

DESSERTS

BANANA SPIT Vanilla ice cream, whole banana, fresh double cream and a chocolate flake.	4.15	GELATI ASSORTITI Assorted ice cream, 3 scoops please ask for our selection.	3.95
COPPA RULCINELLA Vanilla ice cream, whipped cream, hot chocolate fudge sauce and topped with toasted nuts and a chocolate flake.	4.15	SORBETTO AL LIMONE Lemon sorbet.	3.95
CAIZONE DOCE Nutella and mascarpone filled sweet pizza.	4.25	PROFITEROLE CON GELATO Profiteroles with cream, chocolate sauce and ice cream.	4.15
CROCCANTINO Hazelnut ice cream, hazelnuts and maple syrup.	4.15	BANANA SPRINT Chopped banana, vanilla ice cream, Bailey's, Tio Maria, chopped nuts and whipped cream.	4.35
COPPA FRAGOLA Strawberry ice cream, whipped cream, hot chocolate fudge sauce, crushed meringue and strawberries.	4.15	COCO LOCO Coconut ice cream, Malibu, Blue Bols, whipped cream, pineapple chunks and a chocolate flake.	4.35
BAKED VANILLA CHEESE CAKE With ice cream.	4.15	AFFOGATO Espresso coffee and vanilla ice cream.	3.50
TRAMISU Italian pick-me-up.	4.25	AFTER 8.15 Mint choc ice cream, Crème de menthe and chocolate sauce.	4.15
CHOCOLATE FUDGE CAKE Served warm with vanilla ice cream.	4.25	CANNOLI SICILIANO Tube shaped shells of fried pastry dough, filled with a sweet creamy filling.	4.25

QUATTROZERO
DRINKS AND DESSERTS

QUATTROZERO

Queensferry St, Edinburgh EH2 4RA
0131 220 5622
quattro-zero.co.uk

SERVED MONDAY TO SUNDAY ALL DAY 12 UNTIL LATE

QUATTROZERO

PANE Breads

MARINATED MIXED OLIVES	1.50
HOMEMADE ITALIAN BREAD	1.50
HOMEMADE PIZZA BREADS (for sharing) Rosemary, olive oil, salt and garlic.	4.50
Tomato, basil and fresh chilies.	4.50
Mozzarella and smoked scamorza cheese.	5.25
GARLIC BREAD	2.95
GARLIC BREAD WITH MOZZARELLA	3.95
BRUSCHETTA Cherry tomatoes, garlic, olive oil, fresh basil and pesto.	3.95
BRUSCHETTA DEL ISOLA Topped with roast peppers, rocket and crumbled goat's cheese.	4.50
CROSTINI CALABRESE Topped with hot spicy Nduja sausage, rocket and mascarpone cheese.	5.25

ANTIPASTI Starters

ANTIPASTO MISTO Selection of cured Italian meats and mozzarella, olives, pickle, and dressed rocket salad.	9.95
ANTIPASTO DI VERDURA Grilled and marinated vegetables, fresh mozzarella, olives, pickles and dressed rocket salad.	8.95
QUATTROZERO BOARD If you fancy a little bit of this or that to share, nibble or swap by our sharing board. antipasto misto with caprese salad, marinated olives and vegetables, calamari Fritti, arancini.	15.95
CAPRESE Mozzarella, tomatoes, olives and basil.	6.95
LE COZZE Mussels cooked with white wine, garlic, shallots, parsley and tomato sauce.	6.95
MOZZARELLA IN CARROZZA Deep fried mozzarella cheese in bread crumbs, served with arrabbiata sauce.	4.95
ARANCINI Crisp rice balls coated in breadcrumbs with a rich tomato ragu and a melting mozzarella center.	4.95
FUNGHI RIPENI Specially selected mushrooms filled with honey roast ham and cheddar cheese, bread crumbed and deep fried until golden and served with aioli dip.	5.95
CALAMARI FRITTI Deep fried squid served with Aioli and lemon.	6.95
CAPRINO e RUCOLA Baked goat's cheese with toasted crumbled walnuts, sundried tomatoes, rocket, crisp lettuce and balsamic dressing.	6.95
GAMBERONI BURRO E AGLIO King prawns in butter, garlic and white wine or with the addition of hot chillies.	7.95
HOMEMADE CHICKEN LIVER PATE Served with hot toast and butter.	5.95

ZUPPE Freshly prepared homemade soup.

ZUPPA DEL GIORNO Freshly prepared homemade soup	2.95
MINISTRONE ALLA MILANESE Fresh homemade vegetable soup with parmesan cheese	2.95
PASTA E FAGIOLI Italian pasta, borlotti bean and ham hock soup	3.50

PASTA E RISOTTO Please ask for today's fresh pasta special

SPAGHETTI ALLA CARBONARA Crispy pancetta, egg yolk, cream, parmesan cheese.	7.50
SPAGHETTI ALLA BOLOGNESE Our homemade rich tomato and beef sauce.	7.50
SPAGHETTI ALLA PUTANESCA Olives, anchovies, capers, garlic, rich tomato sauce and chilli.	7.50
PENNE ALLA VODKA With chicken, asparagus, sundried tomatoes, cream, vodka and garlic.	8.50
GNOCCCHI DELLA CASA Potato dumplings with tomato, basil, mozzarella cheese, cream and a hint of chilli sauce.	8.95
RISOTTO or SPAGHETTI AL'AMALFITANA Spaghetti or Arborio rice with prawns, clams, fresh mussels, calamari, large king prawns, tiger prawns, tomato, basil, garlic & a dash of white wine.	11.95
PANCIOTTI CON MELANZANA Round pillows of pasta filled with aubergine, smoked cheese with tomato sauce.	9.95
PACCHERI ALLA SICILIANA Large pasta tubes with sun-dried tomatoes, fresh mozzarella, garlic, olive oil, aubergines, pesto & Italian sausage.	9.95
RISOTTO VERDE Grilled asparagus, spring onions, cogonetto, peas, baby spinach, pesto, cherry tomatoes and rocket.	7.95
RAVOLI AI PORCINI Pasta filled with wild porcini mushrooms and ricotta cheese, served with a parmesan cream sauce with a dash of tomato.	9.95
SPAGHETTI CON POLPETTE Homemade beef and pork meatballs, tomato sauce.	8.50
PACCHERI CAPRA Large pasta tubes with goat's cheese and peppers in a sauce of sweet sun dried tomatoes, cream and tomato.	8.95
PENNE ALLA ARRABIATA Neapolitan sauce, garlic, basil and hot chillies.	7.50
TAGLIATELLE QUATTROZERO Mixed field and porcini mushrooms, homemade Italian spicy sausage, meaty tomato ragu, parmesan and cream.	8.95

PASTA AL FORNO Pasta baked in our wood burning oven.

CANNELLONI ALLA FIORENTINA Thin rolled pasta filled with spinach, parmesan and ricotta cheese, baked in our oven with a dash of tomato and a creamy cheese sauce.	8.50
LASAGNE AL FORNO Layers of rich tomato, homemade bolognese sauce, creamy béchamel, mozzarella and parmesan cheese.	7.95
RIGATONI AL POLLO Baked rigatoni with sliced chicken breast, pancetta, cream, mushrooms, parmesan cheese, cherry tomato, pesto and rocket with parmesan shavings.	8.95

PIZZA

Our pizzas are cooked in an authentic Italian real wood burning oven. We use only the best mozzarella, San marzano tomatoes & spices imported from Italy.

MARGHERITA Tomato sauce, mozzarella, extra virgin olive oil and fresh basil	7.50
REGINA MARGHERITA D.O.P Buffalo mozzarella, cherry tomatoes, fresh basil and extra virgin olive oil.	8.95
RUCOLA Tomato sauce, mozzarella prosciutto crudo, rocket, extra virgin olive oil and parmesan cheese shavings.	9.95
KATA Gorgonzola, Prosciutto crudo, fig jam, balsamic glaze.	9.95
DIAVOLA Tomato sauce, mozzarella, Hot Hot spicy homemade sausage, Nduja calabrian sausage, fresh chillies, onions and peppers.	9.50
MEDITERRANEA Tomato sauce, mozzarella, sundried tomatoes, olives topped with rocket crumbled goat's cheese and balsamic syrup.	8.95
PEPPERONI Mozzarella and topped with lots of hot pepperoni.	8.50
FUNGHI E TIMO Tomato sauce, mozzarella, mushrooms and thyme.	8.50
PIZZA CALABRESE Tomato sauce, mozzarella, pepperoni, Nduja hot spicy sausage and fresh chillies.	9.50
CAPRICCIOSA Tomato sauce, mozzarella, mushrooms, Italian ham, artichokes, olives & finally an egg in the middle.	8.95
MARZELLA Tomato sauce, mozzarella, sundried tomatoes, pesto, chicken, bacon and topped with rocket, extra virgin olive oil and parmesan shavings.	9.25
PIZZA MILANO Tomato sauce, mozzarella, salami milano and creamy gorgonzola cheese.	9.25
VERDURINA Tomato sauce, mozzarella, oven roasted Mediterranean, vegetables, cherry tomatoes, rocket and goat's cheese dressing.	8.50
NAPOLETANA Mozzarella cheese, tomato, anchovies, olives, capers and oregano.	8.25
DEL MARE A delight both to look at and eat too! Marinated shellfish, prawn, blood squid, anchovies and garlic.	8.95
PROSCIUTTO CRUDO Tomato sauce, mozzarella, prosciutto and fresh basil.	8.95
FIORENTINA Tomato sauce, mozzarella, spinach, goat's cheese, mushroom and egg.	8.95
QUATTRO STAGIONI Tomato sauce, mozzarella, ham, mushrooms, peppers, spicy sausage anchovies and artichokes.	9.50
TROPICALE Tomato sauce, mozzarella ham and pineapple.	8.95
QUATTRO FORMAGGI Mozzarella, goat's cheese, parmesan and gorgonzola.	8.95

CALZONE

CALZONE Pizza stuffed with parma ham, mushrooms, olives, anchovies, capers, mozzarella cheese and tomatoes.	9.95
CALZONE DELLA MACELLERIA Salami milano, hot sausage, meatballs, pepperoni, prosciutto, chilli peppers, mozzarella and tomato. Served with rocket salad.	10.50

SIDE ORDERS

INSALATA MISTA Mixed salad	2.95
INSALATA VERDE Green salad	2.95
POMODORI, CPOLLEE BASILICO	2.95
PATATINE FRITTE	2.50
ROCKET, PARMESAN and OLIVE OIL	3.95

LE GRIGLIATE STEAKS, BURGERS, CHICKEN, SEAFOOD
Please ask for today's Chef's Specials.

OZ BURGER 8oz 100% Scottish ground beef, topped with pancetta, smoked scamorza cheese, burger sauce, crisp lettuce, tomato in a bun, served with fries.	9.95
POLLO AL MATTONE Chicken breast marinated in lemon, rosemary and olive oil, grilled and served with roast potatoes, cherry tomatoes and crisp salad leaves.	12.95
POLLO AL QUATTROZERO Chicken breast topped with ham, mozzarella cheese and asparagus with cream and tomato, served with garlicky green beans and roast potatoes.	12.95
SALTIMBOCCA ALLA ROMANA Pressed veal and parma ham sautéed in sage, white wine and a delicate demiglace.	13.95
VITELO ALLA MILANESE Veal gently pan-fried in bread crumbs served with spaghetti and tomato sauce.	13.95
LA TAGLIATA 10oz Sirloin steak served on a bed of rocket with parmesan shavings, extra virgin olive oil and balsamic syrup served with fries.	15.95
BISTECCA ALLA GRIGLIA 10oz Sirloin steak simply grilled and served with fries.	15.50
BISTECCA AL PEPE 10oz Sirloin steak black peppercorn sauce & flamed with brandy.	15.95
TONNO ALLA GRIGLIA With caponata, olives, aubergine, cogonetto, cherry tomatoes, peppers, red onion and basil.	12.95
FRITTURA MISTA Mixed seafood (ask your waiter), served with salad or fries and tartare sauce.	15.95

INSALATE Tossed Salads.

CAESAR SALADS CLASSIC With CHAR-GRILLED CHICKEN AND BACON	4.95 10.95 11.95
GOAT'S CHEESE SALAD Served on a bed of marinated peppers, olives walnuts and mixed leaves, rocket pine kernels, sun dried tomatoes with balsamic vinaigrette.	9.50
TUNA NICIOISE Char-grilled fresh tuna (served medium) on a classic nicotina salad with French beans, cherry tomatoes, black olives, peppers, new potatoes, egg, mixed leaves and red onion.	10.50

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QUATTROZERO

VINI BIANCHI
WHITE WINE

HOUSE WHITE
Outstanding quality, mellow, soft spicy notes, a blend produced in Italy especially for Quattrozero.

175ml	3.50	1/2ltre Carafe	8.65
250ml	4.95	1ltre Carafe	16.95

PINOT GRIGIO 175ML 4.50 250ML 6.00 BOTTLE 17.95
Cheerful, easy to drink, pleasant green apple zing.

SAUVIGNON BLANC 4.50 6.00 17.95
Super fresh gooseberry nose. The palate is packed full of fruit.

FALANGHINA 20.95
Pale straw in color characteristic perfumes on the nose and an intense, long, fruity taste.

GREGO DI TUFO 22.95
Intense and persistent, appealing and complex with well integrated, distinct notes of white peach, sweet almonds and minerals, excellent structure on the palate with good complexity. Fresh, characterful but not aggressive.

VERMENTINO 22.95
Sardinia's foremost wine making family, ripe tropical fruit nose followed by layers of aromatic rich clean flavours...stunning!

GAVI 23.95
Fruity, dry and balanced, goes well with fish.

VINI ROSATI
ROSE

PINOT GRIGIO BLUSH ITALY	175ML	250ML	BOTTLE
Light fresh and fruity.	4.50	6.00	17.95

VINI ROSSI
RED WINE

HOUSE RED
Outstanding quality, mellow ripe red fruit with soft spicy notes. A blend produced in Italy especially for Quattrozero.

175ml	3.50	1/2ltre Carafe	8.65
250ml	4.95	1ltre Carafe	16.95

VALPOLICELLA 17.95
Fresh, dry, agreeable delicate bouquet.

NEGROAMARO 175ML 4.50 250ML 6.00 BOTTLE 17.95
Ruby red pepper & spicy notes on the nose, dry & velvety on the palate, full bodied wine. Perfect with pasta or pizza.

BARDOLEINO 17.95
Light ruby wine, fruity, dry and harmonious.

CHIANTI 17.95
Bright ruby red in colour, with good fruit and dry flavour, just what a Chianti should be.

CHIANTI CLASSICO DOCG 20.95
Single vineyard, matured in oak casks, intense colour. A true classic.

MONTEPULCIANO D'ABRUZZO 22.95
Deep ruby red, intense flavour, slightly tannic with perfect roundness and velvety consistency. Our favourite.

AMARONE 36.95
Known for its alcoholic quality, is enormously rich and full bodied.

CHAMPAGNE & SPARKLING WINES

PROSECCO	125ML	BOTTLE
Dry and fresh sparkling wine.	4.95	22.95

BEER & CIDER

MORETTI Draught	1/2 pint 2.95	PINT	5.35
PERONI NASTRO AZZURRO / GUEST BEER	330ML	3.95	
REKORDERLIG CIDER Ask for flavours.	500ML	4.95	
NON ALCOHOLIC BEER	330ML	3.50	

SOFT DRINKS

SPARKLING MINERAL WATER	500ml	2.35
STILL MINERAL WATER	500ml	2.35
COKE, SPRITE, DIET COKE		2.35
ARRANCIATA SAN PELLEGRINO		2.35
LIMONATA SAN PELLEGRINO		2.35
ICED TEA LEMON DR PEACH		2.35
FRUIT JUICES Orange, pineapple, cranberry, tomato or apple.		2.35

COFFEE & HOT DRINKS

ESPRESSO	1.50
RISTRETTO	1.50
DOUBLE ESPRESSO	1.75
MACCHIATO	1.60
CAPPUCCINO	1.90
CAFFÈ LATTE	1.90
FLAT WHITE	1.90
LONG BLACK	1.60
HOT CHOCOLATE	2.35
CAFFÈ MOCHA	2.35
SELECTION OF TEAS Ask for flavours.	1.70

Decaffeinated coffee available on request.

COCKTAILS

For a perfect start to the afternoon or evening!

COSMONCELLO	Absolut Vodka Citrus, Cointreau, Amaretto, Cranberry Juice, lemon slice.	6.95
SPRITZ	Prosecco, Campari or Aperol, soda and a slice of orange.	6.95
BELLINI	Peach, peach liqueur and Prosecco.	6.95
ROSSINI	Strawberry liqueur and Prosecco.	6.95
NEGRONI	Campari, Martini Rosso, Gin and an orange twist.	6.95