



Thanksgiving Pre-Fixe Menu

Select an Appetizer, Entree and Dessert
\$35

Whole Table Must Participate

Appetizers

Select One

Lentil Soup (V)
Olive Oil and Parmesan Cheese
Butternut Squash Soup (G, V)
Croutons
Fried Zucchini Flowers (V)
Stuffed with Ricotta, Mint, and Lemon
Polpette
Meatballs “Al Dente Style”
Prosciutto di Parma (G)
Burrata Cheese, Extra Virgin Olive Oil

Roasted Beets (G) (V)
Baby Arugula, Buffalo Mozzarella, Grapefruit, Pine Nuts,
Mustard Vinaigrette
Romaine
Anchovies, Crouton, Garlic, Parmesan Cheese, 5-Min
Poached Egg
Spinach
Walnuts, Pancetta, Pecorino Cheese, Strawberries, Balsamic
Vinaigrette
Caprese
Tomatoes, Buffalo Mozzarella, Balsamic

Second Course

Select one

Turkey Dinner
Stuffing, Potatoes, Cranberry, Brussels Sprouts, Gravy

Butternut Squash Ravioli

Butter and Sage Sauce

Calamarata

Squid, Shrimp, Mussels, Clams, Cherry Tomatoes, Garlic, Basil

Mezzi Rigatoni

Cream and Black Truffle Sauce, Pancetta, Fried Leeks

Gnocchi

Housemade Pork Sausage Ragu

Raviolini del Plin

Veal, Beef, and Pork Ravioli, Butter, Sage, Veal Jus

Fettuccine alla Bolognese

Traditional Bolognese Meat Sauce

Lasagnette

Bescamella Sauce and Bolognese Sauce, Gratinated With Parmesan Cheese

Agnolotti Di Anatra

Duck Agnolotti, Porcini Mushroom Sauce with Butter and Sage

Farro Taglatelle

Sweet Cherry Tomato Sauce, Basil

Cacio e Pepe

Short Rigatoni Pasta, Melted Pecorino Cheese, Black Pepper and Butter

Roasted Herb Marinated Salmon (G)

Smashed Potatoes with Crabmeat, Garlic Roasted Peppers, Lemon Vinaigrette

Grilled Branzino Filet (G)

Sautéed Spinach with Garlic, Salsa Verde

Lemon Chicken (G)

Served with Roasted Potatoes and Carrots

Third Course

Select one

Apple Tart

Pecan Tart

Tiramisu

G = Gluten free V = Vegetarian

*Some dishes can be made vegetarian; please ask your server for more details

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness