FORTUNA
CUCINA ITALIANA

Thanksgiving Feast

HERITAGE TURKEY
uncooked 16 to 18 LBS, brined for 24 hours in herbs and spices, roasted garlic butter

TURKEY GRAVY AND NEGRONI-STYLE CRANBERRY SAUCE

CACIO E PEPE MAC & CHEESE
baby shells, pecorino romano sauce, black peppercorn

BRUSSELS SPROUTS AGRODOLCE
apple cider, smoked bacon, pecorino romano

ROASTED SWEET POTATOES
brown butter, maple syrup, fresh sage

ROASTED GARLIC POTATO PURÉE
Yukon Gold potatoes, garlic butter, chives

TURKEY SAUSAGE STUFFING
house-made sourdough, roasted apples, celery

PECAN PIE
rich, buttery Thanksgiving classic filled with pecans

PUMPKIN PIE
local pumpkin, creme