



## THANKSGIVING IS DONE! | MENU

*Heat, eat and relax | Serves 2 | \$180*

Please, place your order by **Friday November 20.**

Contactless and curbside pickup. You can pick-up your order on **Thursday, November 26.**

Delivery options available. If interested, please ask when placing your order.

### ANTIPASTI

*Insalata di Zucca* | Pumpkin and quinoa salad, Tuscan pecorino cheese, almond slices

*Insalata di Patate Dolci* | Sweet potato salad, olives, crispy bacon, lime, ginger

*Salumi e Culatello* | Cured meats assortment with mortadella, pork loin, salame, finocchiona, culatello

*Formaggi Italiani e Marmellata* | Selection of Italian cheese: Parmigiano Reggiano, pecorino Toscano, provolone del monaco, ubriacone and fig house-made marmalade

### PASTA

*Lasagna Verde* | Spinach lasagna, Bolognese ragù, béchamel sauce, Parmigiano cheese

*Ravioli di Zucca* | House-made ravioli with pumpkin and Parmigiano, butter and sage sauce

### SECONDI

*Tacchino Ripieno* | Sliced roasted turkey roulade stuffed with chestnuts and chicken, cranberry sauce, mashed potatoes, broccoli

*Filetto di Ombrina alla Livornese* | Royal sea bass fillet in a tomato, caper and olive sauce, sautéed carrots, green beans and broccoli

*Cestino di Pane* | Rosemary focaccia, breadsticks, cornbread

### DOLCI E FRUTTA

*Cheesecake alla Zucca* | Pumpkin ricotta cheesecake

*Torta di Noci* | Pecan pie

*Frutta* | Assorted fruit

### PICCOLA CANTINA

*Prosecco Millesimato*, Villa Marcello 2019 (Prosecco, Veneto, Italy) \$25/ bottle

*Chianti Classico DOCG*, Poggio Bonelli 2016 (Sangiovese, Toscana, Italy) \$25/bottle

*Sauvignon Blanc*, Dario Coos 2019 (Sauvignon Blanc, Friuli Venezia Giulia, Italy) \$25/ bottle

*Pinot Grigio*, Dario Coos 2018 (Pinot Grigio, Friuli Venezia Giulia, Italy) \$25/ bottle

