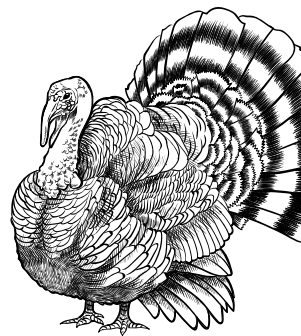


MAIELLA

HAPPY THANKSGIVING



\$78

THREE COURSES

ANTIPASTI

CHOOSE ONE

- SHRIMP OREGANATA GRILLED SHRIMP, CREAMY OREGANATA, CHILI OIL
- BURRATA WALNUT PESTO, FIGS, ARUGULA, PROSCIUTTO, BALSAMIC
- BUTTERNUT SQUASH CAPONATA CROSTINI WHIPPED RICOTTA, WARM ACACIA HONEY
- SPINACH SALAD APPLE, GOAT CHEESE, WALNUTS, CRANBERRIES, PANCETTA, SMOKED HONEY SHERRY VINAIGRETTE

SECONDI

CHOOSE ONE

- RIGATONI BOLOGNESE RIGATONI, VEAL PORK RAGU, GRANA PADANO
- CACIO E PEPE PECORINO ROMANO AND COARSE PEPPER
- CASSARECI RAPA E SALSICCIA BROCCOLI RABE, SWEET ITALIAN SAUSAGE, CARAMELIZED ONION SUGO, PARMIGIANO
- POTATO & LEEK GRATIN SALSA VERDE
- BRANZINO FILLET, LEMON POTATOES, SALSA VERDE
- TURKEY GARLIC MASHED POTATOES, STRING BEANS, CRANBERRY, GRAVY
- PORK CHOP MAPLE CARAMELIZED NEW YORK APPLES, SPINACH MAPLE PORK JUS
- NY STRIP 8OZ DRY AGED STEAK, MASHED POTATOES, ASPARAGUS, SALSA VERDE (SUPP \$12)

ADDITIONS

\$11 EACH

- STUFFING
- CRANBERRY
- ASPARAGUS
- STRING BEANS
- ROASTED POTATOES
- GARLIC MASHED POTATOES

DOLCI

CHOOSE ONE

- TIRAMISU MASCARPONE, SAVOIARDI, CARAMEL, ESPRESSO CRUMBLE
- PUMPKIN CHEESECAKE GRAHAM COOKIE CRUMBLE, CINNAMON WHIPPED CREAM
- ALMOND & DATE TARTLET ALMOND CREAM AND CANDIED ALMONDS

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