

# PIATTI

THANKSGIVING DINNER  
NOVEMBER 24, 2011

## FOR THE TABLE

- Ostrica** Wood Fired Oysters (4) w. Spinach, Asiago Cheese...14  
**Gamberi** Pancetta Wrapped Shrimp, White Bean-Olive Relish, Herb Crème Fraiche...11  
**Arancini** Fried Risotto Cakes w. Veal, Pork Fontina, Gruyere, Tomato *Passatina*...10  
**Formaggio** Baked Fontal Fontina Cheese in Skillet w. Garlic, Thyme, Rosemary Focaccia...9  
**Fritto Misto** Semolina Fried Calamari, Shrimp, Vegetables, Spicy Roasted Tomato Sauce...11

## PRIMI PIATTI

- Zuppa** Puree of Butternut Squash w. Sage Pesto...4 / 6  
**Pera** Roasted Bosc Pear & Gorgonzola Salad w. Lolla Rossa Lettuce, Toasted Walnut Relish, Port Wine Vinaigrette...9  
**Mista** Organic Mixed Greens, Pine Nuts, Pomegranates, Gruyere Cheese, Mustard Vinaigrette...8

## BOUNTIFUL TURKEY DINNER

Free Range Tom Turkey  
Heirloom Apple, Pancetta & Herb Bread Stuffing  
Caramelized Sweet Potatoes  
Buttermilk Mashed Potatoes  
Giblet Gravy  
Fresh Cranberry Sauce with Port Wine  
Season's Autumn Vegetables (served family style)...25  
(Kids under twelve...13)

## PIATTI DI MEZZO

- Wood Oven Baked Salmon** Potato Bacon Cake, Cider Sauce, Heirloom Apple & Fennel Salad...25  
**Grilled Filet Mignon** Broccolini, Potato Gratin, Caramelized Onion-Balsamic Sauce, Cipollini *Agrodolce*...32  
**Maiale** Apple Cider Cured Pork Chop, Shaved Brussels Sprouts, Bacon-Pomegranate-Pistachio Relish, Cider Jus...25  
**Risotto** Italian Carnaroli Rice w. Thyme-Roasted Delicata Squash, Alba Clamshell Mushroom, Gulf Rock Shrimp...18  
**Agnello** Slow-Cooked Lamb Shank w. Autumn Squash, Green Lentils & Rich Lamb Jus...25  
**Polpettini** Imported Italian Penne Pasta, Braised Beef & Pork Meatballs, Tomato Sugo..17

## DOLCE

- Pumpkin Pie** Warm Vanilla Caramel Sauce, Whipped Mascarpone...7  
All of our desserts are available off the dessert menu...7