



Thanksgiving Menu

Appetizers

Shrimp Cocktail.....	14	Baby Octopus.....	16
Fritto Misto.....	12	Grilled Vegetable Tower.....	10
Baked Stuffed Artichoke.....	12	Stuffed Pepper.....	12
Stuffed Mushrooms.....	10	Mozzarella Burratta.....	12

Soup

Butternut Squash.....	8	French Onion.....	8
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Salad

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

Entrees

Traditional Turkey Dinner.....	32
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Moist, white and dark meat Turkey over homemade Stuffing topped with turkey Gravy, served with candied Yams, mashed Potatoes, Cranberry sauce and sides of String Beans, Corn and Brussel Sprouts

Dry Aged NY Strip.....	38	Veal Castagna.....	28
with mozzarella burrata mac and cheese		sauteéd with mushrooms, chestnuts and truffle oil	
Baby Lamb Chops.....	38	Filet Mignon au Poivre.....	38
charcoal grilled with asparagus and potatoes		served with green beans and a potato pancake	
Stuffed Bronzino.....	34	Ravioli di Rabe.....	24
stuffed with shrimp, scallops and crabmeat in a scampi sauce, served with spinach		Meat & Cheese Lasagna.....	20
Wild Mushroom Risotto.....	24	Pappardelle Bolognese.....	18

Dessert

8

Apple Pie ~ Pecan Pie ~ Pumpkin Pie ~ Pumpkin Cheesecake

Flourless Chocolate Cake ~ Rum Raisin Rice Pudding