



Clubhouse Grille



— Dinner —

Zuppa

- Salsiccia e Pomodoro*** 6 / 8
Sausage and Tomato with Cannellini Beans & Fennel
- Zuppa del Giorno*** 7 / 9
The Chef's Daily Creation. Your Server has the Details

Insalata

- Spinaci e Rucola*** 8 / 11
Spinach, Arugula, Farro, Grapes, Almonds, Clothbound Cheddar, Roasted Brussels Sprouts, Roasted Shallot, Maple Vinaigrette
- Mista*** 8 / 11
Artisan Greens, Pickled Fennel, Cherry Tomatoes, Marinated Olives, Parmesan, White Balsamic Fennel Vinaigrette
- Caprese Inverno*** 12
Slow Roasted Roma Tomatoes, Maplebrook Farm's Fresh Mozzarella, Basil Pesto, Pine Nuts, Arugula, Aged Balsamic Vinegar
- Caesar*** 6 / 10
Baby Romaine Hearts, Olive Oil Croutons, Parmesan Frico, Caesar Dressing, White Anchovy

Antipasto

- Bruschetta*** 10
Grilled Italian Bread, Roasted Garlic & White Bean Puree, Marinated Sun Dried Tomatoes, Basil, Balsamic Reduction
- Cavoletti di Bruxelles*** 9
Charred Brussels Sprouts, Preserved Lemon, Yogurt, White Anchovy, Roasted Garlic, Prosciutto Bacon
- Cozze*** 15
PEI Mussels Steamed in White Wine and Garlic, Roasted Garlic Cream Sauce, Pancetta, Tomatoes, Pine Nuts, Parmesan Reggiano, Basil
- Polpette*** 12
House Made Beef, Veal & Pork Meatballs, Pomodoro Sauce, Basil, Shaved Parmesan
- Mista del Giorno*** 16
Our Chef's Selection of Local & Imported Meats, Cheeses & Condiments. Your Server has the Details

Piatto

- Anatra*** 27
Pan Seared Duck Breast, Blood Orange, Almond, Olive & Wine Pan Sauce, Balsamic Charred Radicchio, Garlic Mashed Potatoes
- Manicotti*** 23
VT Fresh Pasta Stuffed with Ricotta, Parmesan & Pecorino Romano, Pomodoro Sauce, Eggplant Caponata
- Bistecca*** 34
Grilled NY Strip Steak, Roasted Cherry Tomatoes and Cippolini Onions, Chianti Demi-Glace, Bayley Hazen Bleu Cheese and Chive Potato Crisp, Sauteed Rapini
- Maiale*** 26
Slow Roasted Pork Belly, Garlic, Lemon & Fennel Rubbed, Roasted Brussel Sprouts, Garlic Mashed Potatoes, Rosemary Jus Lie
- Tonno Fritto*** 28
Flash-Fried Panko & Herb Tuna, Braised Cannellini Beans with Fennel, Roasted Shallot-White Balsamic Glaze, Charred Radicchio
- Pollo e Gnocchi*** 25
Pan Seared Chicken Breast, Sweet Potato Gnocchi, Crisp Prosciutto, Fried Sage, Roasted Garlic Cream Sauce, Spinach
- Vitello Osso Buco*** 31
Braised Center-Cut Veal Shank, Creamy Parmesan Polenta, Eggplant Caponata, Gremolata
- Vongole e Linguine*** 24
Baby Clams, Chopped Clams, Fresh Garlic, Herbs, Pinot Grigio, Butter, Linguine
- Melanzana Rotolo*** 24
Crispy Eggplant Rolled with Fresh Ricotta, Ricotta Salata, Spinach, Roasted Garlic & Fresh Herbs, Pomodoro Sauce, Creamy Parmesan Polenta
- Bucatini alla Bolognese*** 26
Imported Bucatini, Traditional Ragu of Beef, Veal & Pork, Red Wine, San Marzano Tomatoes, Sauteed Rapini