SEAFOOD LUNCH DINNER Shrimp Aurora \$15.00 \$23.00 (Egg battered sauteed artichoke hearts, mushroom, sundried tomato, cognac cream sauce) Shrimp Florentine \$13.00 \$19.00 (Sherry lemon wine sauce) Shrimp FraDiablo \$14.00 \$20.00 (Over pasta) Zuppa De Clams \$12.00 \$20.00 (Red, White or Fra Diablo) Zuppa De Pesce \$14.00 \$23.00 (Red, White or Fra Diablo) Tilapia Florentine \$13.00 \$19.00 (Sherry lemon wine sauce) Salmon \$13.00 \$20.00 (Seared mango chutney sauce) **SANDWICHES** LUNCH DINNER (French Fries Included**) Turkey Club \$12.00 \$12.00 (Lettuce, tomato, bacon, mayonnaise) Quattro's Burger \$12.00 \$12.00 Lettuce, tomato, mayonnaise) Chicken Parm \$12.00 \$12.00 (On a hard roll) \$12.00 \$12.00 Steak (Grilled NY strip steak, sauteed onions, mushrooms on a baquette) Chicken Panini \$12.00 \$12.00 (Cajun spices, roasted red peppers, fresh mozzarella, honey mustard) Capresse Panini \$12.00 \$12.00 (Fresh mozzarella, roasted red peppers, tomato, basil, pesto mayo) \$12.00 Vegetable Flat Bread \$12.00 $(Artichoke\ hearts,\ tomatoes,\ swiss$ cheese, spinach, avocado, mayonnaise \$12.00 Chicken Ceaser Wrap \$12.00 (Grilled chicken, roman lettuce) 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 \$2.50 Onion Rings** \$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

Security	APPETIZER	LUNCH	DINNER	Stuffed Eggplant (Eggplant stuffed with cheese &	\$10.00	\$16.00
Statistical Musilmooms 10.00 \$10.	(Toasted bread topped wi	th	\$9.00	spinach, finished pomodoro sauce		
Prior Calamari S12.00 \$12.00	Stuffed Mushrooms	s \$10.00	\$10.00	(Sauteec corn and tomato, lobster	\$12.00	\$18.00
California Sample	Fried Calamari	\$12.00	\$12.00	Eggplant Parmesan	\$10.00	\$15.00
Second Color Sec			\$12.00	Lasagna	\$11.00	\$16.00
Fried Mozzarella	(Sauteed with hot cherry peppers, asparagus and bo	·	\$12.00	Rigatoni Bolognese	\$11.00	\$16.00
Caser	Fried Mozzarella (Sauteed with home mari	·	\$9.00	(artichoke hearts, pesto cream)		
Case Second Sec	,			(mushrooms, spicy garlic,	7	4-2122
Parmesan S10.00 \$17.00	SALADS			,	CII	DINNED
Caprese	/	\$8.00	\$8.00			
Sarce Sarc	`				\$10.00	\$17.00
	(Vine ripe tomatoes, fresh mozzarella, red roasted	· ·	\$10.00	*Melted mozzaarela, sauteed	\$10.00	\$17.00
Italian Artichok \$10.00	(Beets, goat cheese, orang	·	\$8.00	(Roasted red peppers, asparagus and	\$10.00	\$17.00
Ratical Artichoke \$10.00 \$10.00 \$17.00 \$17.00 \$18.00	(Mesculan greens, tomato	,	\$8.00	(Sauteed with mushrooms, scallions,	\$10.00	\$17.00
Salmon	(Mesculan greens, roasted	d	\$10.00	Sicilian (Garlic, onions, hot cherry peppers,		\$17.00
Salmon	Add On To Salad	LUNCH	DINNER	* **		\$17.00
Chicken \$6.00 \$6.00 wine sauce) Shrimp \$10.00 \$10.00 \$17.00 Scallops \$11.00 \$11.00 \$17.00 Scallops \$11.00 \$11.00 \$17.00 Hanger Steak \$8.00 \$8.00 \$31.00 \$17.00 Goat Cheese \$2.50 \$2.50 \$10.00 \$17.00 Gorgonzola \$2.50 \$2.00 \$10.00 \$17.00 SOUPS LUNCH DINNER *10.00 \$17.00 (subject to change, all homemade) VEAL LUNCH DINNER Pasta Fagioli \$7.00 \$7.00 \$13.00 \$19.00 Lobster Bisque \$10.00 \$7.00 \$0.00 \$0.00 \$0.00 \$13.00 \$19.00 Cream of Mushrom \$7.00 \$7.00 \$7.00 \$13.00 \$19.00 \$19.00 Fettuccine Carbanora (Onions, pancetta, pasa, light cream sauce) \$11.00 \$16.00 \$15.00 \$15.00 \$15.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00	Salmon	\$8.00	\$8.00	Prosciutto, tomato, mozzarella,	7	7-7-7-
Scallops	Chicken	\$6.00	\$6.00			
Hanger Steak	Shrimp	\$10.00	\$10.00	Caccietore	\$10.00	\$17.00
Hanger Steak	Scallops	\$11.00	\$11.00	`		
Goat Cheese \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.00 \$2.00 \$2.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$19.00	•	\$8.00	\$8.00		\$10.00	\$17.00
Anchovies \$2.00 \$2.00 \$2.00 \$2.00 \$17.00 \$17.00 \$17.00 \$17.00 \$17.00 \$19.00 \$1	Goat Cheese	\$2.50	\$2.50	,		\$17.00
SOUPS LUNCH DINNER (subject to change, all homemade) Pasta Fagioli \$7.00 \$7.00 Lobster Bisque \$10.00 \$10.00 Cream of Mushrom \$7.00 \$7.00 PASTA LUNCH DINNER Fettuccine Carbanora (Onions, pancetta, peas, light cream sauce) Fettuccine Alfredo (Traditional) Linguini and Meatballs (10.00 \$15.00 Linguni Putanesca (Garlic, clives, capers, anchovy, light pomodoro sauce) Gnocci Alla Vodka (Homemade potato gnocci, vodka cream sauce) For Soure Source (Lightly battered in a sherry lemon wine sauce) VEAL LUNCH DINNER Saltimbucca (Sauteed peas, topped with prosciutto, eggplant, and meted mozzarella, white wine sauce) Sorrento Sorrento \$13.00 \$19.00 Almalfi \$15.00 \$15.00 Breaded topped with shrimp, melted mozzarella, marinara sauce) Parmesan \$13.00 \$19.00 MEATS LUNCH DINNER Hanger Steak \$12.00 \$19.00 (Seared finished in a chorizo port glaze) NY Strip Steak \$12.00 \$22.00 Sorrento \$12.00 \$22.00 Sorrento \$13.00 \$15.00 MEATS LUNCH DINNER Hanger Steak \$12.00 \$22.00 Sorrento \$12.00 \$22.00 Sorrento \$12.00 \$22.00 Sorrento \$13.00 \$15.00 MEATS LUNCH DINNER Hanger Steak \$12.00 \$22.00 Sorrento \$13.00 \$15.00 MEATS \$12.00 \$22.00 Sorrento \$13.00 \$12.00 Sorrento \$13.00 \$13.00 Sorrent	Gorgonzola	\$2.50	\$2.50	melted mozzarella)		
SOUPS LUNCH DINNER wine sauce) VEAL LUNCH DINNER Pasta Fagioli \$7.00 \$7.00 \$altimbucca \$13.00 \$19.00 Lobster Bisque \$10.00 \$10.00 \$0.00		\$2.00	\$2.00		\$10.00	\$17.00
Pasta Fagioli \$7.00 \$7.00 \$7.00 \$3.0	SOLIPS	LUNCH	DINNER			
Pasta Fagioli \$7.00 \$7.00 \$10.			DIMILER	VEAL LUN	CH	DINNER
Lobster Bisque \$10.00 \$10.00 \$10.00 Sorrento \$13.00 \$19.00 Cream of Mushroom \$7.00 \$7.00 \$7.00 (Topped with prosciutto, negled mozzarella, and melted mozzarella, white wine sauce) PASTA LUNCH DINNER Almalfi \$15.00 \$21.00 Fettuccine Carbanora (Onions, pancetta, peas, light cream sauce) Fettuccine Alfredo (Traditional) \$10.00 \$15.00 (Melted mozzarella, fresh marinara sauce) Linguini and Meatballs \$10.00 \$15.00 (Melted mozzarella, fresh marinara sauce) Linguini Putanesca \$11.00 \$15.00 (Seared finished in a chorizo port glaze) Garlic, olives, capers, anchovy, light pomodoro sauce) Gnocci Alla Vodka \$11.00 \$16.00 (Seared and finished in a norange, search orange) Gnocci Alla Vodka \$11.00 \$16.00 (Seared and finished in a norange, search orange)						
Cream of Mushroom \$7.00 \$7.00 \$7.00 \$19.00 PASTA LUNCH DINNER Fettuccine Carbanora (Onions, pancetta, peas, light cream sauce) Fettuccine Alfredo (Traditional) Linguini and Meatballs \$10.00 \$15.00 Linguni Putanesca (Garlic, olives, capers, anchovy, light pomodoro sauce) Gnocci Alla Vodka \$11.00 \$16.00 Gnocci Alla Vodka (Homemade potato gnocci, vodka cream sauce) Sorrento \$13.00 \$19.00 \$19.00 \$21.00 Sorrento \$13.00 \$21.00 \$15.00 Breaded topped with shrimp, melted mozzarella, marinara sauce) Parmesan \$13.00 \$19.00 (Melted mozzarella, fresh marinara sauce) MEATS LUNCH DINNER Hanger Steak \$12.00 \$19.00 (Seared finished in a chorizo port glaze) NY Strip Steak \$12.00 \$22.00 (Scallions mushrooms finished in a brown brandy) Duck \$12.00 \$22.00 (Seared and finished in an orange,	Pasta Fagioli	\$7.00	\$7.00	(Sauteed peas, topped with	Ψ13.00	Ψ17.00
Cream of Mushroom \$7.00	Lobster Bisque	\$10.00	\$10.00		\$13.00	\$19.00
Fettuccine Carbanora (Onions, pancetta, peas, light cream sauce) Fettuccine Alfredo (Traditional) Linguini and Meatballs (Traditional) Linguni Putanesca (Garlic, olives, capers, anchovy, light pomodoro sauce) Gnocci Alla Vodka (Homemade potato gnocci, vodka cream sauce) Fettuccine Carbanora \$11.00 \$16.00 \$15.00 (Melted mozzarella, fresh marinara sauce) MEATS LUNCH DINNER (Melted mozzarella, fresh marinara sauce) MEATS LUNCH DINNER (Seared finished in a chorizo port glaze) NY Strip Steak \$12.00 \$19.00 (Seared finished in a chorizo port glaze) NY Strip Steak (Scallions mushrooms finished in a brown brandy) Duck (Seared and finished in an orange,	Cream of Mushroom \$7.00 \$7.00			(Topped with prosciutto, eggplant,		Ψ13.00
(Onions, pancetta, peas, light cream sauce) Fettuccine Alfredo (Traditional) Linguini and Meatballs (Traditional) Linguni Putanesca (Garlic, olives, capers, anchovy, light pomodoro sauce) Gnocci Alla Vodka (Homemade potato gnocci, vodka cream sauce) S10.00 S15.00 S15.00 MEATS LUNCH DINNER Hanger Steak (\$12.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00 \$10.	PASTA	LUNCH	DINNER	Almalfi	\$15.00	\$21.00
Fettuccine Alfredo (Traditional) \$10.00 \$15.00 \$15.00 \$MEATS LUNCH DINNER (Traditional) Hanger Steak \$12.00 \$19.00 Linguni Putanesca (Garlic, olives, capers, anchovy, light pomodoro sauce) NY Strip Steak (Scallions mushrooms finished in a horizo port glaze) (Scared and finished in an orange, \$11.00 \$22.00 \$20	(Onions, pancetta, peas, l		\$16.00	mozzarella, marinara sauce)	\$13.00	\$19.00
Ciraditional) Linguni Putanesca \$11.00 \$15.00 \$15.00 (Garlic, olives, capers, anchovy, light pomodoro sauce) Cinocci Alla Vodka \$11.00 \$16.00 (Homemade potato gnocci, vodka cream sauce) Hanger Steak \$12.00 \$19.00 (Seared finished in a chorizo port glaze) NY Strip Steak \$12.00 \$22.00 (Scallions mushrooms finished in a brown brandy) Duck \$12.00 \$22.00 (Seared and finished in an orange,	Fettuccine Alfredo	\$10.00	\$15.00	(Melted mozzarella, fresh marinara	Ψ13.00	Ψ17.00
Linguni Putanesca \$11.00 \$15.00 \$15.00 \$19.00 Carlic, olives, capers, anchovy, light pomodoro sauce) Chocci Alla Vodka \$11.00 \$16.00 \$16.00 Chomemade potato gnocci, vodka cream sauce) Hanger Steak \$12.00 \$19.00 Callingth finished in a chorizo port glaze) NY Strip Steak \$12.00 \$22.00 Callions mushrooms finished in a brown brandy) Duck \$12.00 \$22.00 Callions mushrooms finished in a brown brandy)	C	palls \$10.00	\$15.00	MEATS LU	NCH	DINNER
Gnocci Alla Vodka \$11.00 \$16.00 \$16.00 \$10.0	Linguni Putanesca \$11.00		\$15.00	(Seared finished in a chorizo port gla	ze)	
cream sauce) Duck \$12.00 \$22.00 (Seared and finished in an orange,	Gnocci Alla Vodka		\$16.00	(Scallions mushrooms finished in a	φ1 ∠. UU	φ <i>ΔΔ</i> , U U
				(Seared and finished in an orange,	\$12.00	\$22.00