

Thanksgiving Day Menu

Entrees:

TURKEY DINNER - 26

TRADITIONAL ROASTED TURKEY STUFFED WITH SAUSAGE, ONIONS AND SAGE, SERVED WITH MASHED POTATOES AND GRAY.

DUETTO FRANCESE - 31

COMBINATION OF TENDER VEAL AND JUMBO SHRIMP FRANCESE STYLE, SERVED WITH SPINACH MASHED POTATOES.

PORK MILANESE - 26

PORK MILANESE CRUST BREADED, SERVED WITH GARLIC ROASTED POTATOES AND TOPPED WITH BABY ARUGULA SALAD.

STINCO D'AGNELLO BRASATO - 28

BRAISED LAMB SHANKS SERVED WITH GARLIC MASHED POTATOES, ASPARAGUS AND NATURAL JUICES.

SALMON SPECIAL - 26

FRESH GRILLED SALMON SERVED "ALLA RUSTICA" WITH SMASHED ROASTED POTATOES, BABY SPINACH AND FINISHED WITH ROSEMARY-CAPER SAUCE.

STUFFED SOLE - 28

FRESH SOLE FISH STUFFED WITH CRAB MEAT, SHRIMP AND SERVED WITH RISOTTO PRIMAVERA.

LASAGNA BOLOGNESE - 25

FRESH HOMEMADE LASAGNA ALLA BOLOGNESE.

SPAGHETTI AND MEATBALLS - 19

AL DENTE PASTA BLESSED WITH TRADITIONAL MARINARA AND TENDER MEATBALLS.

Desserts:

PUMPKIN CHEESECAKE - \$9

A FRESH AND FESTIVE HOMEMADE CLASSIC.

LAVA CAKE - \$9

A SILKY CHOCOLATE LAVA CAKE SERVED WITH A SCOOP OF VANILLA ICE CREAM.

HOMEMADE CHEESECAKE - \$9

OUR OWN CLASSIC HOMEMADE CHEESECAKE.

SFOGLIATELLA - \$8

SHELL SHAPED ITALIAN PASTRY STUFFED WITH RICOTTA CHEESE.

BREAD PUDDING - \$8

CLASSIC BREAD PUDDING WITH WALNUTS AND RAISINS, SERVED WITH A SCOOP OF GELATO.