



Quattro Pazzi
Fairfield · Stamford
Made in CT.

Restaurant Week Lunch \$14.20

APPETIZERS

Soup of the Day

Roasted Beet Salad

*Mixed greens, goat cheese, pickle red onions
Orange white wine vinaigrette*

ENTREES

Spaghetti Squash

Chicken, basil, garlic, white wine sauce

Rigatoni ala Amatriciana

Guanciale, chili flakes, Pomodoro sauce

Chicken whit Butternut Squash

*Butternut squash, Brussels sprouts, green peas
Spinach, Amaretto cream sauce*

Short Rib Panino

Braised short rib, caramelized onions, gorgonzola

Mini Cannoli add \$3 Glass Red/White add \$6

**Consuming raw or undercooked meat, poultry, seafood, or eggs,
may increase your risk of food-borne illness*



Quattro Pazzi
Fairfield · Stamford
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Restaurant Week Dinner \$28.20

APPETIZERS

Soup of the Day

Roasted Beet Salad

*Mixed greens, goat cheese, red onions
orange white balsamic vinaigrette*

Sicilian Arancini

Beef and mozzarella stuffing, Pomodoro sauce

ENTREES

Linguini with Crab & Artichokes

*Crab meat, artichokes, fava beans,
Bread crumbs, lemon garlic wine sauce*

Penne Bolognese

Beef and veal ragu,

Rigatoni ala Amatriciana

Guanciale, chili flakes, Pomodoro sauce

Pork Chop al Pimiento

*Cherry peppers, garlic, mashed potato,
Broccoli, sherry wine sauce*

Fish of the Day

*Barolo braised lentils, broccoli rabe,
Champagne cream sauce*

DESSERT of the Day

Glass Red/White add \$6

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