

MAIELLA

HAPPY THANKSGIVING

$78
THREE COURSES

ANTIPASTI
CHOOSE ONE

SHRIMP OREGANATA GRILLED SHRIMP, CREAMY OREGANATA, CHILI OIL
BURRATA WARM EGGPLANT CAPONATA, PINE NUTS
SPINACH & RICOTTA TRIANGOLI FRITTI POMODORO, PROSCIUTTO
PROSCIUTTO & FIGS ROASTED FIGS, BALSAMIC HONEY, SAN DANIELE, WALNUTS
SPINACH SALAD

SECONDI
CHOOSE ONE

TORCHIO BOLOGNESE TORCHIO, VEAL PORK RAGU, GRANA PADANO
SPAGHETTI CACIO E PEPE PECORINO ROMANO, COARSE PEPPER
TORTELLI RAPA E SALSICCIA BROCCOLI RABE, SAUSAGE, ONION SUGO, PARMIGIANO
ROASTED CAULIFLOWER CAULIFLOWER PURÉE, WILD MUSHROOM RAGU, TOASTED ALMONDS
SALMON LEMON PICCATA, ROASTED GARLIC STRING BEANS
TURKEY GARLIC MASHED POTATOES, CRANBERRY, GRAVY
PORK CHOP CARAMELIZED NEW YORK APPLES, SPINACH, PORK MUSTARD JUS
NEW YORK STRIP 8OZ DRY AGED STRIP, GRILLED ASPARAGUS, SALSA VERDE (SUPP $12)

ADDITIONS
$10 EACH

STUFFING
CRANBERRY
ASPARAGUS
STRING BEANS
MAC & CHEESE
GARLIC MASHED POTATOES

DOLCI
CHOOSE ONE

TIRAMISU MASCARPONE, SAVOIARDI, CARAMEL, ESPRESSO CRUMBLE
PEAR & RICOTTA
PUMPKIN CHEESECAKE MAPLE CREAM, CANDIED PUMPKIN SEEDS

Executive Chef Giuseppe Agostino

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
A 20% Gratuity will be added to all parties of six or larger