



### Appetizers

- Focaccia Bianca** Grilled shrimp and roasted pumpkin flatbread. 10  
**Suppli allo Zafferano** Rich and creamy saffron risotto ovals with fontina. 10  
**Calamari Fritti** Point Judith fried squid, Chef Nicola's tomato sauce.13  
**Polenta Maremmana** Grilled Polenta, Robiola Cheese, Tuscan Ragout.10  
**Antipasto Toscano** Tasting of Nicola's Artisan Cured Italian Meats & Traditional Tuscan Pate.14

### Soup & Salad

- Zuppa di Tacchino** Slow cooked turkey broth, tortellini. 8  
**Cesarina** Romaine, Parmesan, classic caesar dressing, golden baked breadcrumbs. 8  
**Mista con Gorgonzola** Mixed greens, walnuts, Gorgonzola cheese, honey balsamic. 8  
**Barbabietola e Caprino** Roasted beets, mixed greens, goat cheese, white balsamic vinaigrette. 8

### Dinner Entrees

- Fesa di Tacchino** Turkey breast rolled with pancetta, glazed ham, pistachio.29  
**Maiale in Padella** Seared thyme rubbed pork tenderloin, cranberry & orange glaze.28  
**Brassato al Chianti** Overnight Chianti & mirepoix braised beef. 26  
**Cosciotto di Agnello** Roasted leg of lamb, Tuscan herbs, white wine. 33  
**Filetto di Pesce** Seared white bass, olive tapenade, basil infused EVOO. 28  
**Risotto Livornese** Fisherman-style seafood Arborio rice. 33  
**Cannelloni** Baked chicken & garden vegetables, parmesan fennel béchamel.23

### Thanks Giving Stuffing

*Choose two*

- Cauliflower & broccoli in béchamel & parmesan  
Rosemary roasted potatoes  
Tuscan style green beans & almonds  
Fennel sausage & ciabatta stuffing

### For Younger Guests 10

- Turkey breast & roasted potatoes  
Spaghetti & Meatball  
Cannelloni

This is the only menu we will be serving for thanksgiving along with our wine & dessert menu For your convenience, a 20% gratuity will be added to the check. All reservations will be confirmed by phone. If the restaurant cannot reach you by phone, we cannot hold the reservation.