

Thanksgiving's MENU



THANKSGIVING/FRIENDSGIVING SPECIAL

Roasted Thanksgiving Turkey & Sides 195/295

10-12lb 4-6 guests / 16-18lb 10-12 guests

All turkeys are accompanied by:

Homemade gravy

Fresh Cranberry Sauce

Traditional Stuffing

Green Beans

Mashed Potatoes

OTHER MAIN COURSE SPECIALS

Old Country Stuffed Herbed Ricotta Shells 75/135

Topped with fresh parmigiano reggiano cheese and fresh basil

Three-Cheese Savory Manicotti 75/135

Stuffed with our signature mixed Italian cheese blend topped with fresh cracked black pepper & Fresh basil

Meat Lasagna 89/149

Alessio's signature recipe, classic authentic old world recipe with San Marzano tomatoes & fresh Italian basil topped with bechamel sauce

Chicken Francese 85/130

Lightly battered pan-fried chicken breast with an elegant white wine lemon sauce.

APPETIZERS & SIDES

Charcuterie Board- Italian Antipasto 95/145

Crudite Platter 59/89

Cheese Board platters 89/139

Fresh Seasonal Fruit Platter 75/125

Classic Arancini - Rice Balls (24/tray) 47/85

Sliced Stromboli platter 79/129

Fresh Spinach & Strawberry Salad 45/85

Caprese - Tomato Mozzarella Salad 55/95

DESSERTS

Apple Pie 20.95

Pumpkin Pie 20.95

Italian Assorted Pastries

Cannoli & Mini Cannoli

Neapolitan Sfogliatelle

