

# Thanksgiving Specials Menu

## Zuppa/Soup

*Zuppa di zucca con spezie autunnali ... Harvest pumpkin squash soup ..... \$8.95*

## Antipasto/Appetizer

*Antipasto caldo ... Vegetable stuffed mushrooms, clams ..... \$22.00 for 2 41.00 for 4 58.00 for 6  
oreganata, shrimp scampi, eggplant rollatini and mozzarella in carrozza*

*Antipasto Italiano ... Prosciutto di Parma, capicola, di .. \$ 18.00 for 2 38.00 for 4 50.00 for 6  
lusso genoa salami, homemade mozzarella, sun-dried tomatoes, marinated mushrooms, olives,  
imported provolone, Parmigiano cheese, artichoke hearts and roasted peppers*

*Mozzarella caprese ... Homemade fresh mozzarella with sliced tomato, extra virgin olive oil ... \$12.95  
and fresh basil*

*Carciofi ripieni di caprino e pignoli ... Baby artichoke stuffed with goat cheese and roasted ..... \$13.95  
pignoli nuts coupled with sautéed rock shrimp in a white wine-lemon sauce*

*Misto mare ... Sea scallops, jumbo shrimp, mussels, little neck clams and calamari served in a ..... \$14.95  
mild marinara sauce accompanied with artisan garlic crostino*

## Insalata/Salad

*Insalata cucina ... Iceberg lettuce with grape tomatoes, cucumbers, carrots and red onions, ..... \$8.50  
tossed with a red wine vinaigrette, topped with shaved Parmigiano cheese*

*Insalata di Cesare ... Caesar salad topped with homemade herbed croutons and shredded ..... \$8.50  
Parmigiano cheese*

*Insalata di barbabietola e caprino ... Sliced baked red and yellow beets topped with fennel, ..... \$10.95  
orange wedge and endive tossed in a lemon-ginger vinaigrette with crumbled goat cheese,  
cranberries and toasted slivered almonds*

*Insalata di pere e gorgonzola ... Mixed greens salad tossed with cranberry vinaigrette, topped .. \$10.95  
with a merlot wine poached bosc pear, cranberries, toasted almonds and gorgonzola cheese*

## Pasta

*Tortelloni ai 4 formaggi con prosciutto e panna ... Parmigiano Reggiano, mozzarella and .. \$20.95  
ricotta cheese stuffed tortelloni served with julienne crispy Ravagnati ham and green peas tossed  
in an Alfredo sauce*

*Penne con radicchio e scamorza affumicata ... Homemade penne sautéed with crispy Parma \$20.95  
prosciutto, chopped radicchio and melted smoked mozzarella in a filetto di pomodoro*

*Fusilli Calabrese con pomodoro e basilico ... Homemade fusilli sautéed with San marzano .... \$20.95  
tomato sauce, fresh chopped tomato, melted homemade mozzarella and basil*

*Rigatoni con funghi, gamberi e salsiccia ... Homemade rigatoni sautéed with wild ..... \$21.95  
mushroom, rock shrimp, green peas and crumbled sweet Italian sausage in a vodka sauce*

*Rigatoni Farciti di Ricotta e Parmigiano Tricolore ... Baked ricotta and Parmigiano cheese ... \$21.95  
stuffed rigatoni served in a basil pesto sauce topped with a touch of marinara sauce and melted  
provolone cheese*

*Ravioli di zucca con salsa di salvia ... Homemade roasted pumpkin stuffed ravioli tossed with . \$21.95  
saged-butter noisette touched with cream, sprinkled with toasted pecan and cranberries*

*Gnocchi di sorrento ... Light potato dumpling pasta, pink pomodoro sauce, twice baked with ... \$21.95  
our own homemade melted fresh mozzarella*

*Spaghetti con gamberoni e calamari ... Sautéed jumbo shrimp & calamari in a fra diavolo ..... \$26.95  
sauce served over homemade spaghetti*

## Pesce/Fish

- Pesce San Pietro oreganato** ... Marinated tilapia fillet "oreganata style" served over sautéed ..... \$27.95  
spinach and lemon-white wine sauce nap with fresh chopped braised tomatoes
- Capesante ai porcini** ... Porcini dusted sea scallops served over a lemon vegetable risotto ..... \$28.95
- Salmone arrosto crostato con noci e cipollotti** ... Atlantic salmon fillet crusted with ..... \$29.95  
vermouth marinated roasted shallots and caramelized pecans, served over a baked sweet potato  
lightly coated with a fig-balsamic reduction
- Tonno alla griglia su broccoli di rape** ... Blackened Yellowfin tuna steak served over sautéed .. \$29.95  
crispy Spanish sausage, roasted garlic, broccoli rabe and cannellini beans
- Sogliola allo scoglio** ... Sole fillet, clams, mussels, jumbo shrimp and sea scallops served in a ..... \$30.95  
marechiaro sauce with artisan garlic crostini
- Bass crostato con Parmigiano** ... Pan seared Chilean sea bass fillet crusted with Parmigiano ..... \$34.95  
cheese served over mashed potato drizzled with basil-pignoli pesto sauce

## Carne/Meat

- Pollo Parmigiano** ... Breaded free range chicken cutlet topped with tomato sauce, sweet basil, ... \$22.95  
mozzarella and Parmigiano cheese served over homemade linguini
- Vitello Milanese** ... Breaded veal cutlets, tomatoes, shaves of Parmigiano cheese, served over a \$24.95  
bed of arugula with extra virgin olive oil e aged balsamic vinegar
- Rollatine di vitello** ... Veal scaloppine rolled with Parma prosciutto, mozzarella cheese and ..... \$25.95  
imported provolone served in a porcini mushroom demi-glaze touched with cream and truffle  
oil over mashed potatoes and sautéed spinach
- Petto di tacchino arrosto** ... Sliced roasted turkey breast topped with pan turkey jus, served ..... \$26.95  
with a sausage, corn bread and apple dressing along with sweet potatoes, green bean amandine  
and cranberry sauce
- Ossobuco di maiale arrosto** ... Brick oven slow cooked pork ossobuco with braised mirepoix, .. \$26.95  
wild mushroom and fresh herbs served over homemade potato gnocchi
- Costolette di maiale con gamberi e funghi** ... Grilled pork chop topped with sautéed wild ..... \$27.95  
mushrooms and jumbo shrimp in a white wine-citrus sauce served over sautéed broccoli rabe  
and potatoes compote
- Bistecca Portofino** ... Grilled black Angus NY sirloin steak topped with sautéed jumbo shrimp, . \$45.95  
grilled bacon wrapped sea scallops and baked lobster drizzled with a fry basil traced -roasted  
garlic and lemon sauce

## Dolce/Dessert

- Delizie autunnali** ... Choice of homemade pumpkin, pecan or apple pie served with vanilla gelato \$7.95  
and whipped cream