



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