



THANKSGIVING MENU

\$75 per person

Wine Features

Duchman Family Winery, Aglianico, Texas | \$60
Pelissero 'Munfrina', Dolcetto D'Alba | \$68
Benanti 'Etna Bianco', Carricante, Sicilia | \$70
'Sofia', Francis Coppola, Brut Rose, Monterey County | \$80
Dom Perignon, Brut, Reims | \$295

Cocktail Features

Pumpkin Spiced Espresso Martini | Ketel One Vodka,
Pumpkin Spice, Maven Cold Brew \$15

A La Carte Appetizers

- CROSTINI DI STRACCIATELLA | Sicilian pesto, mint, toasted Sicilian pistachios, Parmigiano-Reggiano & Calabrian chili (*vg) 16
CROSTINI DI GAMBERI ARRABBIATA | Crispy shrimp, spicy tomato sauce, smokey labneh, dill & fennel pollen 18
SPIEDINI DE FONTINA DI PROSCIUTTO | Fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper 19
SUPPLI AL TELEFONO | Crispy risotto croquettes stuffed with buffalo mozzarella, green aioli 19
CASARECCE ALLA NORMA | Spicy tomato sauce, fried eggplant, pepperoncini, basil, ricotta salata & toasted breadcrumbs (*vg) 24
MARGHERITA PIZZA | tomato, basil, mozzarella di Bufala, fior di latte, EVOO, pepperoncini Calabrese, Parmigiano-Reggiano 17

Primi

(Choice of one)

- ZUPPA DI ZUCCA ARROSTO | Roasted Kambocha and butternut squash with warm spices, brown butter and sage; topped with toasted pumpkin seeds, goat cheese foam, crispy alto Adige speck.
BARBABIETOLE ARROSTO | Wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili (*vg)
INSALATA CAESAR | Baby romaine lettuce, crispy baguette, shaved Parmigiana, Caesar dressing
CAVALO NERO | Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint (*vg)
VERDURE TOASTATE | Artichokes hearts, mushrooms, baby carrots, zucchini, bell peppers, Kennebec potatoes, rapini with salsa verde

Secondi

(Choice of one)

- RAVIOLI DI ZUCCA | Delicata squash, brown butter, sage, toasted walnuts, ricotta salata
BUCATINI ALLA PESTO SICILIANO | Bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & pepperoncini (*vg)
TROTA AL FORNO | Speckled trout stuffed with fresh fennel and blood orange, topped with wild arugula, baby heirloom tomatoes, mustard citrus dressing
ARROSTO DI MANZO | Roasted Top Round, au jus, rosemary, caramelized onion, wild mushrooms, gorgonzola dolce
TACCHINO AROSTO | Roasted garlic, true herb butter, cider glaze, turkey gravy, Italian sausage & fennel stuffing, Cranberry orange agrodolce
POLLO ALLA PARMIGIANA | Breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers, Parmigiano-Reggiano
GAMBERI FRA DIAVOLO | Spicy pan-fried shrimp, smokey & spicy tomato sauce, parsley, garlic, pepperoncini & lemon
VITELLO ALLA MILANESE | Veal Milanese, arugula salad, salsa verde, & lemon

Sides

(For the table)

- ROASTED BRUSSELS SPROUTS | w/ pancetta caramelized onion
SWEET POTATO PUREE

Dolce

(Choice of one)

- PUMPKIN SPICED TIRAMISU | Mascarpone, espresso, pumpkin spice blend, saviardi
PECAN CROSTATA | Caramelized pecan filling, short crust, bourbon spiced whipped cream
CRANBERRY PANNACOTTA | Vanilla cream, cranberry compote, cinnamon crumble
CHOCOLATE ZUCCOTTO | Hazelnut chocolate ganache, chocolate cake, cranberry
GELATO | Pumpkin, sweet potato & nutmeg, Amaretto cherry, pistachio