

thanksgiving menu

*orders must be placed by 11/19. to be picked up 11/26

We use only the best quality of homemade or Italian and Domestic ingredients and only our own family recipes in every bite. All preparations are made on site with the help of local purveyors. No antibiotic, natural poultry and meat, fresh and/or local vegetables (when available), no preservatives or additives, no shortenings or artificial anything. Many of our selections are started, finished, or entirely cooked in our custom- built Wood-fired Oven.

Allow us to help you design the menu for your special event based on your favorite flavors. Our dish sizes can feed various headcounts based on the quantity of the product as well as the combination with other elements of the order. Most "small" size entrees can feed up to 10 people, "large" 20 but can feed more depending on the rest of the menu chosen and who the guests will be.

Place your order by following the instructions on our website and we will be in touch asap to confirm and/or clarify any questions or concerns we may have. Any questions please use the contact form on our site or give us a ring during open days/hours. Thanks - Angelo

antipastí - starters

antipasto platter \$100/200 +

selection of homemade, italian, and domestic cheeses, salami, and marinated vegetables

mozzarella caprese \$95/190

homemade mozzarella, roasted cherry tomatoes, basil, origano, extra virgin olive oil (+ \$12 for pesto alla Genovese)

arancini \$65/120

mini versions of our homemade fried rice balls (comes with homemade tomato sauce)

mozzarella frita \$75/140

fired mozzarella sticks made with our homemade mozzarella (comes with homemade tomato sauce)

carciofi ripieni \$12 each (minimum 3 per order)

stuffed artichokes with seasoned breadcrumbs, parmigiano, garlic, capers, lemon, butter and wine

funghi ripieni \$65/130

stuffed mushrooms, with sausage, vegetables, breadcrumbs (available meatless)

shrimp cocktail \$3 each (2 lb minimum)

served with lemon and zesty cocktail sauce

primi - first courses

lasagna \$65/130

mozzarella, ricotta, tomato sauce, pecorino (add meat or vegetables +15/25)

parmigiana or rolletini \$75/140

eggplant, mozzarella, ricotta, pecorino, tomato sauce

pomodoro \$55/110

pasta with our homemade tomato sauce, pecorino, basil, evoo

penne vodka \$65/120

pasta with our homemade vodka sauce with pancetta, basil, parmigiano

contorni - sides

brussel sprouts \$75/125

wood-fire roasted with pancetta, onions, parmigiano (also available meatless)

zucca agrodolce \$70/130

wood-fire roasted winter squash, agrodolce style with vinegar and honey, toasted pumpkin seeds

roasted potatoes \$50/100

wood-fire roasted with garlic and herbs or parmigiano and breadcrumbs (+5/10)

gateau di patate \$65/130

mashed yukon gold potato baked with prosciutto cotto, mortadella, smoked provola, topped with toasted breadcrumbs laced with alpeggio cheese and butter

cime di rapa \$75/140

broccoli rabe sauteed with garlic and calabrian peperoncino sott'olio

string beans \$65/110

roasted garlic, parmigiano, breadcrumbs

Sausage stuffing \$70/140

sweet Italian sausage, good bread, stock, herbs, etc (add chestnuts +15/30)

Vegetable stuffing \$60/130

veggies, good bread, stock, herbs, etc (add chestnuts +15/30)

Secondi - entrees

porchetta \$20 per lb.

our signature roman-inspired pork roast. sold raw to be cooked at home (it's easy!) half is average 10-13 lbs, whole 20-26 lbs. comes with cooking instructions

turkey breast \$12 per lb.

average about 5 lbs each. naturally raised turkey from koch's turkey farm of Pennsylvania. seasoned with garlic rub and butter, ready to cook with instructions

stuffed with cheese, parsley, garlic \$14 per lb. (add prosciutto +\$3 lb)

whole turkey \$7 per lb.

weights range from 12-24 lbs. naturally- raised turkey, plain or seasoned with garlic rub and butter, ready to cook with instructions

eye round roast beef \$16 per lb.

the same roast beef we make for our showcase and arrosto sandwich. get it simply trimmed or seasoned and prepped with cooking instructions to cook at your home

Dolci - desserts

homemade apple crisp \$30

local apples with crispy buttery streusel, highly suggested to pre-order

Sfogliatelle \$3 each

crispy, flaky Neapolitan- style pastry. made in the Bronx, baked fresh in-store

biscotti platter \$25 per lb.

assorted, imported italian cookie platter

also available:

additions to your holiday table, we suggest you pre-order

homemade turkey gravy \$18 quart

homemade cranberry sauce \$10 pint

sugo di pomodoro , tomato sauce \$15 quart \$8 pint

assorted seasonal stuffed pasta varieties available from our freezer

fresh bread from New Jersey and the Bronx (we suggest you pre-order)

homemade focaccia

homemade mozzarella and scamorza

personally selected italian cured meats, cheeses, marinated vegetables, and various italian groceries from excellent extra virgin olive oils and vinegars to Italian jams, sweets, tomatoes, and all in between

holiday specialties have started to arrive. panettone, pandoro, torrone, biscotti, mostaccioli, etc. grab your favorite before we sell out!

fresh chestnuts imported from Irpinia

and more!