

La Collina

Restaurant and Bar

APPETIZERS

CALAMARI 2 WAYS

Your choice of banana peppers tossed with white wine garlic butter served with marinara & citrus aioli or tossed with thai peanut sauce & roasted peppers served with sriracha & a cilantro creme \$12

SOFT PRETZEL STICKS

beer cheese bourbon mustard \$6

PAN-SEARED CRAB CAKES

2 pan seared crab cakes with a smoked corn cream & chipotle aioli \$12

TENDERLOIN BRUSCHETTA

tenderloin tips, wild mushrooms, onions in a rich beef demi glaze topped with crumbled gorgonzola served on grilled crostini \$12

GF SCALLOPS CARBONARA

pan seared scallops with peas, mushrooms & prosciutto over a roasted garlic cream \$14

BAKED LOBSTER MAC AND CHEESE

Asparagus, heirloom cherry tomatoes & lobster in a mascarpone cream baked with cheddar crumbs \$15

CRISPY WINGS

crispy bone-in wings with your choice of sauce: Buff, BBQ, Thai or Roasted Garlic & Herb 6 wings \$5.00 12 wings \$10.00

SEARED AHI TUNA

seared over artisan greens heirloom tomatoes sesame & soy vinaigrette topped with wasabi aioli \$14

SALADS

GF MIXED GREENS

artisan greens, carrot sticks, cucumbers, onions, tomatoes & radish balsamic vinaigrette \$7

CAESAR

Olives, roasted peppers, croutons, parmesan crisps Caesar dressing \$9

GF SPINACH

Toasted almonds, craisons, red onions & gorgonzola warm bacon vinaigrette \$9

GF WEDGE

heirloom tomatoes, cucumbers, hard boiled eggs, red onions smoked gorgonzola & crumbled bacon blue cheese dressing \$11

*add shrimp \$6 chicken \$5 Salmon \$7 Portobello cap \$4
steak tips \$8*

PIZZAS

MARGHERITA PIZZA

diced tomatoes, mozzarella & pesto \$12

STEAK PIZZA

sliced tenderloin, wild mushrooms peppers & scallions \$14

CLASSICO

marinara & pepperoni \$12

SANDWICHES

we offer gluten free buns

ANGUS BEEF BURGER

cheddar, grilled onion apple wood smoked bacon, sweet pickle relish & chipotle mayo on toasted brioche \$12

CHICKEN SANDWICH

Pesto grilled chicken with fresh mozzarella garlic herb spread & balsamic reduction on toasted focaccia \$11

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ENTREES

BRAISED SHORT RIB

6 hour braised short rib served over fall mash crispy Brussels sprouts drizzled with a horse radish cream and crispy onion strings \$23

GF PEPPERCORN SIRLOIN

12 Oz sirloin seared with a peppercorn crust topped with a brandy-shallot cream Yukon mash grilled asparagus \$26

GF STUFFED CHICKEN

wild mushroom, rice & spinach stuffed topped with a strawberry-rhubarb glaze over roasted sweet potato risotto Sautéed spinach \$22

GF GRILLED FILET

whiskey glazed, grilled topped with a smoked gorgonzola & bacon crust grilled asparagus & Yukon gold mash \$28

OVEN ROASTED COD

herb rubbed over a Saffron-tomato sauce potato, gnocchi, chourico topped with crispy potato sticks \$24

GF HONEY & BOURBON MUSTARD SALMON

Faroe Island thyme grilled then roasted with whole grain bourbon mustard & organic honey crust sautéed spinach & Yukon gold mashed potato \$24

CHICKEN PARMAGIANO

crispy breaded chicken cutlets topped with mozzarella baked, over cavatelli pasta with house made marinara & fresh basil \$20

PASTAS

LOBSTER RAVIOLI

lobster & ricotta stuffed with a seared scallop & twin shrimp in a brandy pink sauce \$24

CAJUN PENNE PASTA

Andouille sausage, onions, corn, tomatoes, chicken & shrimp in a Cajun Asiago cream \$20

SHRIMP & CLAM SCAMPI

local littlenecks 7 shrimp in a garlic white wine and butter sauce with fresh herbs. Linguini & grilled crostini \$20

PAPPERDELLE & SAUSAGE

Tuscan sausage, peppers and onions & broccolini in a roasted garlic cream with grilled crostini \$19

GNOCCHI QUATTRO FROMAGGIO

Herb gnocchi in a 4 cheese pink sauce baked with cheese & topped with grilled chicken & herbed ricotta \$19

Kids Corner \$6

all served with fries

MAC N CHEESE

CHICKEN TENDERS

HOT DOG

GRILLED CHEESE

**ASK YOUR SERVER ABOUT
OUR DESSERT SPECIALS**

Consumer Advisory: Consumption of raw or under cooked meat, poultry, fish or eggs may increase risk of food-borne illness. We are a gluten friendly restaurant, please inform your server of all allergies.

www.hillsidecountryclub.com (508)-252-5563