

Thanksgiving Menu

Soup

Turkey Noodle 10.95

Primo

Pumpkin Ravioli

Sun dried tomatoes, toasted almonds, with a brown butter & sage sauce 18.95

Shrimp & Jumbo Lump Crab Meat Risotto

Roasted butternut squash, asparagus, finished with fresh herbs 22.95

Caprese Mozzarella Napoleon

Mozzarella, beefsteak red and yellow tomato, roasted red peppers, drizzled with basil oil and 10yr aged balsamic vinegar 18.95

Cocktail Shrimp

With traditional cocktail sauce and horseradish grain mustard sauce 22.95

Insalata

Classic Caesar Salad

Traditional Caesar dressing and croutons 16.95

Pear & Mesclun Green Salad

English cucumbers, red and yellow cherry tomatoes, candied pecans in a sherry vinaigrette 17.95

Bocconcini Salad

Cherry tomatoes, English cucumbers, toasted pine nuts with pesto sauce 16.95

Mesclun Greens

Cherry tomatoes, English cucumbers, and balsamic vinaigrette 15.95

Cena

***Roasted Native Turkey**

Traditional stuffing and giblet gravy 38.95

***Braised Short Ribs**

Madeira wine reduction sauce 43.95

***Sugar Cured Smoked Ham**

Wild Turkey 101 bourbon reduction 34.95

Chicken alla Luciano

Topped with asparagus, roasted peppers, and melted mozzarella, served with mashed potatoes in a lemon prosecco sauce 34.95

Double Cut Pork Chop Giambotta

Sauteed peppers, onions,
and potatoes in a zesty sauce 43.95

Herb Grilled Salmon

Fingerling potato and Julienne vegetables in a saffron lemon sauce 41.95

Pork Osso Bucco

Fork tender, slow roasted pork shank
over wild mushroom risotto 40.95

Chicken Francaise

With mashed potatoes and asparagus, in a lemon butter white wine sauce 34.95

***Entrees above will be served with Yukon whipped potatoes, roasted brussels sprouts, and carrots accompanied by cranberry relish**

Whole Roasted Turkey Orders

Parties of 5 or more may order a whole turkey for the table with all sides for \$44.95 per person

Whole Turkey must be ordered upon making reservation, along with credit card deposit

A transaction fee of 3.99% is applied to all card charges