

The Dinner Club

Appetizers

Mussels Black mussels sautéed with garlic, herbs, white wine, and tomatoes	\$8.50
Antipasto di Mare Caldo Scallops, Black mussels, clams, shrimp, and calamari in a white wine butter sauce	\$9.50
Stuffed Mushrooms Mushroom caps stuffed with Italian sausage, bacon, onions, peppers, herbs, and parmigiano	\$9.50
Piatto Toscano Imported prosciutto, salami, parmigiano nuggets and homemade pickled vegetables	\$11.95

Soups & Salads

Tomato Basil Soup	\$4.50
House Salad	\$4.00
Caesar Salad	\$5.00

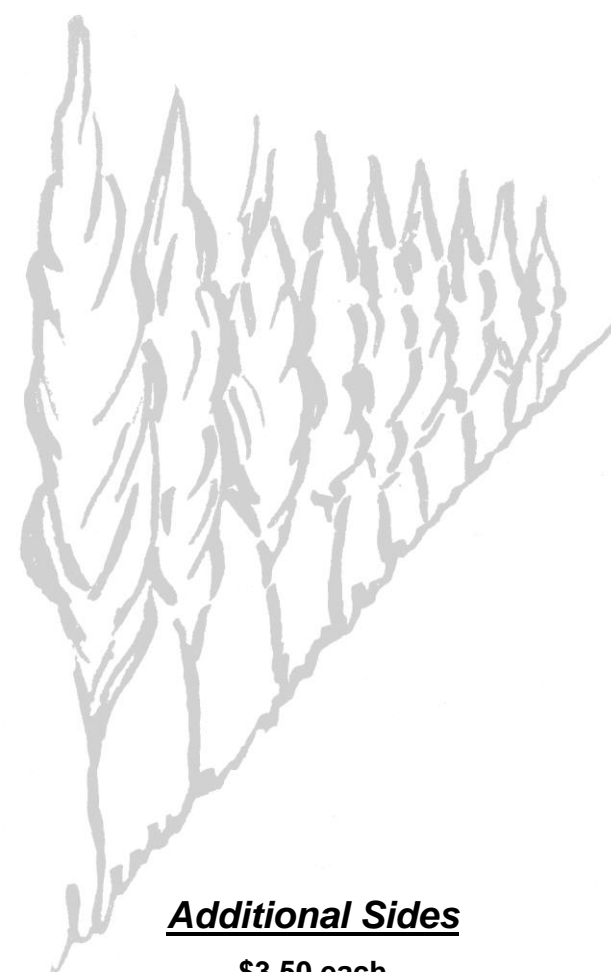
The Original Pasta Bar

Pasta Bar Choose a Pasta, (Brown Rice or Gluten-Free Pasta also available), a sauce, & up to four ingredients. (Gluten-Free Pasta is 15 Minutes Minimum)	\$15.95
Traditional Pasta Recipes Amatriciana, Carbonara, Puttanesca, or Bolognese (Additional Items \$1.00 Each)	\$15.95

Authentic Handmade Pasta

Ravioli di Mare Stuffed with Shrimp and Crabmeat. Served with zippy Vodka Sauce.	\$17.95
Agnolotti di Funghi Spinach Pasta stuffed with Wild Mushrooms and Parmesan. Served with Roasted Garlic Cream Sauce.	\$17.95
Lasagna Ferrarese	\$18.95

Dinner Club Hours
Friday & Saturday
5:30pm – 9:00pm



Additional Sides

\$3.50 each
Rosmarin Potatoes
Roasted Vegetables
Side of Pasta
Sautéed Broccoli
Sautéed Spinach

Corking Fee of \$3.50 per table

The Entrées

Chicken Fiorentina Chicken breast sautéed with a garlic rosemary white wine cream sauce, parmigiano crusted, served on a bed of spinach with Basil Buttered Bowtie.	\$18.95
Chicken Parmigiana Chicken breast, breaded, and pan-fried, then layered with marinara sauce, mozzarella, and parmigiano cheeses and baked in the oven, served with Spaghetti Marinara.	\$18.95
Chicken Emiliana Chicken breast sautéed with butter and white wine; wrapped in prosciutto and mozzarella then finished in the oven, served with Fettuccine Aglio e Olio.	\$20.95
Veal Scaloppine (Marsala or Piccata) Milk fed veal scaloppine with choice of either Marsala (mushrooms in an imported sweet Marsala wine) or Piccata (capers in a white wine lemon sauce) served with Angel's Hair Marinara.	\$18.95
Veal Saltimbocca Milk fed veal scaloppine topped with sage and prosciutto in a white wine butter sauce, served with Angel's Hair Marinara.	\$18.95
Filet Mignon Center cut of Prime Beef Tenderloin served with Rosmarin Potatoes.	\$24.95
Grilled Salmon Marinated with fresh herbs and served with Roasted Vegetables.	\$19.95
Shrimp Carlos Primero Five jumbo Gulf shrimp sautéed with butter and scallions then finished in a sauce of Carlos Primero brandy and cream, served with Angel's Hair.	\$22.95
Pescatore Grande Clams, mussels, shrimp, scallops, and calamari sautéed in white wine and Marinara sauce, served with Linguine.	\$22.95

Desserts

Creme Brulee	\$6.00
Amaretto Chocolate Cake	\$6.00
Tiramisu	\$6.00
Panna Cotta with Berries	\$6.00

Beverages

Half Liter San Pellegrino/Acqua Panna	\$2.50
Bottled Sodas	\$2.50
Iced Tea or Coffee	\$2.50
Espresso Lavazza	\$2.50