



CUCINA CALANDRA THANKSGIVING DAY

ZUPPA DI ZUCCA \$12
Butternut squash soup

INSALATA DI PERE \$16
Mixed greens, pears poached in Riesling wine, red onions, raisins, crumbled bleu cheese, toasted almonds with white balsamic honey Dijon mustard vinaigrette.

PACCHERI RIPIENI DI RICOTTA E BURRATA \$19
Jumbo rigatoni filled with ricotta cheese, Parmigiano and burrata mozzarella, coated with Parmigiano and breadcrumbs and pan fried to a golden brown, served over marinara sauce

CALAMARI FRITTI \$25
Fried calamari with a side of marinara sauce and lemon wedges

RAVIOLI DI ZUCCA \$27
Butternut squash ravioli sautéed with traced cream sage brown butter sauce, sprinkled with walnuts, Italian amaretto cookies and cranberries

GNOCCHI SORRENTO \$26
Light potato dumpling pasta, pink pomodoro sauce, baked with our own homemade melted mozzarella

PENNE ALLA VODKA \$26
Pasta sautéed with green peas and prosciutto in a vodka sauce

SALMONE NOCI & CIPOLLOTTI \$33
Salmon fillet crusted with vermouth marinated roasted shallots, orange zest and caramelized walnuts over baked sweet potato medallion and asparagus drizzled with orange, Grand Marnier and vanilla scented glaze

POLLO OREGANATA CON GAMBERI \$30
Pan fried chicken breast oreganata style, topped with jumbo shrimp in a roasted garlic citrus-white wine sauce served over mashed potato and spinach sautéed

ROLLATINE DI VITELLO \$32
Veal scaloppine filled with prosciutto, ricotta and provolone cheese, rolled and pan sautéed, served with a mushroom brown sauce over mashed potatoes and spinach

PETTO DI TACCHINO ARROSTO \$32
Sliced roasted turkey breast topped with pan turkey jus, served with a country sausage, cornbread and apple dressing along with sweet potatoes, green bean almondine and cranberry sauce

COSTOLETTA DI MAIALE CON SALSA DI CILIEGE \$35
Grilled pork chop served over a baked sweet potato medallion nap with a cherry and red wine reduction, topped with chipotle-cinnamon rubbed shrimp

AGNELLO SCOTTADITO \$40
Honey thyme basted double cut New Zealand rack of lamb, served over roasted garlic mashed potatoes and asparagus, surrounded with natural rosemary lamb demi-glaze

BISTECCA ALLA GRIGLIA \$48
Grilled New York Sirloin Steak Coupled with Porcini Mushrooms and White Truffle-Brown Sauce, served over Mashed Potato and Asparagus

