



## **THANKSGIVING DINNER TO GO!**

Let Chef Giancarlo take care of the cooking this Thanksgiving!  
Order by Saturday, November 18 from the following menu and then just pick up your order on the Wednesday before Thanksgiving. It's that easy!

### **MAIN DISH**

*(Serves 15-20)*

#### **ROASTED TURKEY AND ITALIAN STUFFING**

Turkey glazed with a Recioto wine reduction and stuffed with Italian chestnuts, porcini mushrooms and vegetables  
\$140

#### **PORCHETTA AL FORNO CON MOSTARDA DI PERE**

Classic Italian "Porchetta" boneless whole pig stuffed with garlic, aromatic herbs and Mediterranean spices, roasted in the wood-burning oven  
\$20/lb

### **SIDE ITEMS A LA CARTE**

*(Serves 15-20)*

Baked Penne Four Cheese Sauce and Truffle Oil

Brussels Sprouts

Eggplant Caponata

Green Beans and Almonds

Mashed Potatoes

Potatoes Scallops

Sweet Potatoes

\$45 each

### **DESSERTS**

#### **MERINGATA AL CIOCCOLATO**

Chocolate Meringue Pie

*(Serves 12)* \$40

#### **ESPRESSO TIRAMISU**

Mascarpone Cream and Chocolate Godiva Liquor

*(Serves 15)* \$50

#### **CROSTATA DI NOCI**

Pecan Tart

*(Serves 12)* \$35

#### **TORTA DI ZUCCA E RICOTTA**

Pumpkin and Ricotta Pie

*(Serves 12)* \$35

#### **PANNETONE CHOCOLATE AND FIGS**

Italian Specialty cake with chocolate and figs with pumpkin pastry cream

*(Serves 12)* \$45

**Place your order by Saturday, November 18, 2017! Please call 713.532.2201**