

# **NAUSET BEACH CLUB**

## **R E S T A U R A N T**

**Cape Cod Restaurant Week 2010**

**4-Course Prix Fixe Menu \$35.00**

**This menu is subject to change pending availability of ingredients**

### **- Antipasti -**

#### **RISOTTO**

*lava bean, parmigiano reggiano, Treviso radicchio*

#### **PROSCIUTTO E ASPARAGUS**

*grilled prosciutto wrapped asparagus, frisce, roasted red peppers*

#### **RAVIOLI**

*English pea, mint and ricotta, cream, parmigiano reggiano, roasted hazelnuts*

#### **LINGUINE CON VONGOLE**

*local little neck clams, virgin olive oil, garlic, chilies, tomato confit and white wine*

### **- Insalata -**

#### **MISTA**

*E & T farms local greens, seasonal vegetables, red wine vinaigrette*

#### **SPINACHI**

*baby spinach, house cured crispy pancetta and red onion, creamy gorgonzola dressing*

### **- Secondi -**

#### **SALMONE**

*crispy Atlantic salmon, garlic braised Tuscan kale, herb-white wine butter sauce*

#### **POLLO**

*staler chicken breast, prosciutto wrap, fontina and sage, soft polenta, chicken jus sauce with roasted garlic*

#### **BISTECA ALLA GRILIA**

*grilled marinated skirt steak, thyme roasted baby bliss, demi glaze-wild mushroom sauce*

#### **CAPENSANTE**

*caramelized jumbo scallops, creamy risotto with shaves asparagus*

#### **AGNELLO**

*grilled spicy lamb ribs, house gnocchi with chives, cream and arugula, Barolo red wine sauce*

### **- Dolce -**

#### **CANNOLI**

*ricotta cheese-raspberry filled Italian pastry shells with chocolate*

#### **PANNA COTTA**

*silky vanilla bean custard, strawberry sauce*

#### **SORBETTO**

*chef's selection of the day*

#### **GELATI**

*vanilla toffee heath bar crunch, house caramel sauce  
e of food borne illness.*