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Villa Tragara

FINE ITALIAN CUISINE



ANTIPASTI

Appetizers

ANTIPASTO MISTO ALL'ITALIANA \$3.75 A variety of Italian Appetizers.	
LUMACHE VILLA TRAGARA Snails in a light cream sauce, topped with freshly sliced mushrooms and gratineed with Parmesan cheese. \$4.25	
BRUSCHETTA CON I FUNGHI \$2.25 Gratineed mushrooms on toast.	
PROSCIUTTO E MELONE Chilled melon crowned with paper-thin slices of Parma ham. \$3.25	
MINESTRE Soup	
ZUPPA DEL GIORNO \$1.50 Chef's choice of freshly made soup.)
PASTA E RISO	
Pasta & Rice	
CONTRACTOR AND CARPONARA	1
SPAGHETTI ALLA CARBONARA \$6.00 Spaghetti in a creamy egg and cheese sauce with bacon.	,
LINGUINI AI FRUTTI DI MARE Linguini with clams, mussels, shrimps and crabs leg topped with our own tomato sauce. \$10.50)
FETTUCCINE ALFREDO \$3.00 - \$5.50 Freshly made noodles with cream, butter and Parmesan cheese.)
VERMICELLI "ALLA PUTTANESCA" \$3.25 - \$6.00 The literal translation of this recipe is "as a prostitute would prepare spaghetti". Vermicelli in delicately seasoned tomato sauce with black olives and capers.	
LINGUINI ALLE VONGOLE Linguini with baby clams in a light cream sauce. \$6.00	,
"PAGLIA E FIENO \$6.00 "Straw and Grass" Tagliolini egg and spinach pasta inter-twined in a light cream sauce with prosciutto and baby peas.	,
RISOTTO PESCATORE)
Cour own freshly made pasta with a light meat sauce, Ricotta, Mozzerella and Parmesan cheeses.)
Our own freshly made pasta with a creamy ham and cheese stuffing. \$6.00)
CANNELLONI DELLA CASA Our own freshly made pasta rolled with spinach and Ricotta cheese and topped with tomato sauce.	
TORTELLINI ALLA CREMA)

^{*} All pasta courses include our garden fresh green salad when ordered as a main course.



The public is invited

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253-4269 Luncheon and cocktails served 11:00 til closing		STOWE COUNTRY CLUB • COTTAGE CLUB RD • STOWE,	VERMONT	
		BACK NINE		
		Open Steak Sandwich with French Fries	\$4.75	
		The Club Burger on French Bread	2.35	
		The Salad Burger	2.35	
		French Omelette Chameleon	2.50	
TEEING OFF		Mixed Foursome Fruit and Cottage Cheese	2.50	
Hot or Cold Soup of the Day		Double Eagle Roast Beef with	0.05	
Lemon-Radler	.75	Choice of Bread and Dressing	2.85	
Choice of Juice	.50	Turkey 3-Iron on Choice of Bread	2.65	
		Avocado Slicer with Baby Shrimp and Choice of Dressing	3.50	
SIDE DISHES		Tuna Hole in One	2.25	
		All Beef Frankfurter with Hot Potato Salad	2.00	
Salad Bar in the Rough	1.00	Ham and Cheese on Rye	2.65	
Range Fried Potatoes	.75	Chef Salad	2.85	
Cole Slaw	.50	Available breads: Rye, Wheat, White, Syrian, French, Pumpernickel		
Potato Salad	.75	Roll, White Roll.		

DESSERTS AND BEVERAGES

Brownies .50 a la Mode .50 Desserts .75

Ice Cream .50 Sherbet .50

Hot Cheese Cake 1.50

Coffee Tea Iced Sanka Milk .50

SUMMER REFRESHERS

Banana Daiquiri Islander Prickley Pineapple Apricot Cooler Pina Colada Planter's Punch