



CLUB CARD MEMBER'S RESTAURANT WEEK 2018

.....
November 29th - December 15th
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3 COURSES FOR \$29.00*

**BENEFITS THE SHELTER FOR
ABUSED WOMEN AND CHILDREN**

FIRST COURSE

TUSCAN BEAN SOUP
fresh clams, escarole

SEASONAL SALAD
local fresh lettuces, dandelion, red oak choice of dressing

CAESAR
trevisio, traditional toss, parmesano

SECOND COURSE

BUCATINI
parmigiano, guanciale, 63° egg, black peppercorn, micro parsley

SPAGHETTI ALLA CHITARRA
homemade veal meatballs, hot sausage, sunday gravy

PAPPARDELLE
wild boar bolognese, caramelized cipollini onions, hand picked oregano

SEARED SALMON
butternut squash, cavatelli, kale, brown sugar butter

CHICKEN PARMESANO
black pepper ricotta stuffing, tomato suga, arugula, citrus linguini

WAYGU "TAGLIATA"
sliced sirloin, charred peppers, raddichio, balsamico

THIRD COURSE

Choose one dessert to split!

CITRUS CROSTATA
traditional Sicilian ricotta cheesecake with assorted fresh fruits, anglaise limone

GELATO
4 scoops of housemade gelato with homemade anise pizzelle
Please ask your server for tonight's selections

BISCOTTI E CHOCOLATO
Chocolato dessert wine and freshly baked Italian cookies

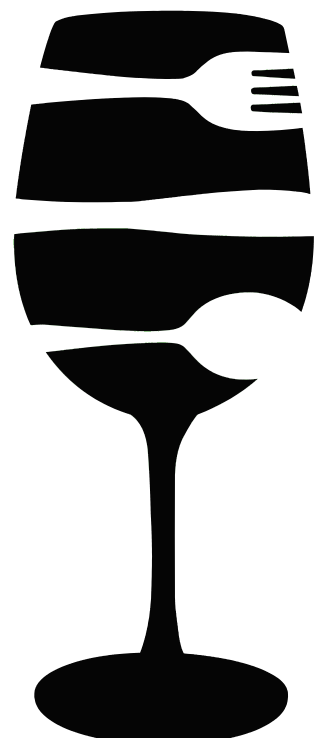
UPGRADE

Additional 15.0

ROASTED SHORT RIBS OF BEEF
balsamic BBQ, creamy potatoes, tomato candito

BRANZINO
sambucca scampi of fresh Maine lobster and shrimp

GRILLED DRY AGED NY STRIP STEAK
zucca sauce, sauteed Tuscan greens, porcini oil



Non-Member price is \$65 per person.

Not a member?

Ask you server how to download The Club Card app

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

* Non member price is \$65 per person. Alert Your Server To Any Food Allergies You May Have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. PZDinner.

RESTAURANT WEEK