Thanksgiving menu

COCKTAILS

COSMO DI CALABRIA- $16
~ Gin, Clementine Limoncello, cranberry, & lime juice ~

Old Fashion Sicilian - $17
~ Bourbon, Demara simple syrup, chocolate bitters~

Giardino Di Papa-$16
~ House infused cucumber basil vodka,like juice, & St. germain~

Caipiroska Paper Plane-$17
~ Bourbon, Strawberry infused aperol amaro, lemon juice & rhubarb mist~

FUMO DI PERA-$16
~ Mezcal, pear nectar, amaro nonino, & lime juice~

Spicy Apricot Margarita- $16
~ Tequila, house infused Calabrian pepper, triple sec, & lime juice ~

Espresso Martini-$16
~ Vodka, Oat milk Liquor, vanilla Demarara, Mr. black cold brew liquor, espresso & chocolate bitters~

Red/ White Sangria-$16
~House made sangria with splash of O.J~

WINES BY GLASS

WHITES

NV PROSECCO-Forestina $15/56
~ Crisp, Light-bodied, simple fragrant~

ROSE- Kruger-Rumpf, Nahe,Germany, 2024. $15/$56
~100% Pinot noir, redfruit and citrus~

PINOT GRIGIO- Italo Cescon, Delle Venezie, Italy,2024, $14/$45
~Cris, citrus fruit, & soft finish

MOSCATO D'ASTI- $16/BT
~ Candoni, Italy (187ml)~

Falanghina- Feudi San Gregorio Campania,Italy,2023 $15/56
~ White flowers, apples,crisp & Citrus~

SAUVIGNON BLANC- Flora Springs, Napa Valley, 2025 $16/$55
~Lemon shortbread, with fresh citrus blossom~

CHARDONNAY- Stoller, Dundee Hills, Willamette Valley, 2024 $14/$52
~ White peach, crisp citrus, & minerality~

REDS

DORATI CHIANTI RISERVA - Italy2022 - $15/$56
~ Red fruits, hint of spices, long finish~

PINOT NOIR- Stoller, Oregon 2024, $17/$62
~Red fruit with rich earth finish ~

MONTEPULCIANO- Terre Dei Nobili, Italy, 2023 $15/$56
~ Fuity flavor with a touch vanilla, sweet and dry~

SUPER TUSCAN SPEZIERI- Col D'Orcia, Tuscany, Italy, 2024 $15/$56
~Cherry fruit with spicy notes & bright minerals~

CABERNET SAUVIGNON- Banshee, Sonoma County, 2023 $17/$68
~Ripe blueberry, deep red fruits, & silky tannins~

Ask About Spirit Free Drinks

Happy Thanksgiving

APPETIZERS

~ choice of one ~

Pumpkin Bisque
~ Roasted pumpkin, touch of cream & seasonal spices~

Penne Pomodoro
~ Fresh tomato sauce & basil~

Fried Artichoke
~ Paired with pesto aioli~

Roasted Apple Salad
~Mixed greens, pomegranate, walnuts, gorgonzola cheese & Apple Vinaigrette

Fusilli del Bosco
~Fusilli with wild mushrooms, herbs & pecorino

Melanzana Rustica
~Oven roasted purple eggplant in a tomato sauce & fresh Stracciatella cheese

Shrimp Cocktail
~ With house made cocktail sauce ~
+Additional $10+

ENTREES

~ choice of one ~

Tacchino Tradizionale
~ Traditional roasted turkey with sweet potatoes, cranberry sauce, chestnut stuffing & gravy~

Filetto di Branzino
~ Served in a lemon herb garlic infused olive oil & arugula~

Sirloin Steak
~ Over a wild mushroom sauce~
+Additional $10+

Grilled Salmon
~ With capers & lemon sauce~

Pork Chop
~ With hot peppers & sweet peppers~

Supreme di Pollo
~ Chicken Milanese topped with spinach artichoke parmesan sauce~

DESSERTS

~ Coffee and Tea included~

Pumpkin Pie
~ served with coffee gelato~

Apple pie
~ Served with vanilla gelato~

Zia Maria Tiramisu
~ Classic Italian style~

Italian Cheesecake
~ served with berry sauce~

$85 Per Person-- $50 Per Child Under 12