

January Early Bird and Banter

Early Bird and Banter will meet on Tuesday, January 27 at 5P.M.

Nunzio's Restaurant at 18 New Orleans Road.

(We are meeting on a different day, so as not to conflict with the Club's Trivia).

We will be ordering from the Restaurant Week menu.

First Course: (Select one)

- Mozzarella Caprese Salad – Local tomato, house roasted peppers, mozzarella, baby arugula, basil, extra virgin olive oil
- Classic Caesar Salad – Romaine lettuce, focaccia croutons, house made Caesar dressing
- Prosciutto Di Parma Con Burata – Parma prosciutto, mozzarella Burata, local tomato, baby arugula, extra virgin olive oil, balsamic reduction
- Bisque Di Aragosta – Classic bisque soup with fresh lobster, crab meat, light cream, dash of brandy
- Carpaccio Di Tonno – Tuna carpaccio, baby arugula, shaved parmigiano, crispy leeks
- Carpaccio Di Manzo – Thinly sliced Angus beef loin, evoo, lemon juice

Second Course: (Select one)

- Rigatoni Carbonara Con Pollo – Rigatoni pasta with chicken, peas, guanciale, seasonal mushrooms, egg yolk, pecorino cheese, touch of cream
- Lobster and Crab Ravioli – Homemade ravioli stuffed with lobster and crab meat sauteed in a blush cream sauce, tomato compote
- Branzino Puttanesca – Mediterranean Sea Bass, black olives, capers, garlic, diced tomato, pepper flakes
- Cotoletta Di Pollo Alla Parmigiana – Chicken cutlet parmigiana style, over linguine, marinara sauce
- Stinco Di Agnello Brasato – Braised lamb shank, celery, onions, carrots, plum tomato, white wine demi-glace sauce, over whipped potatoes, sauteed spinach
- Tagliatelle Alla Bolognese – Classic Bologna meat sauce, hand cut tagliatelle pasta, parmigiano Reggiano
- Salmon Pesto Crust – Norwegian Salmon, grilled and pesto crusted, fresh tomato, fresh basil

Dessert: (Select one)

- Cannolo Siciliano – Ricotta, chocolate chips, orange zest, pistachio, seasonal fruit Panna
- Cotta Frutta DiBosco – Nunzio's signature eggless custard, candied orange, seasonal berries, raspberry coulis
- Tiramisu Caffe Napoletano – Mascarpone, ladyfingers, espresso coffee, marsala wine, and rum
- Bignole Crema Bergamoto – Cream puffs, vanilla gelato, Belgian chocolate sauce
- Affogato Borghetti – Vanilla gelato, Belgian chocolate, whipped cream, Borghetti liquer, Amarena cherry, espresso shot, biscotti

The cost of the dinner, including tax and gratuity is \$55.50. If you plan to join us, you may

Zelle me or leave cash or a check payable to:

Nancy Sigmund in the basket at 10 Sedge Fern Drive by Sunday, January 25th so that I may give the restaurant an accurate count. We hope you will be able to join us!