



FOSTER
COUNTRY CLUB

TAVERN 19

STARTERS

PASTA FAGIOLI - 6

traditional pasta and bean soup with escarole

CAESAR SALAD - 6

chopped romaine lettuce tossed in creamy caesar dressing with shaved parmesan and fresh ground black pepper

HOUSE SALAD - 6

mixed greens, cucumber, cherry tomato, red onion with house vinaigrette

SCUNGILLI SALAD - 13

thinly sliced native conch paired with array of garden fresh vegetables tossed in a lemon and fresh herb vinaigrette

FRIED CALAMARI - 13

fresh squid rings and pepperoncini lightly battered and fried, tossed in garlic butter served with marinara sauce

ENTREES

EGGPLANT ROLLATINI - 18

lightly fried eggplant layered with seasoned ricotta and parmesan cheeses topped with pomodoro sauce and melted mozzarella served with spaghetti

SPAGHETTI & MEATBALLS - 21

veal, pork & beef hand rolled meatballs paired with fresh herbs and parmesan cheese simmered in pomodoro sauce

CHICKEN PARMESAN - 19

lightly fried and topped with fresh mozzarella, shaved parmesan and pomodoro sauce served with spaghetti

RIGATONI BOLOGNESE - 19

beef and pork simmered to perfection in a robust tomato herb cream sauce topped with aged parmesan

ORECCHIETTE CARBONARA - 20

bacon, peas and parmesan married in a creamy parmesan sauce
*ADD GRILLED CHICKEN + 6

RIGATONI NORCINA - 20

creamy sausage and parmesan sauce with a hint of nutmeg and pecorino

LINGUINI ALLE VONGOLE - 24

fresh littleneck clams simmered in a white wine, fresh herbs & garlic sauce

DESSERT

TIRAMISU - 7

lady fingers dipped in espresso layered with sweet mascarpone and topped with cocoa & whipped cream