Marsala <i>(Sauteed with mushrooms, scallions, prosciutto, marsala white wine)</i>	\$10.00	\$17.00
Sicilian <i>(Garlic, onions, hot cherry peppers, red peppers, roasted potatoe, white wine)</i>	\$10.00	\$17.00
Salentina <i>Prosciutto, tomato, mozzarella, sauteed scallions,mushroom, white wine sauce)</i>	\$10.00	\$17.00
Caccietore <i>(Onions, mushrooms, olives, red peppers, light pomodoro sauce)</i>	\$10.00	\$17.00
Saltimbucca <i>(Sauteed peas, topped with prosciutto. melted mozzarella)</i>	\$10.00	\$17.00
Florentine <i>(Lightly battered in a sherry lemon wine sauce)</i>	\$10.00	\$17.00

VEAL
LUNCH
DINNER

Saltimbucca <i>(Sauteed peas, topped with prosciutto. melted mozzarella)</i>	\$13.00	\$19.00
Sorrento <i>(Topped with prosciutto, eggplant, and melted mozzarella, white wine sauce)</i>	\$13.00	\$19.00
Almalfi <i>Breaded topped with shrimp, melted mozzarella, marinara sauce)</i>	\$15.00	\$21.00
Parmesan <i>(Melted mozzarella, fresh marinara sauce)</i>	\$13.00	\$19.00

MEATS
LUNCH
DINNER

Hanger Steak <i>(Seared finished in a chorizo port glaze)</i>	\$12.00	\$19.00
NY Strip Steak <i>(Scallions mushrooms finished in a brown brandy)</i>	\$12.00	\$22.00
Duck <i>(Seared and finished in an orange, cherry grand marnier sauce)</i>	\$12.00	\$22.00