

Thanksgiving Menu

Appetizers

Shrimp Cocktail.....	12	Baked Stuffed Artichoke.....	12
Fritto Misto.....	12	Mozzarella Burrata.....	12
Grilled Vegetable Tower.....	10	Baby Octopus.....	15
Stuffed Pepper.....	12	Stuffed Mushrooms.....	10

Soup

Butternut Squash.....	8	French Onion.....	8
-----------------------	---	-------------------	---

Salad

Caesar.....	8	Poached Pear Gorgonzola.....	9
Garden.....	8	Insalata Cinque Terre.....	9

Entrées

Traditional Turkey Dinner.....	32
---------------------------------------	-----------

moist, white and dark meat turkey with homemade stuffing, turkey gravy, candied yams, mashed potatoes, cranberry sauce and sides of string beans, corn and brussel sprouts

Dry Aged NY Strip.....	40	Veal Castagna.....	28
with mozzarella burrata mac and cheese		sauteéd with mushrooms, chestnuts and truffle oil	
Baby Lamb Chops.....	42	Filet Mignon Au Poivre.....	38
charcoal grilled with asparagus and roast potatoes		served with green beans and mashed potatoes	
Stuffed Bronzino.....	32	Ravioli di Rabe.....	24
stuffed with shrimp, scallops and crabmeat in a scampi sauce, served with spinach		Meat & Cheese Lasagna.....	20
Wild Mushroom Risotto.....	28	Pappardelle Bolognese.....	18

Dessert

Apple Pie ~ Pecan Pie ~ Pumpkin Pie ~ Pumpkin Cheesecake
Flourless Chocolate Cake ~ Rum Raisin Rice Pudding