



THANKSGIVING MENU

November 23, 2017

Antipasti

Served family style

**Prosciutto crudo and Italian Salumi, with Parmigiano Reggiano and our
homemade focaccia**

Insalata d'Autunno

fennel, castelfranco and local apples with crunchy hazelnuts and apple vinaigrette

P R I M I

Gnudi

spinach & ricotta dumplings with brown butter and sage

or

Cappellacci di Zucca

homemade pasta with butternut squash, mostarda, amaretti, served with butter & parmigiano

S E C O N D I

Violet Hill Farms Turkey

roasted with a stuffing of turkey sausage, chestnuts, walnuts and fresh herbs

or

Porchetta

slow roasted pork with lemon, garlic, thyme, rosemary and lemon verbena

C O N T O R N I

roasted brussel sprouts

mashed potatoes, caramelized sweet potatoes and roasted butternut squash

cranberry sauce with hints of citrus and vanilla

D O L C E

Heirloom Apple Crostata

with maple whipped cream

piccola pasticceria

clementines & mixed nuts

thanksgiving menu \$95 per person
tax and gratuity not included.