

## **Thanksgiving Day Menu**

### **Appetizers:**

#### **CRAB CAKES - 17**

**FRESH CRAB CAKES SERVED ON A BED OF SPRING MIX, SERVED WITH SPICY DRESSING.**

#### **CAESAR SALAD - 14**

**CRISPY ROMAINE HEARTS WITH OUR CLASSIC HOMEMADE DRESSING.**

#### **SPINACH SALAD - 14**

**FRESH SPINACH, SLICED APPLES, WALNUTS, CRISPY SHALLOTS AND CRUMBLLED BLEU CHEESE, SERVED WITH SWEET SPINACH DRESSING.**

#### **STUFFED BANANA PEPPERS - 15**

**FRESH SPICY BANANA PEPPERS STUFFED WITH OUR FRESH HOMEMADE SAUSAGE AND MOZZARELLA CHEESE.**

#### **CALAMARI FRITTI - 17**

**TENDER CALAMARI FRIED CRISPS SERVED WITH POMODORO SAUCE.**

#### **TURKEY CHOWDER - 12**

**A CREAMY TURKEY SOUP WITH FRESH VEGETABLES AND TENDER CHUNKS OF TURKEY.**

**Thanksgiving Day Menu**  
**Entrees**

**TURKEY DINNER - 43**

**TRADITIONAL ROASTED TURKEY STUFFED WITH SAUSAGE, ONIONS AND SAGE, SERVED WITH MASHED POTATOES, GRAVY AND CRANBERRY SAUCE.**

**STINCO DI AGNELLO – 48**

**BRAISED LAMB SHANKS WITH TOMATO AND RED WINE REDUCTION SAUCE, SERVED WITH GARLIC MASHED POTATOES.**

**SURF AND TURF – 50**

**FILET MIGNON WITH SHRIMP SCAMPI AND TOSCANO SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS.**

**PORK MILANESE - 29**

**PORK SCALLOPINI SERVED WITH BABY ARUGULA SALAD AND LYONNAISE POTATOES.**

**OSSO BUCO - 44**

**VEAL SHANK BRAISED TENDER IN A CHIANTI WINE TOMATO REDUCTION, SERVED WITH ORZO PASTA.**

**SAUTEED HALIBUT – 43**

**HALIBUT SAUTEED WITH WHITE WINE, LEMON JUICE, MUSHROOMS,  
ARTICHOKE HEARTS AND CHERRY TOMATOES, SERVED WITH  
MASHED POTATOES AND BROCCOLI.**

**LASAGNA BOLOGNESE - 27**

**FRESH HOMEMADE LASAGNA ALLA BOLOGNESE.**

**SPAGHETTI AND MEATBALLS - 25**

**SPAGHETTI SERVED WITH OUR DELICIOUS MEATBALLS, TOSSED  
WITH OUR SPECIAL MARINARA SAUCE.**

**Desserts:**

**PUMPKIN PIE - 10**

**A FRESH AND FESTIVE**

**HOMEMADE CHEESECAKE - 11**

**OUR OWN**

**CLASSIC HOMEMADE**

**PUMPKIN CLASSIC.**

**CHEESECAKE.**

**TIRAMISU – 11**

**FRESH CLASSIC ITALIAN TIRAMISU  
MADE WITH MASCARPONE CHEESE.**