

Happy Thanksgiving



ANTIPASTI

- CALAMARI** ~ crispy fried fresh calamari, banana peppers, spicy tomato 16
TAGLIERE TOSCANO ~ unique selection of cheese and charcuterie, crostini, tuscan pate, castelvetrano olives 23
CARPACCIO DI MANZO ~ beef filet carpaccio, stravecchio shaved parmesan, arugula, capers, lemon truffle oil 16
ARANCINI ~ deep fried carnaroli rice balls with mozzarella, chefs tomato sauce 15
POLPETTE ~ our signature hand rolled three meat meatballs 15
PINSA ROMANA ~ flatbread, house made fennel sausage, gorgonzola dolce, wild mushrooms, fig balsamic glaze 16
CHEF'S ROSEMARY CIABATTA BREAD 6

ZUPPE E INSALATE

- LOBSTER AND COGNAC BISQUE** 10
MISTA ~ mixed greens, walnuts, gorgonzola dolce, green apples, honey balsamic 10
CESARINA ~ romaine, house made caesar dressing, shaved Reggiano focaccia croutons, crispy prosciutto 10

DINNER ENTREES

- BRASSATO** ~ chianti braised angus beef short rib, peas & carrots, homemade gnocchi 39
GNOCCHI PESTO E GAMBERI ~ potato gnocchi, shrimp, ricotta, sun-dried tomatoes fresh creamy pesto Genovese 28
PENNE LAZIO ~ Imported penne pasta, homemade fennel sausage peas tomato & vodka cream sauce, pecorino Romano 29
CANNELLONI DI POLLO ~ Nicola's fresh handmade pasta sheets filled with roasted chicken, spinach and ricotta di pecora 33
BRANZINO ALLO ZAFFERANO ~ grilled Mediterranean Sea bass, prosecco, leaks & saffron dressing, potatoes & seasonal vegetable 44
FESA DI TACCHINO ~ roasted turkey breast, mortadella, pistachio turkey gravy chefs baked ciabatta stuffing, broccoli & cauliflower au gratin 36
ANATRA ~ braised maple leaf duck leg confit, red wine cranberry sauce, baked scallop parmesan potatoes, broccoli and cauliflower au gratin 36

SIDES 8

- FENNEL SAUSAGE CIABATTA STUFFING
BROCCOLI & CAULIFLOWER AU GRATIN
BAKED SCALLOP PARMESAN POTATOES.

BAMBINI 15

- SPAGHETTI & MEATBALL
or
FETTUCCINE & CHICKEN