# Thanksgiving Day Menu

Appetizers:

#### CAESAR SALAD-14

CRISPY ROMAINE HEARTS WITH OUR CLASSIC HOMEMADE DRESSING.

#### SPINACH SALAD-14

Fresh spinach, sliced apples, walnuts, crispy shallots and crumbled bleu cheese, served with sweet spinach dressing.

#### PASTA FAGIOLI SOUP-13

A CLASSIC PASTA AND BEAN SOUP WITH PANCETTA.

#### STUFFED BELL PEPPERS-14

BELL PEPPERS (2) STUFFED WITH FRESH HOMEMADE SAUSAGE AND RICE, TOPPED WITH MARINARA SAUCE AND PARMESAN CHEESE.

#### 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.

## Thanksgiving Day Menu

Entrees:

#### **TURKEY DINNER-40**

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.

#### GRILLED SWORD FISH-47

GRILLED SWORD FISH WITH ROASTED PEPPERS AND OLIVE OIL SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS.

#### FILET MIGNON-48

TENDER FILET MIGNON SERVED WITH MASHED POTATOES AND BROCCOLI.

#### OSSO BUCO-45

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

#### CHICKEN ANGELO-32

CHICKEN BREAST SAUTEED WITH GARLIC, ARTICHOKE HEARTS, MUSHROOMS, BLACK OLIVES AND WHITE WINE.

### LASAGNA BOLOGNESE - 30 FRESH HOMEMADE LASAGNA ALLA BOLOGNESE.

SPAGHETTI AND MEATBALLS - 26

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

Desserts:

PUMPKIN PIE - 11
A FRESHAND FESTIVE
PUMPKIN CLASSIC.

HOMEMADE CHEESECAKE - 11
OUR OWN CLASSIC HOMEMADE
CHEESECAKE.

TIRAMISU – 11
FRESH CLASSIC ITALIAN TIRAMISU
MADE WITH MASCARPONE CHEESE.