

 Thanksgiving

 At

 Nicola

Appetizers

Calamari e Gamberi Fritti Calamari, shrimp, crispy vegetables, spicy tomato.13

Porchetta Crispy pork belly, Tuscan rub, Porchetta style.12

Involtini alla Parmigiana Pan seared eggplant, mozzarella & ricotta, tomato basil.10

Granchio in Padella Chef Nicola’s crab cakes, Lemon mint pesto & Romesco sauce 14

Piadina alla Portobello Flatbread, portobello, Gorgonzola dolce, Modena balsamic.10

**Antipasto Toscano** Tasting of Nicola’s artisan cured Italian meats and imported cheeses traditional Tuscan pate.16

Soup & Salad

**Crema di Zucca e Gamberi** Roasted pumpkin bisque, shrimp, sherry wine. 9

Mista con GorgonzolaMixed greens, walnuts, Pomegranate, Gorgonzola cheese, honey balsamic. 9

Mozzarella Capresse Classic Capresse*,* basil and our balsamic reduction.11

Dinner Entrees

**Fesa di Tacchino** Turkey breast rolled with pancetta, Chianti reduction gravy, pistachio.29

**L’Anatra** Maple leaf farm quarter duck leg, cranberry & orange glaze.29

Filetto Toscano Beef wellington Tuscan style. 39

**Osso Buco di Agnello** Lamb shank slow braised Osso buco. 28

**Dentice Rosso** Red snapper, with tomato-saffron vinaigrette.32

Penne con Scampi and Zucca Shrimp pumpkin penne pasta, pancetta, and butter sage.24

**Ravioli al Formaggio con Sugo di Pomodoro** Cheese Ravioli with Tomato Sauce.19

Thanks Giving Stuffing

***Choose two***

Cauliflower & broccoli carbonara style.

Mashed potatoes with fondue di formagi

Tuscan style green beans & almonds

Fennel sausage & ciabatta stuffing

For Younger Guests.10

Penne & Meatball

Chicken Tenders.

Cheese Ravioli with Tomato Sauce

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.