

THANKSGIVING MENU

Antipasti (Appetizers)

CAPELANTE SU CREMA DI ZUCCA ...18

Pan seared sea scallops over puree of butternut squash flavored with cinnamon and dehydrated prosciutto

POLPETTA DI SALMONE CON SALSA DI SPINACI E ZUCCHINE...18

Salmon cake with onions & chives, topped w/ pickled shallots, capers, Sicilian caper leaf over leek, spinach & zucchini coulis

POLPO GRIGLIATO ...18

Slow-cooked octopus grilled & served over fava puree, garnished with smoked pearl onions, marinated herbs & orange peel

I FRESCHI ...17

Choice: mozzarella OR bufala OR burrata over roasted bell peppers, capers, e.v.v.o

CARPACCIO DI BARBABIETOLA ...16

Gold & red beets thinly sliced, micro greens, honey mustard, pistachio, cheese mousse, homemade strawberry preserve, basil tuile

INSALATA DI CARCIOFI E FUNGHI PIOPPINI, SCAGLIE DI GRANA, VINAIGRETTE AL TARTUFO....20

Small artichokes w/ pioppini mushrooms, shaved parmesan & vinaigrette flavored with truffle

Zuppa e Insalate (Soup & Salads)

ZUPPA DEL GIORNO ...14

Soup of the day

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, honey, balsamic dressing

Prosciutto Bar

PROSCIUTTO DI PARMA E PARMIGIANO....18

Parma Prosciutto served w/ Parmigiano Reggiano, homemade fig preserve

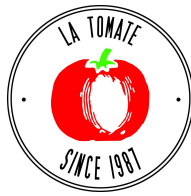
AFFETATI ...30

Three selections: Prosciutto di Parma (18 months), Spicy Coppa, Speck, hand sliced, served on a charcuterie board with Piadina Romagnola (flat bread)

TAGLIERE DI FORMAGGI ...20

Three cheeses: Sotto Cenere, La Tur, Parmigiano Reggiano served with homemade jams

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



Primi (Pasta)

CACIO E PEPE... 27

Homemade linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles

RAVIOLI DI ZUCCA...28

Homemade ravioli stuffed w/ butternut squash, amaretti cookies with almonds, Parmesan cheese, butter & sage sauce

RAGU BOLOGNESE OR CALABRESE...27

Classic Bolognese style beef OR pork ragout served with home made tagliatelle or rigatoni

CAVATELLI CON CREMA DI PISELLI E ASTICE...36

Cavatelli fresh pasta w/ ricotta, a trio of peas: peas & snow peas, tossed in with cream of peas, topped with lobster meat

RISOTTO ALLA MONZESE..32

Saffron risotto with sausage, porcini mushrooms, shallots, parsley, Parmesan cheese, flavored with truffle essence

SPAGHETTI DI GRAGNANO CON PESCATRICE, VONGOLE E GAMBERO...35

Gragnano spaghetti, monk fish, clams, topped w/ shrimp, cherry tomatoes, brandy, lemon zest & thyme

Secondi (Entrée)

🍷 IL TACCHINO...38

Amish Heritage roasted turkey, marinated with orange, garlic & rosemary, served with baked potatoes, asparagus, bread stuffing

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 & sage, potato confit, heirloom carrots, brown sauce & wine reduction

SALMONE IN PADELLA ALL' ARANCIA...36

Pan seared salmon, honey, thyme & orange sauce, served with fava, potato & leek puree

FILETTO DI ORATA CON SALSA DI SPINACI E ZUCCHINE...37

Baked royal dorade served with fingerling potatoes, green beans, onions cherry tomatoes, black olives, capers, side of leek, spinach & zucchini, onions & chives sauce

PESCATRICE ALLA MARINARA...37

Fresh monk fish sautéed with leeks cherry tomatoes, white wine, chives, basil, lobster stock, fingerling potatoes, topped with head on shrimp

Dessert Special

PANETTONE E ZABAIONE ...16

Traditional Italian holiday cake served with zabaione, mixed berry coulis

GELATO DI PARMIGIANO REGGIANO...9

One scoop of homemade gelato w/ Parmigiano Reggiano, cream, sugar, drizzle of aged balsamic vinegar

HAPPY THANKSGIVING! WE APPRECIATE YOUR PATRONAGE!