alta irpinia

cucina casalinga

thanksgiving menu

order by Thursday, November 19th for pickup Wednesday, November 25th

porchetta $20 lb

half 10-14 lbs whole 20-28 lbs
with cooking instructions

turkey breast $16 lb

rolled like a porchetta, stuffed with cheese, parsley, breadcrumbs. seasoned with garlic butter. includes cooking instructions
*add prosciutto +$2 lb

lasagna $80

with slow-cooked pork and beef, ricotta, mozzarella, sugo, pecorino
(available meatless)

funghi ripieni $75

mushrooms stuffed with fennel sausage, vegetables, breadcrumbs and parmigiano
(available meatless)

stuffing $70

made with fennel sausage, semolina bread, celery, onion, garlic and fresh herbs
(add chestnuts + $10)

gateau di patate $75

baked mashed potato with prosciutto cotto and mortadella, smoked mozzarella, and alpeggio alpine cheese, topped with buttery, crispy breadcrumbs (available meatless)

cime di rapa $75

broccoli rabe sauteed with roasted garlic and calabrian chilis sott'olio

fagiolini $70

string beans with toasted breadcrumbs, parmigiano, and roasted garlic

*trays feed 10 people minimum & include heating instructions

pumpkin cheesecake $65

9" cheesecake made from scratch with a cookie crust

-extras-

homemade cranberry $10 pint homemade turkey gravy $12 pint

fresh mozzarella $18 wood-fired olives $16 pint semolina bread $6 seeds or no seeds

alta irpinia - suffern, ny