



HAPPY THANKSGIVING!

THURSDAY NOV. 25TH, 2021 | HOURS: 1PM TO 8PM

CALL US FOR YOUR A LA CARTE TAKE-OUT ORDERS!!

ALL ORDERS MUST BE PLACED BY WEDNESDAY NOV 17TH

PICK UP TIMES 12:00pm | 12:30pm | 1:00pm

SALADS

Classic Ceasar Salad
shaved parmigiano & homemade croutons 14

Insalata Vendemmia
*beets, walnuts, pomegranate,
arugula & ricotta salata 16*

APPETIZERS

Prosciutto di Parma
*sweet gorgonzola,
anjou pear & arugula 20*

Burrata
*drunken cherries, crispy
pancetta & pistachio 19*

Fritto di Carciofini
*sautéed baby artichokes
& basil pesto 15*

Tuna Tartare
*raw yellow-fin tuna,
avocado salad, cucumber
& wasabi mayo 22*

HOMEMADE PASTA & RISOTTO

Cavatelli
*argentinean rock shrimp, leeks,
corn & grape tomatoes 36*

Agnolotti di Zucca
*pumpkin ravioli, sage, amaretti
& shaved parmigiano 26*

Spaghetti Bolognese
nonna alba's bolognese sauce 27

Linguine Nere con Gamberi
*squid ink linguini, spicy san marzano tomato
sauce & tiger shrimp 29*

FISH & MEAT

Salmone Scozzese
organic salmon, root vegetable, horseradish cream sauce & baby spinach 35

Maiale con Vegetali Tartufati
double cut pork chop, cipollini onions, tuscan potatoes, artichokes & truffle oil 42

16 oz. Grass-Fed New York Strip Steak
peppercorn sauce | truffle butter | salsa verde & herbed fries 52

TONIGHT'S SPECIALS

Wild Caught Seared Sea Scallops
cauliflower puree, asparagus & truffle aioli 19 app | 38 main

Traditional Thanksgiving Roasted Turkey
*sausage & mushroom stuffing, gravy, cranberry sauce,
regular & sweet potato puree, root vegetables & french string beans 39*

DESSERTS

Trio of Gelato 10

Pumpkin Panna Cotta
*ginger maple glaze
& fresh blackberries 12*

Trio of Sorbet 10

Homemade Tiramisu
Chocolate shavings 12

Flowerless Chocolate Cake
With coffee gelato 12