THANKSGIVING MENU 2026

Antipasti (Appetizers)

CAPESANTE IN PADELLA ...18
Pan seared sea scallops over cauliflower puree flavored with truffle oil garnished with dehydrated prosciutto

CALAMARO IN UMIDO ...17
Sautéed calamari, tomatoes & Nduja pesto with almonds, capers, raisins, black olives, scallions and fresh herbs

POLPO GRIGLIATO ...18
Slow-cooked octopus grilled and served over fava puree, garnished wiith smoked pearl onions, marinated herbs & orange peel

CARPACCIO DI PESCE SPADA AFFUMICATA ...18
House smoked swordfish carpaccio, orange segments, piopini mushrooms, frisse salad, fennel & dill, capers, honey/mustard dressing

I FRESCHI ...17
Choice: burrata ($19) mozzarella OR bufala over roasted bell peppers, capers, e.v.o.o

CARPACCIO DI BARBABIETOLA ...16
Gold and red beets thinly sliced, micro greens, honey mustard, pistachio, cheese mousse, homemade strawberry preserve, basil tuile

Zuppa e Insalate (Soup & Salads)

VELUTATA DI SPINACI E ZUCCHINE ...14
Puree of spinach, zucchini, onions, leeks & potatoes, topped with shrimp

LA TOMATE CAESAR ...14
Our much-loved version of this classic salad, creamy dressing, anchovy paste, garlic, Parmesan, croutons

INSALATA MISTA ...14
Mixed greens, frisee salad, radicchio, fresh herbs, cherry tomato, radish, pomegrante seeds, honey/balsamic dressing

Prosciutto Bar

PROSCIUTTO DI PARMA E PARMIGIANO ...19
Parma prosciutto served with Parmigiano Reggiano, homemade fig preserve

PROSCIUTTO DI PETTO D' ANATRA ...22
Thinly sliced duck prosciutto served with mousse of Pecorino, arugula, fresh berry sauce

HAPPY THANKSGIVING! WE APPRECIATE YOUR PATRONAGE!

Consuming raw or undercooked meats, pork, poultry, seafood, or eggs may increase your risk for food illness

Primi (Pasta)

CACIO E PEPE ...28
Homemade linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles

DUETTO DI RAVIOLI ALLA PARMIGIAN ...30
Home-made ravioli duet: stuffed with butternut squash, amaretti cookies, Parmesan and with Swiss chard, ricotta & Parmesan, brown butter & sage sauce

RAGU BOLOGNESE OR CALABRESE ...27
Classic Bolognese style beef OR Calabrese pork ragout served with home made tagliatelle or rigatoni

RISOTTO ALLA MONZESE ...29
Risotto with sausage, porcini mushrooms, shallots, truffle essence, Parmesan cheese

FREGOLA SARDA CON SALMONE AFFUMICATO ..30
Artisanal pasta from Sardegna with diced smoked salmon, shallots, cherry tomatoes, brandy, fish stock, orange zest and parsley

SPAGHETTI DI GRAGNANO CON ASTICE ...37
Squid ink linguine with half lobster, cherry tomatoes, lobster stock, lemon zest & thyme

Secondi (Entrée)

IL TACCHINO ...38
Amish Heritage roasted turkey, marinated with orange, garlic and rosemary, served with baked potatoes OR bread stuffing, asparagus, butternut squash puree

AGNELLO SCOTTADITO ...39
Grilled lamb chops served with fingerling potatoes, grilled mixed vegetables sautéed with onions, red bell pepper coulis, black mayo

FILETTO STECCATO ...39
Pan-seared beef tenderloin wrapped with pancetta and sage, potato confit, heirloom carrots, brown sauce & wine reduction

SALMONE IN PADELLA ALL' ARANCIA ...35
Pan seared salmon, honey, thyme and orange sauce, served with fava, potato and leek puree

BRANZINO CON CARCIOFI AL PROFUMO DI MENTA ...36
Fresh branzino fillet sautéed with fresh baby artichokes, shallots, parsley, mint, white wine over poached potatoes

Dessert Special

PANETTONE E ZABAIONE ...16
Traditional Italian holiday cake served with home-made zabaione, chocolate sauce,

TIRAMISU DI ZUCCA ...13
Inspired by the season of Thanksgiving: tiramisu with mascarpone cheese, mashed butternut squash, amaretti cookies, dipped in coffee

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