

THANKSGIVING PRIX FIXE MENU

\$50.00 Per Person + Tax + Gratuity

APPETIZER CHOICE OF:

Butternut Squash Soup

Butternut squash simmered in a hearty vegetable broth with fresh cream and a hint of sherry wine.

Insalata Fresca

Organic mesclun salad tossed in a raspberry vinaigrette topped with granny smith apples and gorgonzola cheese.

CilieGINE Di Festa

Petite mozzarella balls served with vine ripened tomatoes and a roasted pepper medley drizzled with a balsamic glaze.

Orangina Bolognese

Baked rice ball filled with mozzarella, eggplant and peppers served on a bed of baby arugula topped with Bolognese sauce

ENTREE CHOICE OF:

Traditional Turkey Dinner

Sliced turkey breast, candied yams, sausage stuffing, mashed potatoes and cranberry sauce.

Ravioli Pelle Zeste

Butternut squash ravioli sautéed with rock shrimp in a pink tomato sauce with a hint of pesto and cognac.

Osso Buco Di Maiale

Natural pork shank braised with fresh herbs, simmered with garden vegetables in a rich demi glaze sauce served over homemade mashed potatoes.

Pollo Toscanini

Chicken breast scallopini pan seared with shallots, topped with spinach and smoked mozzarella in a light tomato sauce over angel hair pasta.

Salmon Pistachio

Alaskan salmon filet pan seared, encrusted with grated pistachios served over a warm cranberry sauce accompanied by a mesclun and tomato salad.

CHOICE OF DESSERT