

Welcome To The  
**NAUSET BEACH CLUB**

**WINTER TWENTY-TEN**

**‘PAZZO’**

**‘M A D’**

**3-COURSE PRIX FIXE MENU**

**\$24.00 Per Person**

**ALL NIGHT LONG**

SUNDAY through THURSDAY

Friday and Saturday Orders Required By 6pm

Holiday Weekend Sundays Orders By 6pm

Holidays and Parties Over Six Are Excluded

**Antipasti (1<sup>st</sup> Course)**

**Soup of the Day**

Chef's Special Daily Soup

**Mixed Green Salad**

With Feta Cheese, Cured Black Olives,  
Caramelized Onion-Balsamic Vinaigrette

**Arranchini**

Deep Fried Saffron Risotto Balls with  
Buffalo Mozzarella, Spicy Tomato Sauce,  
Parmigiano Reggiano

**Ravioli**

Butter Nut Squash and Ricotta Ravioli,  
Brown Butter Sauce with Fried Sage,  
Toasted Hazel Nuts, Parmigiano

**Secondi (2<sup>nd</sup> Course)**

**Sea Scallops**

Caramelized Jumbo Scallops, Risotto with  
Preserved Lemon-Butter Sauce

**Pork Milanese**

Bread Cutlet, Roasted Tomatoes with  
Fresh Herbs and Garlic, Pecorino Romano,  
Linguine with Butter and Italian Parsley

**Pan-seared Atlantic Salmon**

Farmed Organic, Porcini Dusted, Fresh  
Spicy Horse Radish Sauce, Sautéed Swiss  
Chard, Potato Cake

**Braised Short Ribs**

Braising Jus with Carrots and Celery,  
Creamy Mashed Potatoes

**Linguini and Local Little Neck Clams**

White Wine, Virgin Olive Oil, Garlic,  
Parsley and Crushed Chilies

**Chicken Battuta (pounded)**

Grilled Marinated Chicken Breast with  
Drizzled Extra Virgin Lemon Oil, Potato  
Gratin, Sautéed Broccolini

**Dolce (3<sup>rd</sup> Course)**

**Sorbet**

Chef's Selection of Sorbet

**Panna Cotta**

Vanilla Bean Custard, Strawberry  
Balsamic Sauce

**Gelati with Caramel Sauce**

Vanilla Toffee Heath Bar Crunch with  
Homemade Caramel Sauce

**Cannelloni with Chocolate**

Ricotta Cheese with Raspberry Filled  
Italian Pastry Shell with Chocolate

UNDERCOOKED MEAT, FISH AND SHELLFISH MAY CAUSE FOOD  
BORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY NUT  
ALLERGIES OR DITETARY RESTRICTIONS.

**main menu substitutions are not permissible**