



DIGITAL MENU

COVERED \$ 28 PESOS PER PERSON

INCLUDES:

Bread, Parmegiano Reggiano cheese (20 gr), Balsamic reduction with truffle 5 ml and olives

Truffle Festival

BLACK TRUFFLE

gram **\$185**

WHITE TRUFFLE

gramo **\$600**

FONDUTA AI FORMAGGI CON UOVO DI QUAGLIA

Taleggio, Burrata and Fontina Cheese Fondue (180 ml) Quail Egg (1 pc.) with Italian bread Crotones (12 pc)

Without truffle **\$ 280**

Black Truffle 2 gr **\$ 620**

White Truffle 2gr **\$ 1,390**

TAGLIOLINI NELLA RUOTA E TARTUFO

Fresh Pasta Tagliolini (180 gr.) Buterred on the Parmigiano Reggiano Wheel

Black Truffle 2 gr **\$ 620**

White Truffle 2gr **\$ 1,400**

RISOTTO AL TARTUFO E PARMIGIANO REGGIANO

Risotto Carnaroli Al Dente (180 gr.) Buterred with Parmegiano Reggiano

With truffled butter (without fresh truffle) **\$ 310**

Black Truffle 2 gr **\$ 620**

White Truffle 2 gr **\$ 1,400**

ANTIPASTI

PROSCIUTTO E BURRATA FRESCA, RUCOLA ORGÁNICA E POMODORINI CHERRY \$ 539

Fresh imported "Burrata" Cheese (125 gr), "Prosciutto San Daniele" ham (80 gr), with "Cherries" Tomatoes (60 gr) and Organic Italian Rocket Salad (Recommended to share)

FONDUTA AI FORMAGGI CON UOVO DI QUAGLIA \$ 620

Italian Cheese Fondue (180 ml) Taleggio, Fontina and Burrata with Rustic Bread croutons, 1 piece of Quail Egg and 2 grams of Fresh Italian Truffle

VITELLO TONNATO CON CAPPERI \$ 335

Thin Slices of Veal Fillet (60 gr), with Yellowfin quality fresh Tuna, Capers and Anchovies Mayonnaise Sauce

CARPACCIO DI MANZO ALLA MONFERRINA CON SENAPE E PARMIGIANO REGGIANO \$ 329

"Prime" Quality Veal Beef Carpaccio (90 gr), with yellow Lemon and "Dijon" Mustard Dressing, Cherries Tomatoes, Organic Italian "Rocket" Salad and "Parmigiano Reggiano" Cheese sheets (30 gr)

CARPACCIO DI POLIPO MARINATO CON SALE NERA E LIMONE DEL MEDITERRANEO \$ 269

Marinated Octopus "Carpaccio" (120 gr) with Black Salt, Mediterranean Lemon and Organic baby Lettuce (60 gr)

PARMIGIANA DI MELANZANE IN FORMA \$ 245

Baked Eggplant (230 gr. raw) with "Parmigiano Reggiano" and "Fior di Latte Mozzarella" Cheeses, with "Pomodoro" sauce, fresh Basil leaves and Extra-Virgin Olive Oil

TIMBALLO DI POLIPO E PATATE \$ 389

Chopped Grilled Octopus (180 g) on a Potato Timbale (80 g), Cherry Tomatoes and Parsley Oil

TARTARA DI SALMONE MARINATO AL FINOCCHIETTO \$ 253

Fresh Salmon Tartare (100 g) Marinated with Fennel and Dill with Avocado, accompanied by Italian Bread (3 pcs)

BATTUTA DI MANZO ALLA PIEMONTESE \$ 690

Angus Steak Fillet Tartar (100 g), Fresh Baby Artichoke Salad (40 g), Dehydrated Tomato, Parmigiano Reggiano

ZUPPE

DI MARE ALLA GENOVESE CON CROSTONI DI PANE RUSTICO \$ 210

Genovese Style Seafood Soup (220 ml) with 2 Slices Rustic Bread (spicy)

DI VERDURE MINISTRONE CON MALTAGLIATI \$ 159

Vegetable Soup (250 ml) Piemontese Style with Fresh Pasta Maltagliati

DI LENTICCHIE ALLA LEGNA \$ 199

Classic "Piemontese" style Lentils soup (220 ml) with Italian "Pancetta" (Cured Pork meat)

DI POMODORO SAN MARZANO E BASILICO \$ 135

Pomodoro Cream (220 ml) scented with Basil, accompanied by 2 pieces of Rustic Bread

INSALATE

CAPRESE DI MOZZARELLA FLOR DI LATTE E PESTO AL BASILICO \$ 285

Mozzarella cheese salad (95 g) with Hydroponic Tomato and Organic Basil Pesto

DI CARCIOFI, PARMIGIANO, OLIVELLE NERE, POMODORINI SECCHI \$ 253

Baby Artichokes Hearts (160 gr), "Parmigiano Reggiano" Cheese sheets (30 gr), "Gaeta" Black Olives (30 gr), and Sun-Dried Tomatoes (10 gr) with Citrus Dressing

DI RUCOLA, POMODORINI CHERRY E PARMIGIANO \$ 229

Italian Organic Rocket salad (160 gr), Cherries Tomatoes (30 gr), and "Parmigiano Reggiano" Cheese sheets (30 gr), with "Balsamic Modena" Vinegar Dressing.

DI PERA E FRAGOLE CON MANDORLE \$ 205

Mixture of Organic Lettuce (140 g) with Pear (70 g), Strawberry (20g) Goat Cheese (30 g) and Almonds (10 g)

PRIMI PIATTI

Our fresh Home-made Pasta's selection

PREPARAZIONE CASALINGA DEL RAVIOLO DI CASA SAVOIA TARTUFATI \$ 278

Fresh "Ravioli" Stuffed with Imported "Fontina" and "Taleggio" Cheeses, served with creamy Sauce perfumed in white "Truffle" oil (180 gr)

TAGLIOLINI ALLA RUOTA E TARTUFO FRESCO \$ 620

Fresh Tagliolini Pasta (180 g) with Truffled Butter, Parmegiano Reggiano Shortbread on the Wheel and Fresh Seasonal Italian Truffle (2 g)

FUSILLI BUCATI ALLA NORCINA \$ 279

Fusilli Artisan Dry Pasta (180 g) with fresh Porcini Mushroom, Italian Sausage and Truffled Butter

PAPPARDELLE ALLO STRACOTTO DI VITELLO \$ 279

"Pappardelle" fresh Pasta with imported Veal "Ossobuco" Ragù sauce (200 gr)

TAGLIOLINI CASERECCI AL SALMONE & VODKA \$ 270

Creamy Home-made "Tagliolini" (120 gr) with imported Fresh Salmon (100 gr. raw) and "Vodka"

RAVIOLINI TRICOLORE DI RICOTTA E CARCIOFI AL BURRO DI MAGGIORANA E POMODORINI \$ 245

Home-made stuffed "Raviolini" with Artichokes and "Ricotta" cheese, sauteed with fresh Marjoram Butter, Cherries Tomatoes (20 gr) and Oregano herb

ANTICA RICETTA DELLA LASAGNA \$ 269

The Authentic "Lasagna" recipe from "Bologna" city (280 gr)

RAVIOLI BICOLORE DI PESCE \$ 276

Bicolor Ravioli stuffed with Sea Bass (180g) with Chopped Shrimp Sauce, Cherry Tomatoes and Olives in White Wine

SPAGHETTI ALLA CARBONARA \$ 260

Classic "Carbonara" style "Spaghetti" (180 gr) with Italian "Pancetta" (Cured Pork Meat)

STROZZAPRETI CON SALSICCIA, BROCCOLI E POMODORINI PACHINO \$ 240

Hand Made Strozzapreti with Italian Sausages, Brocoli, Cherry Tomatoes and Parmesan Cheese

PAGLIA & FIENO ALLA BOLOGNESE \$ 265

"Tagliatelle" fresh Pasta duo, Natural and Spinach style, with "Bolognese" sauce (180 gr)

SPAGHETTI AL POMODORO FRESCO E BASILICO \$ 205

"Spaghetti" dry Pasta (180 gr), with authentic "Pomodoro" sauce, Cherries Tomatoes and fresh Basil leaves

PENNETTE ALL' ARRABBIATA \$ 220

"Pennette" dry Pasta (180 gr), with "Pomodoro", Garlic, fresh Parsley and Italian "Peperoncino" chili (spicy sauce)

FETTUCCE EMILIANE CON PROSCIUTTO E MELANZANE \$ 275

Fresh Fettucce Natural Pasta (180 g) with Prosciutto, Aubergine, Cherry Tomatoes and Fresh Organic Basil in White Wine

TRENETTE AI GAMBERI E LIMONE \$ 279

Trenette Fresh Pasta (180 g) with Chopped Shrimps (80 g) and Italian Zucchini in White Wine

RISOTTO AL DENTE

CARNAROLI ALLO ZAFFERANO CON GAMBERI E ASPARAGI \$ 290

"Carnaroli" quality "Risotto" (140 gr), with Saffron, Shrimps (80 gr) and Green fresh Asparagus (20 gr)

CARNAROLI AI FUNGHI PORCINI \$ 295

"Carnaroli" quality "Risotto" (140 gr) with "Porcini" Mushrooms (80 gr), creaming with "Parmigiano Reggiano" Cheese

CARNAROLI AI FRUTTI DI MARE \$ 290

Carnaroli Risotto al dente (140 g) with Seafood (80 g) and Peperoncino (Spicy)

CARNAROLI AL TARTUFO FRESCO E PARMEGIANO REGGIANO \$ 620

Risotto Carnaroli al Dente (140 g), buttered with Truffle Butter, Parmegiano Reggiano and 2 grams of Fresh Italian Seasonal Truffle

SECONDI PIATTI

**PESCE ROBALO INTERO IN CROSTA DI SALE MARINO O ALL'ACQUA PAZZA \$ 569
(25 minuti di preparazione)**

Fresh "Robalo" fish (approx. 600 gr. raw) baked in Marín Salt crust, accompanied with Vegetables Timbal (95 gr) or "Acqua Pazza" authentic recipe

SPIGOLA AL LIMONE \$ 455

Striped Sea Bass Fillet (200 g) with Lemon accompanied by Broccoli and Baby Carrot

SALMONE LACCATO CON VERDURE ALLA MEDITERRANEA \$ 480

Fresh imported Salmon cooked in oven (200 gr. in raw) with White Wine and fresh Orange Sauce, accompanied with Glazed Vegetables (80 gr) and grilled fresh Green Asparagus (40 gr)

STUFATO DI MANZO ALLA MANTOVANA \$ 499

Beef Stew (160 g), Slow Cooked in its Juice accompanied by Risotto a la Milanese

LOMBATA ALLA FIORENTINA CON PATATE GRATINATE \$ 759

Rib Eye (300 g) grilled, accompanied by Potato Gratin with Tartufo, Artichoke and Sautéed Cremini Mushroom

COSTINE D'AGNELLO PROFUMATE AL ROSMARINO \$ 820

Lamb Ribs (220 gr. raw) Imported from "New Zealand", with Fine Herbs Sauce, sauteed fresh mix Vegetables (95 gr) and "Confit" cilinder Potato (40 gr)

FILETTO DI MANZO AI FUNGHI PORCINI \$ 710

"Angus" quality Beef Fillet Steak (200 gr. raw) in a Porcini Mushroom Sauce with Potato Puree (80 gr) and grilled fresh Green Asparagus (60 gr)

POLLETTO ALLA DIAVOLA CON VERDURE ALLA GRIGLIA \$ 390

Backed Tender chicken (250 gr. approx. raw) with Garlic, Rosemary herb and White Wine Sauce, served with Grilled fresh mix Vegetables

SALTIMBOCCA ALLA ROMANA ASPARAGI E PURE \$ 720

Veal Scallops (190 g) with Prosciutto San Danielle (20 g) and Sage in a White Wine Sauce

DOLCI

TORTA DELLA NONNA AI PINOLI E CREMA PASTICCERA \$ 140

Grandmother's Cake (140 g), Pine Nuts, Pastry Cream, Flor de Leche Ice Cream (65 g)

STRUDEL ALL' ITALIANA \$ 128

Apple Strudel, Italian Recipe accompanied by Cinnamon Ice Cream

TORTINO CON CUORE MORBIDO DI CIOCCOLATO SEMI-AMARO CON GELATO FRESCO AL FIOR DI LATTE \$135

Warm Semi-bitter Chocolate Cake (150 gr) with "Fior di Latte" fresh Ice-Cream (65 gr)

PANNA COTTA \$ 140

Vanilla "Panna Cotta" (150 gr), Red Berry cold Soup and Forest fresh fruits (50 gr)

SEMIFREDDO DI GIANDUJA CON GELATO AL TORRONE \$ 142

"Semifreddo" bar Chocolate "Gianduja", fresh Home-made Turrone Ice-Cream, caramelised Banana and Hazelnuts

TIRAMISU \$ 138

Home-made Classic "Piemontese" style Tiramisù (180 gr) with fresh "Espresso" Coffee Ice-cream (65 gr)

GELATI E SORBETTI DELLA CASA

3 ice cream scoops, 60 gr each \$185 / 1 scoop to choose, 60 gr \$65

Ice Cream: Chocolate, Vanilla, Milk Flower, Nougat, Buontalenti, Coffee and Pistachio

Sorbet: Mamey, Strawberry, Cherry, Lemon, Red Fruits and Passion Fruit

Buon Appetito!

RESERVATIONS:

55 91 77 97 27, ext. 2242
or Concierge

SCHEDULE

MON: 13 a 22 hrs

TUE to SAT: 13 - 23 hrs

SUN: 13 - 18 hrs

Av. Santa Fe 160. Colonia Santa Fe 01219
Del. Álvaro Obregón, CDMX

www.quattro.com.mx

 [QuattroGastronomialtaliana](#)