

## THANKSGIVING DINNER MENU

### FIRST COURSE

#### TORTINO DI GRANCHIO

crispy blue crab cake, micro cilantro, seaweed salad, chipotle mayo

#### BURRATINA AI PORCINI, MIELE DI CASTAGNE, DUA TIPI DI PROSCIUTTO

Burratina, porcini, fresh figs, chestnut honey,  
Italian San Daniele prosciutto, Tirol Speck, Iberico ham

#### INSALATA DI AUTUNNO

wild hand-picked brassica greens, golden beets, heirloom tomatoes,  
crunchy pancetta, assorted toasted nuts,  
pecorino cheese, balsamic glaze

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### SECOND COURSE

#### CANNELLONE ALLE ERBE DI CAMPO E RICOTTA

baked manicotti, wild handpicked herbs, ricotta cheese

#### MEZZALUNA DI VITELLO

braised veal shank ravioli, shiitake & oyster mushrooms, Parmigiano Reggiano fondue

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### THIRD COURSE

#### TACCHINO ARROSTO

herb marinated slow roasted boneless organic turkey, sweet potato soufflé,  
sausage stuffing wrapped in savory cabbage, French beans, cranberry sauce, pan gravy

#### I CROSTACEI

butter poached lobster tail, colossal shrimp, sea scallops, grilled corn,  
broccolini, steamed purple potatoes

#### CARRE DI AGNELLO

roasted boneless Australian rack of lamb, crunchy polenta, smoked bacon,  
wrapped baby zucchini, tzatziki yogurt sauce

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### FOURTH COURSE

#### TORTA DI NOCI CON CREMA AL MASCARPONE

pecan pie with mascarpone mousse, vanilla sauce

#### TORTA DI RICOTTA E ZUCCA, CREMA ALLA CANELLA E SEMI TOSTATI

pumpkin cheesecake, cinnamon Chantilly cream, toasted pumpkin seeds

**\$85**

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness*

*18% gratuity included for parties of six or more*