



HAPPY THANKSGIVING!

PANE

for the table

FOCACCIA BARESE

blistered tomatoes, castelvetrano olives

ANTIPASTI

PRUGNE

prosciutto wrapped prunes, buffalo mozzarella

CASTAGNE

brown butter roasted chestnuts

PRIMI

choice of

INSALATA DI PUNTARELLE

citrus, mint, pistachios, white gold cheese

ZUPPA DI CAVOLI E FAGIOLI

cabbage & cannellini soup, parmigiano (18mos.), basil

SECONDI

choice of

TACCHINO DEL RINGRAZIAMENTO

turkey breast, confit leg pavé,
jus & herbs

ANOLINI AL BRODO DI ZUCCA

butternut squash, basil, broth

CONTORNI

for the table

ZUCCA ARROSTO

roasted honeynut squash, brown sugar-coffee glaze,
whipped creme fraiche, herbs

MARMELLATA DI

MELOGRANO E MANDARINI

pomegranate & mandarin compote

BROCCOLI DI RAPA

calabrian chili, garlic, lemon

PURÈ DI PATATE AL SUGO DI ARROSTO

potatoes & roasted gravy

DOLCI

choice of

CANNOLI DI ZUCCA

pumpkin cannoli, cinnamon, chocolate

CROSTATA DI MELE

apples, vanilla bean gelato, rosemary caramel

THANKSGIVING DAY MENU 78PP

WINE PAIRINGS 47PP

CHILDREN 12 YR OR YOUNGER 35PP

Executive Chef Russell Middleton

*Served raw or undercooked or contains raw or undercooked ingredients. 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.