

THANKSGIVING

ONE EACH FROM ANTIPASTI, PRIMI, SECONDI & DOLCI FOR \$85

ANTIPASTI

Pasta e Fagioli

local beans, autumn vegetables, prosciutto broth, parmigiano

Roasted Local Pumpkin Bisque

green apple gremolata, truffle oil

Honeynut Squash Salad

mixed greens, pears, goat’s cheese, toasted walnuts, pumpkin seeds, balsamico

Arugula Salad

fennel, candied lemon, shaved parmigiano

Mushroom Bruschetta

forest mushrooms, housemade ricotta, roasted garlic & thyme vinaigrette

PRIMI

Tetrazzini

turkey ragù, forest mushrooms, parmigiano fonduta

Pumpkin Canneloni

rich pumpkin mousse, sage, pistachio pesto

Sweet Potato Gnocchi

braised lamb leg ragù, fresh mint

Lobster Fra Diavolo

spicy tomato sauce, maine lobster, basil, garlic breadcumbs

Linguine alle Vongole

white clam sauce, capers, oregano, fresno chilies

SECONDI

Prosciutto Wrapped Turkey Breast Saltimbocca

turkey leg confit, swiss chard, creamy polenta, roasted pumpkin, fresno chilies, sage reduction

Grilled Branzino

white wine braised fennel, sweet carrot purée, fennel pollen pesto

Grilled Cinghiale

roasted sweet potatoes & apples, garlic purée, pumpkin seed pesto

Beef Braciola

flank steak rolled with prosciutto & herbs, tomato braising jus, garlic breadcrumbs

ADDITIONS FOR THE TABLE \$11 each

Roasted Brussels Sprouts

Swiss Chard, Golden Raisins, Pine Nuts

Wild Rice & Sage Stuffing

Glazed Carrots, Walnut Pesto

Mascarpone Mashed Potatoes, Rosemary Butter

Sauerkraut

Crusty Garlic Bread, Parmigiano

DOLCI

Cannoli Tiramisu

vanilla pistachio lady fingers, cannoli ricotta cream, cannoli shell

Italian Cookie Plate

chocolate biscotti, apricot pecan biscotti, rainbow cookies, pignoli cookies

Pumpkin Panna Cotta

apple cider reduction, vanilla lace tuille

Pecan Ricotta Cheesecake

lemon, candied pecans, vanilla anglaise

