

# THE ITALIAN CLUB

## Ristorante Italiano

### *Antipasto*

#### Appatizers

<b>Calamari Fritti</b> .....	<i>Italian Classic Lightly Breaded and Fried Calamari</i>	<b>\$10</b>
<b>Melenzana Fritti</b> .....	<i>Fried Eggplant lightly Battered</i>	<b>\$8</b>

### *Zuppe e Insalate*

#### Soup & Salad

<b>Classic House</b> .....	<i>Mixed Greens, Shredded Carrots &amp; Cabbage, Garbanzo &amp; Kidney Beans, Cherry Tomatoes w/ House Dressing</i>	<b>\$6</b>
<b>Caesar</b> .....	<i>Romaine Lettuce, Grated Parmesan Cheese, Croutons &amp; House Caesar Dressing</i>	<b>\$11</b>
<b>Italian Tuna &amp; Tomato</b> .....	<i>Mixed Greens, Fresh Sliced Roma Tomatoes, Tuna, Hard Boiled Egg, &amp; Special House Dressing</i>	<b>\$13</b>
<b>Shrimp Salad</b> .....	<i>Mixed Greens &amp; baby Shrimp w/ House Dressing</i>	<b>\$14</b>
<b>Zuppe del Giorno</b> .....	<i>Soup of the Day</i>	<b>\$4.50 / \$6.00</b>
	<i>Ask Server for Daily Special</i>	Cup Bowl

### *Primi Piatti*

#### Pasta

<b>Fettuccini Bolognese</b> .....	<i>Classic Homemade Meat Sauce</i>	<b>\$11</b>
<b>Spaghetti alla Marinara</b> .....	<i>Classic Italian Tomato Sauce with fresh Basil</i>	<b>\$11</b>
<b>Spaghetti &amp; Meatballs</b> .....	<i>Classic Italian Staple &amp; Just as good as it sounds</i>	<b>\$13</b>
<b>Gnocchi al Pesto</b> .....	<i>Small Potato dumplings topped with creamy Pesto sauce</i>	<b>\$13</b>
<b>Homemaid Beef Ravioli</b> .....	<i>Homemaid beef Ravioli with Meat Sauce</i>	<b>\$14</b>
<b>Linguini w/ Clams</b> .....		<b>\$15</b>

Fresh Clams Sautéed with Garlic, White Wine & Butter

## Secondi

### Main Course

All entrees served with potatoes and fresh vegies

Add a Small House Salad or Cup of Soup for \$3.00

### Pollo

<b>Chicken Parmesan</b> .....	<b>\$14</b>
<i>Lightly Breaded Chicken Breast topped with Marinara Sauce and melted provolone cheese</i>	
<b>Chicken Piccata</b> .....	<b>\$14</b>
<i>Grilled Chicken Breast Topped with White Wine sauce, Lemon &amp; Capers</i>	

### Carne

<b>Veal Scallopini</b> .....	<b>\$15</b>
<i>w/ Sautéed Mushrooms &amp; a Sherry Wine Sauce</i>	
<b>Veal Millanese</b> .....	<b>\$15</b>
<i>Lightly Breaded Veal Cutlet Served with Fresh Lemon</i>	
<b>New York Strip</b> .....	<b>\$16</b>
<i>Hand Cut Petit New York Strip Steak, pan Seared and served to order</i>	
<b>“The Big Italian Joe”</b> .....	<b>\$14</b>
<i>1/3 lb. Ground chuck Burger topped w/ melted cheese &amp; Grilled Onions on Toasted Sourdough</i>	

### Maiale

<b>Pork Chops</b> .....	<b>\$14</b>
<i>Pan Fried Pork Chops w/ Port Wine Reduction Sauce</i>	

### Dal Mare

<b>Petrale Sole</b> .....	<b>\$16</b>
<i>Grilled Petrale Sole w/ Meuniere Sauce ( Lemon &amp; Butter )</i>	
<b>Atlantic Salmon</b> .....	<b>\$15</b>
<i>Grilled Atlantic Salmon W/ Olive Oil and Lemon Sauce</i>	
<b>Prawn &amp; Scallop Sautee</b> .....	<b>\$16</b>
<i>Prawns and Scallops Sautéed w/ Garlic, Butter, &amp; white wine</i>	
<b>Fried Prawns</b> .....	<b>\$16</b>
<i>Jumbo Prawns Lightly Breaded and Fried</i>	

# Beverages

## Soft Drinks

Soda / Juice.....\$2.00  
Iced Tea.....\$2.00

## Coffee

Coffee / hot tea .....\$2.50  
Espresso .....\$3.00

# Wine List

## Sparkling Wine

J. Roget Brut, ( California )  
Cupcake prosecco ( Italy )

<u>Glass</u>	<u>Bottle</u>
5	15
n/a	20

## White Wine

House White ( Chardonnay or Pinot Grigio )  
Fantini Trebbiano D'Abruzzo ( Italy )  
Stone Cellars Moscato, ( Chile )  
Chateaux St. Jean Chardonnay, ( North Coast )  
Ferrari Carano Fume Blanc, ( Napa Valley )

<u>Glass</u>	<u>Bottle</u>
5	15
6	20
6	20
N/A	26
N/A	26

## Red Wine

House Red ( Cabernet, Merlot, Pinot Noir )  
192 Blended Red ( California )  
Fantini Sangiovese ( Italy )  
Deep Sea Red 2009 ( Central Coast )

<u>Glass</u>	<u>Bottle</u>
5	15
6	20
6	20
N/A	26

# Beer

*Domestic 4 Imports & Micros 5*

**Full bar also available**