

BOYS CLUB DINNER

All appetizers and entrees will be paired with excellent wines from small, family owned vineyards in Italy

ANTIPASTI (SMALL PLATES)

SAUSAGE, PEPPERS, & ONIONS – GRILLED LOCAL ITALIAN SAUSAGE SAUTÉED IN EXTRA VIRGIN OLIVE OIL WITH ORGANIC ONIONS AND ROASTED RED BELL PEPPERS WITH A TOUCH OF GARLIC AND SAN MARZANO TOMATO SAUCE

MUSSELS & CLAMS “ZUPPA” – PRINCE EDWARD ISLAND MUSSELS AND BABY MANILLA CLAMS IN A LIGHT SAN MARZANO TOMATO, WHITE WINE, AND HERB BROTH. SERVED WITH OUR GARLIC CROSTINI AND HOMEMADE FRISELLE FOR “ZUPPING”

PAN ROASTED WILD DIVER SCALLOPS – SWEET AND TENDER WILD DIVER SCALLOPS PAN ROASTED WITH EXTRA VIRGIN OLIVE OIL, PARSLEY, AND ORGANIC LEMON JUICE AND SERVED WITH A SUNDRIED TOMATO RELISH

INSALTA(SALAD)

BAMBINO MISTO INSALATA- GRILLED MARINATED ASPARAGUS, CARAMELIZED ORGANIC ONIONS, AND WOOD-OVEN ROASTED ORGANIC GRAPE TOMATOES WITH ORGANIC SPRING GREENS TOSSED WITH EXTRA VIRGIN OLIVE OIL, ORGANIC LEMON JUICE, SICILIAN SEA SALT AND CRACKED BLACK PEPPER

ENTREES

BISTECCA FUNGHETTI- HAND-CUT, CHOICE, AGED BLACK-ANGUS N.Y. STRIP TOPPED WITH SAUTÉED ASSORTED ORGANIC MUSHROOMS IN A LIGHT MARSALE CREAM SAUCE FINISHED WITH A DRIZZLE OF WHITE TRUFFLE OIL.

GAMBERI PERNOD- SAUTÉED WILD JUMBO WHITE SHRIMP IN A SAN MARZANO TOMATO SAUCE FLAVORED WITH PERNOD LIQUORE AND FINISHED WITH A TOUCH OF CREAM BEFORE BEING TOSSED WITH ORGANIC LINGUINI

TUNA WITH TWO SAUCES- HAND-CUT, LINE CAUGHT YELLOW FIN TUNA DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND GRILLED. SERVED OVER ONE SAUCE OF BASIL-PIGNOLI-NUT PESTO AND A SECOND OF SAVORY ROASTED RED PEPPER COULIS

POLLO SAN REMO- SAUTÉED FREE-RANGE CHICKEN BREAST TOPPED WITH ARTICHOKE HEARTS, LOCAL ITALIAN SAUSAGE, AND FRENCH COUNTRY OLIVES IN A WHITE WINE AND ORGANIC LEMON BUTTER PAN SAUCE.

DESSERT- YOUR CHOICE OF OUR HOMEMADE RICH CHOCOLATE CAKE OR OUR TIRAMISU...AND YOUR CHOICE OR COFFEE, CAPPUCCHINO, OR ESPRESSO