



TRATTORIA
DELL'ARTE

THANKSGIVING 2026

A TRADITIONAL FEAST WITH ALL THE TRIMMINGS

APERITIVO

CHAMPAGNE HOLIDAY TOAST
FRIED ARTICHOKE ALLA GIUDIA

APPETIZERS

choose one

ORGANIC BUTTERNUT SQUASH SOUP
goat blue cheese, aged balsamic

BRUSSELS SPROUT SALAD
pecorino cheese, marcona almonds, pistachios, dried cranberries

TORDELLI ZUCCA & RICOTTA
crumbled sausage in a butter sage sauce

MAIN COURSE

FREE-RANGE HERB-ROASTED TURKEY
caramelized mushroom & sage stuffing, maple sweet potatoes,
roasted brussels sprouts, giblet gravy

DESSERT

choose one

TRADITIONAL PUMPKIN PIE

CRANBERRY PECAN PIE

DARK CHOCOLATE MOUSSE

\$79

(EXCLUDING TAX & GRATUITY)
full à la carte menu also available



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