



Luigi's Letter

"Thank you for making an unforgettable memory!" - Terry

GET YOUR BOCCE FIXE!

INTRODUCING THE BOCCE PRIX FIXE DINING MENU



\$19 WITHOUT WINE / \$27 WITH WINE (TWO 3oz GLASSES-1 RED, 1 WHITE)

Campo di Bocce
of Los Gatos
408.395.7650
campodibocce.com

★★★★★
GO WILDCATS!
★★★★★

FIRST COURSE CHOOSE ONE

HOUSE SALAD A blend of romaine, radicchio and butter lettuce tossed with Roma tomatoes, red onion and Gorgonzola cheese with our Housemade vinaigrette.

CAESAR SALAD Romaine lettuce topped with aged parmesan cheese and rustic croutons.

SPINACH SALAD Baby spinach tossed in white balsamic Dijon vinaigrette, crispy pancetta and hard cooked egg with navel orange segments.

ENTRÉE CHOOSE ONE

SPAGHETTI & MEATBALLS A classic favorite!

RAVIOLI Grande cheese filled ravioli with our Housemade marinara sauce.

GRILLED RIBEYE Grilled and finished with truffle oil, onion fritts accompanied by garlic mashed potatoes and sautéed spinach.

CHICKEN PICCATA Sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables.

CHICKEN MARSALA Sautéed chicken scaloppini finished with a mushroom marsala demi-glace, garlic mashed potatoes and vegetables.

GRILLED SALMON Grilled Atlantic salmon with seasonal vegetables and garlic mashed potatoes.

DESSERT CHOOSE ONE

TIRAMISU An old world Italian favorite made with lady fingers, mascarpone cheese, fresh made espresso & brandy.

CANNOLI Crisp cannoli shells filled with our own filling of chopped pistachios, chocolate chips, candied orange zest and ricotta cheese.

FLOURLESS CHOCOLATE TORTE Rich dark chocolate cake topped with a milk chocolate ganache.

CHEESECAKE A ricotta cheese cake made in the traditional New York style.

Il Vino di Mese "Wine of the Month"

Fort Ross Rosé
2008 Sonoma Coast Pinot Noir

\$7.00 Glass
\$27.00 Bottle

Rosé is fruity and dry, with aromas of fresh strawberries, bright cherries and rose petals. This dry Rosé is slightly darker than most, with a smooth, round mouthfeel that is balanced by crisp acidity and just enough tannin to complement many different foods.

Valentine's Day at Campo di Bocce of Los Gatos

Sunday, February 14th, 2010

An Evening for Two

Including:

- Two entrees of your choice
- A dessert to share
- An hour of bocce for two

All for just \$50
(plus tax and gratuity)



Call today to reserve your unique Valentine's Day experience (408) 395-7650
Offer valid all day on 2/14/2010 only. Not valid with any other offer.



Celebrate your birthday the Italian way... for FREE!



Come to Campo di Bocce of Los Gatos on your birthday and your entire meal, drinks, and bocce are on us!

Felice Compleanno!

Offer valid only for the guest of honor on his or her actual date of birth. ID Required.
Does not apply to alcoholic beverages. No coupon necessary.

Dish: _____

Recipe

Serves: _____

Braised Pork Ribs and Italian Sausage

- 1/4 pound pancetta, diced
- 3 pounds pork spareribs, denuded, cut into individual ribs
- 2 pounds Italian sausage, cut into 1-inch pieces
- 2 cups red bell peppers, cut into 1-inch pieces
- 2 cups diced yellow onion
- 1/4 cup diced garlic
- 1/2 cup white wine
- 4 cups whole San Marzano tomatoes
- 3 tablespoons chopped fresh Italian parsley leaves
- 3 tablespoons chopped fresh basil leaves
- 1 nd freshly ground black pepper
- 1 pound radiatore pasta, cooked al dente
- 1 bunteaspoon red chili pepper flakes
- Salt ach sliced green onions

Preheat oven to 350 degrees F. In a large heavy braising pot, over medium heat, cook pancetta until crispy and golden. Remove to a paper-towel lined plate to drain. Add the spareribs to the pancetta fat and brown well on both sides. Remove ribs to a baking sheet and bake until tender, about 1 1/2 hours. Add the sausage to the pot and brown both sides. Add the peppers, onion and garlic. Cook until translucent, then deglaze with wine. Simmer for a couple of minutes, then add tomatoes. Bring back to a simmer, and add the cooked pork ribs, parsley, basil, chilli flakes and salt and pepper, to taste. Simmer on low to medium heat, covered, for another 1 1/2 hours. Serve over pasta, and garnish with pancetta, green onions and parmesan.

Recipe courtesy Guy Fieri (foodnetwork.com)

Campo di Bocce of Los Gatos
565 University Avenue
Los Gatos, CA 95032

www.campodibocce.com
Phone (408) 395-7650
Fax (408) 395-7596



You've got a letter from Luigi!

If you are planning a family get-together, whether it be a birthday party, reunion, religious celebration, rehearsal dinner, anniversary, or just a fun night out, Campo di Bocce can help!

Let us show you and your family a truly unforgettable time.

Call and ask to speak with one of our friendly event coordinators today!

Campo di Bocce of Los Gatos

565 University Avenue ~ Los Gatos, CA 95032

(408) 395-7650

Campo di Bocce of Livermore

175 E. Vineyard Avenue ~ Livermore, CA 94550

(925) 249-9800

The League Box

Call today to reserve your spot in our Spring 2010 season!

We are excited to see a lot of familiar faces as well as some new ones in our bocce leagues this season.

Registration forms are now being accepted for both new and returning teams. These forms and more are available at the front desk as well as online at www.campodibocce.com.

IMPORTANT DATES

Check out the "Dates to Remember" section to the left for important league deadlines and dates.

Please Note: All league dues must be paid in full by Friday, February 26th – NO EXCEPTIONS!

A 10% discount will be given to anyone who pays on or before February 16th.

Questions?

Contact Cassie LeBaron

Phone: (408) 395-7650 ext. 117

Email: Accounting-LG@campodibocce.com

DATES TO REMEMBER

Friday, January 1 st	HAPPY NEW YEAR!
Monday, January 18 th	Martin Luther King Jr. Day CdB will be open all day
Sunday, February 14 th	Valentine's Day Make your reservation today!
Sunday, February 14 th	Registration Deadline for Spring 2010 Bocce League
Monday, February 15 th	President's Day CdB will be open all day
Tuesday, February 16 th	Captain's Meeting for Evening Bocce Leagues 7pm
Wednesday, February 17 th	Ash Wednesday
Saturday, February 20 th	Maureen Albanese Valentine's Day Tournament
Friday, February 26 th	All League Fees Due for the Spring 2010 Season

For additional dates when we will be closed for full facility buy-outs, please visit www.campodibocce.com

Visit us on the web
www.campodibocce.com

More Information

United States Bocce Federation
www.bocce.com

Rules, history, tips, and tournaments taking place nationwide

Campo di Bocce of Los Gatos

BENEFIT NIGHTS

We want to help you with your fundraising efforts!

CAMPO DI BOCCHE OF LOS GATOS WILL WORK WITH YOUR NON-PROFIT ORGANIZATION TO PLAN A DATE FOR YOUR FUNDRAISER. ON THIS DAY, 15% OF ALL INCOME* RAISED BY YOUR GUESTS WILL BE DONATED TO YOUR CAUSE.

*RESTRICTIONS APPLY

Campo di Bocce
of Los Gatos, Ca.