



Thanksgiving Dinner 2pm – 8pm

### **Limited-edition cocktail**

Cinnamon Old Fashion
Cinnamon infused maple syrup Old Fashion
BSB & Coffee
Brown Sugar infused bourbon with coffee topped with whipped cream

# Antipasti & Insalate

**Zuppa Tradizionale Cup 7 / Bowl 10** Pumpkin Soup Insalata della Casa Half 7.5 / Full 11 Mixed organic green salad (Italian dressing) Caesar Salad **Half 8 / Full 12** Romaine salad with homemade Caesar dressing (made with raw eggs) **Insalata Caprese** 15 Sliced tomato, fresh mozzarella, e. virgin o. oil and basil Bruschetta Pomodoro (4 or 6 pcs) 10/15 Fresh tomato, black olives, garlic and basil on toasted homemade bread 18 Calamari Fritti Deep fried calamari served with marinara sauce 9.5 Garlic Bread Homemade bread, garlic, parmigiano, parsley -Add fresh mozzarella for \$3

#### Pizza

Calabrese (Salsiccia e Funghi) 20.0 Tomato sauce, mozzarella, sausage and mushrooms Margherita **18.0** Tomato sauce, mozzarella and fresh basil **Pepperoni** 19.5 Tomato sauce, mozzarella and pepperoni 21.0 Diavola Roasted garlic, whipped ricotta, Soppressata (salami), Calabrian chili oil, arugula Pesto e Pomodorini 21.0 Pesto sauce, mozzarella, cherry tomatoes

### Kids Menu 15

**Choice of Pizza (Pepperoni or Cheese)** 

Pasta (Spaghetti or Penne)

Butter, Marinara, Meat or Alfredo Sauce

Includes kids gelato for dessert

Today, We Politely Decline Substitutions

## **Entrees**

Gnocchi alla Zucca	22.0
Homemade butternut squash gnocchi, brown butter,	
walnuts, sage, Sherry vinegar, on a bed of butternut	
squash puree	
Arrotolato di Tacchino e Funghi	32.0
Oven roasted Turkey stuffed with mix wild mushroom	-
Parma ham, mozzarella and roasted garlic, served sl	iced
in a white wine demi-glace sauce	
Tortelloni di Tacchino	21.0
Homemade pasta filled with turkey, nutmeg, ricot	
Parmigiano Reggiano Cheese served in garlic cream	sauce
with mushroom.	• • •
Fettuccine Bolognese	21.0
Served with homemade meat sauce	
Lasagna di Carne	22.0
Homemade meat lasagna (allow 15 minutes)	
Fettuccine Primavera e Pesto Genovese	20.0
Homemade pasta, fresh seasonal vegetables, and a t	ouch
of pesto (fresh basil, cheese, garlic, pine nuts)	
Gnocchi Gorgonzola	20.0
Homemade potato dumplings sautéed with gorgonz	ola
cheese cream sauce	• • •
Penne al Salmone	21.0
Sautéed in tomato-vodka cream sauce and fresh sala	
Spaghetti Tutto Mare	26.5
With mixed fresh seafood and tomato sauce	• - 0
Pollo Parmigiana	<b>26.0</b>
Free-range breast of chicken Parmigiana Style with	
melted mozzarella cheese and marinara sauce	40.0
Agnello Scottadito alle Erbe	40.0
Lamb chops grilled and served with Italian herbs sa	
Bistecca alla Griglia	38.0
Natural Rib-Eye steak (11-12oz.) grilled and serve	d with
roasted garlic, rosemary and aged balsamic vinegar	20.0
Vitello Piccata or Marsala e Funghi	30.0
Veal scaloppini served in lemon, butter, capers, whi	
wine sauce or with mushrooms and Marsala sweet v	
Salmone alla Livornese	29.5
Salmon, capers, garlic, black olives, tomato, white	
Fish of the day	MP
TBD	

Chicken 6 | Salmon 7 | Prawn 3.5 Whole Wheat or Gluten free Pasta 2.5

#### **Desserts**

Creme Brule' alla Zucca	12.0	
Pumpkin Creme Brule'		
Cioccolato	11.0	
Creamy chocolate ice-cream on a layer of c	hocolate	
cheesecake, covered with fudge and chocolate chips		
Fragola	11.0	
Strawberry ice-cream on a cheesecake base, cove	red with	
mini white chocolate chips		
Tiramisu	12.0	
Lady fingers soaked in espresso and brandy, covered with		
mascarpone and topped with cocoa powder		
Bigne' Terra Mia	11.0	
Homemade cream puff topped with dark chocolate		
Gelato	11.0	
Italian ice cream – Daily Selection		
Sorbetto di Stagione	11.0	
Seasonal sorbet. Ask your server for the current selection		
<b>,</b>		

### **Buon Appetito!**