



Quattro Pazzi

LUNCH
EVENT MENUS

ABOUT

"Quattro Pazzi is known for its consistency in serving new world Italian fare. Conveniently located in downtown Stamford, across from the Avon Theater, guests can enjoy a casual dining experience in the restaurant's spacious outdoor seating, or choose to delight in the whimsical decor in our two level location. Arthur Avenue breads, homemade pastas, and the freshest seafood, meats and produce delivered daily from our local vendors. Try one of our signature pasta dishes and you'll see why we were voted "Best Pasta" each year 2011-2014 in the Fairfield County Weekly. Whether your relaxing with a glass of wine or Martini at one of our intimate bars, having a dinner meeting in our private dining or banquet rooms or just enjoying our great food, our professional staff will ensure you have a wonderful experience at Quattro Pazzi of Stamford."

HOURS OF OPERATION

Monday - Thursday: 11:30 am - 10:00 pm
Friday - Saturday: 11:30 am - 11:00 pm
Sunday: 11:30 am - 9:00 pm

CONTACT INFORMATION

269 Bedford St. Stamford CT
p: 203.324.7000
events@quattropazzi.com

ROOMS CAPACITY



Second Floor Dining Room + Bar

50 guest dining capacity
90 guest reception capacity
(Lunch only)



Second Floor Private Room

30 guest dining capacity
40 guest reception capacity



Second Banquet Room + Bar

80 guest dining capacity
100 guest reception capacity

MENU SELECTION

APPETIZERS

SERVED FAMILY STYLE

- TOMATO BRUSCHETTA
 - STUFFED MUSHROOMS
 - FRIED CALAMARI
 - ZUCCHINI ROLLANTINI
 - MOZZARELLA & ROASTED RED PEPPER BASIL OLIVE OIL
 - GRILLED ASARRAGUS WRAPPED ON PROSCIUTTO
 - ITALIAN ANTIPASTO
-

ARTISANAL PASTA

SERVED FAMILY STYLE OR PLATED

- RIGATONI VODKA
- CHEESE RAVIOLI MARINARA
- PENNE MARINARA
- FARFALLE ALFREDO

LUNCH

PLEASE SELECT ONE SALAD & THREE ENTREES

SALAD CHOICE (PICK ONE)

HOUSE SALAD

Baby field Greens, Balsamic vinaigrette

CAESAR SALAD

Romaine Heart Tossed in a Traditional Caesar Dressing

ENTRÉE CHOICE (PICK THREE)

PASTAS

RIGATONI BUTTERA

Hot Sausage, Peas, Ricotta, Pink Sauce

PENNE VODKA

Penne In a Creamy Vodka
Tomato Sauce

EGGPLANT PARMIGIANA

Tomato Sauce & Mozzarella

PENNE PRIMAVERA

Fresh Vegetables
in a Garlic & Oil sauce

RIGATONI TUSCANO

Sweet Sausage, White Beans,
Fresh Tomatoes, Arugula

POULTRY

CHICKEN MARSALA

Mushrooms, Marsala Wine Reduction

CHICKEN FRESCO

Topped With Tomatoes, Onions,
Basil, Melted Cheese

CHICKEN FRANCESE

Lemon & White Wine sauce

CHICKEN SCARPIELLO

Mushrooms, Hot Cherry Peppers,
Onions, rosemary

CHICKEN PAZZO

Asparagus, Mushrooms,
Truffle Oil cream

SEAFOOD & FISH

LEMON & SCALLION TILAPIA

Encrusted With Lemon And Scallion Panko Topped with Tuscan Bean Salad In A Lemon Beurre Blanc sauce

LEMON SOLE

Lightly egg-battered and Pan Seared, With Spinach And Lemon & White Wine sauce

GRILLED SALMON

Salmon Filet, Seasonal Greens

DIVER SCALLOPS

Iron Seared With Julienne Vegetables, Lemon emulsion

SHRIMP SCAMPI

Stuffed with Crab meat and Spinach, Beans, Garlic & Oil

SWORDFISH CAPONATA

Topped with Eggplant, Olive caponata

MEATS

PORK CHOP SCARPIELLO (parties Over 30 guests)

Pan braised, Mushrooms, Cherry Peppers, Onions & Rosemary

VEAL MILANESE

Breaded Veal, served On A Bed Of Baby Arugula

VEAL SORRENTINA

Topped With prosciutto, Eggplant, Melted mozzarella

BAROLO BRAISED BEEF

Slow Braised In Demi-Glace Barolo Wine, Peas, Mushrooms, Homemade Gnocchi in a Cream Sauce

LAMB SHANK (Parties Over 35)

Slow Braised In Natural Jus, Aromatic vegetables, Grilled asparagus

DESSERTS + COFFEE/TEA SERVICE

PLEASE SELECT ONE DESSERT

CHOCOLATE MOUSSE

TIRAMISU

FRESH BERRIES WITH VANILLA GELATO