PHILADELPHIA COUNTRY CLUB

Italian Dining Weeks

JUNE 8TH - JUNE 16TH

Insalata

Primavera 14
Field Greens, Marinated Artichokes, Roasted Red Bell Peppers, Capers, Grilled Mushrooms, Gorgonzola Cheese, Aged Balsamic Vinegar, Extra Virgin Olive Oil

Caprese 15
Vine Ripe Tomato, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar

Antipasti

Tonno 18
Sushi Tuna, Compressed Avocado, Lime, Balsamic Caviar

Mozzarella Fritta 12
Fried Mozzarella, Pomodoro Sauce

Polipo Alla Calabria 15
Grilled Octopus, Olives, Tomato, Calabrian Chilies

Pasta

Fettuchine Carbonara 22
Flat Pasta, Guanciale, Pecorino, Raw Egg Yolk
Agri Segretum Cinino Pet Net of Sangiovese, Tuscany 15/60

Spaghetti Alle Vongole Bianco o Rosse 27
Red Or White Clam Sauce
Bonavita Faro, Sicily 20/80

Tagliarini Picchi Pacchiu 22
Fine Pasta In A Sauce Of Tomato, Garlic, Olive Oil, Basil
Bergadano Barolo, Piedmont 25/100

Lasagne Verde Al Forno Bolognaise 24
Oven-Baked Spinach Lasagna, Bologna Style
2012 Donatella Cinelli Colombini Brunello di Montalcino, Tuscany 32/130

Ravioli Inglesi Di Piselli 23
Spring Pea Ravioli, Ricotta, Mint, Lemon, Crisp Prosciutto, Grated Parmegano Regiano, Fresh Peas
2018 Raccaro Rolat Friuliano, Friuli 19/75

Carne & Pesce

Scaloppine Alla Milanese 24
Parmesan-Herb Crusted Pork Scallopini, Pomodoro Sauce, Vegetable Medley, Lemon
2012 Bucciarelli Chianti Classico, Tuscany 13/50

Braciola Di Vitello Alla Griglia 39
Grass Feed Marinated Grilled 14oz Veal Chop, Rosemary Roasted Potato, Parmesan Asparagus
2010 Salvatore Molieteri Taurasi, 23/90

Filetti Di Branzino 28
Pan Seared, Brown Butter,Lemon, Capers, Fresh Herbs, Roasted Potatoes
2018 Vadiaperti Tornate Grecco di Tufo, Campania 14/55

Special Collections

While the full wine list at PCC has many fantastic Italian (and other) options that will pair and drink beautifully with this menu, here are a few special collections and fantastic wines we have acquired that truly highlight this menu.

Roberto Ferraris I Suori
2016 Barbera d'Asti DOCG, Piedmont 45

AR PEPE Rosso
2015 Valtellina DOC 50

Podere Sapaio Sapaio
2010 Bolgheri Superiore DOC 145

2018 Vadiaperti Tornate Grecco di Tufo
DOCG, Campania 55

2017 Vadiaperti Tornate Grecco di Tufo
DOCG, Campania 60

2016 Vadiaperti Tornate Grecco di Tufo
DOCG, Campania 50

2013 Vadiaperti Tornate Grecco di Tufo
DOCG, Campania 65

2012 Vadiaperti Tornate Grecco di Tufo
DOCG, Campania 70

Franco Molino Villero Riserva
2011 Barolo DOCG 95

Franco Molino Villero Riserva
2012 Barolo DOCG 105

Franco Molino Villero Riserva
2013 Barolo DOCG 90

Starters

Shrimp Martini
Horseradish,
Cocktail Sauce 17

Margherita or Pepperoni Flatbread
Crushed Tomato,
Sliced Tomato, Fresh Basil,
Mozzarella Cheese 12

Classic Wings
Buffalo, Barbecue,
Sesame Ginger, Jerk or Korean,
Bleu Cheese Dressing, Celery
14

Asian Style Fried Calamari
Sweet Chili Glaze, Shredded
Iceberg Lettuce, Carrots,
Avocado, Crème Fraiche,
Toasted Sesame Seeds,
Thinly Sliced Serrano Chili,
Radishes, Sliced Scallions 17

Fresh Shucked Oysters
Lemon, Horseradish,
Cocktail Sauce mkt

Soups

Soup Du Jour
Cup - 6 Bowl - 9

Tomato Bisque
Cup - 6 Bowl - 9

Snapper
Cup - 9 Bowl - 12

She Crab
Cup - 9 Bowl - 12

French Onion
Cup - 7 Bowl - 10

Salads

Classic Caesar
Romaine Lettuce, Shaved Parmesan, Herb Croutons,
Caesar Dressing Small 9 Entree 12

Chop House Cobb
Avocado, Tomato, Crisp Bacon, Hard Boiled Egg,
Bleu Cheese, Choice of Dressing Small 11 Entree 14

Paxos Country Salad
Heirloom Tomato, Red Onion, Cucumber,
Green Bell Peppers, Greek Feta Cheese,
Kalamata Olives, Red Wine Vinaigrette
Small 12 Entree 15

Steakhouse Wedge Salad
Hard Boiled Egg, Tomato, Bleu Cheese, Scallions,
Crisp Bacon, Bleu Cheese Dressing, Balsamic Glaze 12

Caprese Salad
Heirloom Tomato, Buffalo Mozzarella, Basil,
Aged Balsamic Vinegar, Extra Virgin Olive Oil 15

Add to your Salad:
Grilled Chicken 9
Broiled Shrimp 10
Grilled Salmon 12
Petite Flat Iron Steak 14
Jumbo Lump Crabmeat 19

Entrees

Chicken Piccata
Lemon Caper Sauce,
Angel Hair Pasta,
Garden Vegetables 26

Sizzling Fajitas
Flour Tortillas, Guacamole,
Lettuce, Sour Cream,
Pico De Gallo
Chicken 22
Beef or Shrimp 28

PCC Signature Crab Cake
Grilled Asparagus,
Vegetables Of The Day
Single 29 Double 56

Seafood Cioppino
Shrimp, Scallops, Fresh Fish,
Lobster, Crabmeat, in Piquant
Tomato Broth, Smoked Tomato
Aioli, Grilled Ciabatta 30

- Saturdays Evening Feature -
Slow Roasted Prime Rib of Beef 32
Yorkshire Pudding, Au Jus, Horseradish Cream
and One Side of your Choice
Choice of Cup of Soup or Side Salad

From the Grill

Choice of Steak Butter, Bordelaise, Béarnaise,
Morel Mushroom, or Creamy Horseradish
Includes Choice of One Side

6 oz Filet Mignon 34

8 oz Filet Mignon 46

12 oz Prime Strip Steak 48

12 oz Prime Rib Eye Steak 46

Flat Iron Steak 27
8 oz. Flat Iron Steak, Steak Butter, Tomato Balsamic Relish
Choice of Hand Cut Fries or Classic Wedge Salad

- Enhance Your Grill Selection -

Oscar Style 25
Asparagus Spears, Jumbo Lump Crab Meat, Béarnaise

Broiled 6oz Cold Water Lobster Tail 32
Drawn Butter, Lemon

Grilled Sandwiches

Served with French Fries, Sweet Potato Fries,
Fruit or Potato Chips

PCC Steak Burger, Vegeterian Burger, Turkey Burger, or Grilled Chicken Breast 17
Choice of Gluten Fee Bun, Homemade Brioce, Pretzel,
Oat Grain Bun, Choice of Swiss, Cheddar, American,
Cheese, Remoulade, Lettuce, Fried Green Tomato, Brioche Bun

Cheesesteak 17
Choice of Chicken or Beef, Toppings upon Request

Sides

Fork-Smashed Potatoes 5
Savory Rice 5
Baked Potato 5
Sweet Potato Waffle Fries 5
Hand-Cut Fries 5
Fried Brussels Sprouts 5
Grilled Asparagus 5
Broccoli 5
Vegetable Du Jour 5