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**CHEF'S THANKSGIVING DINNER - OF COURSE WITH AN ITALIAN TOUCH - CHEF GIORGIO'S STYLE!**  
Pre-order any time till Tuesday, November 24: 12pm - pick up Thanksgiving day ONLY between 2pm-4pm  
serves 6 - 8 persons \$300  
(limited quantities available )

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**PER COMINCIARE | TO START**

**TAGLIERE ITALIANO (MEAT & CHEESE BOARD)**

selection of Italian salumi, cured meats and cheeses including :

Cured meats: speck della Valtellina, Mortadella di Bologna, Napoli Matured salami ,  
Salami Milano, Schiacciata Piccante Salami

Cheeses (all Italian Imported) : Parmigiano-Reggiano DOP, Provolone, Auricchio,  
Scamorza

Pairing : Frantoi Cutrera multi flowers blossoms honey (Sicily), Frantoi Cutrera sicilian  
grapefruit marmalade, dried figs, candied almonds

**INSALATA | SALAD**

**BABY ROMAINE**

black garlic aioli, roasted tomato, toasted seeded bread crumbs

**PRIMO | PASTA**

**CASARECCE**

house made casarecce pasta, wild mushrooms & porcini -pureed, pancetta, taleggio  
cream sauce

**SECONDO | ENTREE**

**IL TACCHINO - THE TURKEY !**

roasted Maxbauer whole amish turkey, brushed with Frantoi Cutrera Tarocco Blood  
Orange marmalade with truffle jus

**SIDES**

**CRISPY SPROUTS**

lightly fried brussel sprouts tossed with chimichurri

**PUREE POTATOES**

potatoes puree, cream, Parmigiano-Reggiano

**STUFFING**

house sausage, apple, rosemary bread

**SWEET POTATOES**

roasted sweet potatoes with candied pecans & balsamic glaze

**DOLCI | DESSERT**

**TIRAMISU**

imported mascarpone, lavazza espresso, dark chocolate