



Thanksgiving

\$65/Person Includes 4 Courses

Excludes Beverages, Tax & Gratuity

Antipasti Station

Cured Meat Selections, Italian Cheese Selections, Pancetta Egg Salad,
Bruschetta Station, Pork Rillettes with Cranberry.

First Course

Please Choose One of the Following;

Caesar

Romaine, Parmigiano Reggiano,
Garlic-Anchovy Dressing.

Butternut Squash Ravioli

Butternut Squash & Mascarpone Ravioli, Sauce of
Orange Citrus, Sundried Tomato & Butter, Truffle
Oil, Arugula & Candied Almonds.

Angelina's Salad

Baby Kale with Assorted Greens,
Crispy Speck, Fresh Apple, Pickled Onion, Ricotta
Salata, Pine Nuts, Lambrusco Vinaigrette.

Beets

Arugula, Quinoa, Shaved Fennel, Goat Cheese.

Caprese

House-Made Mozzarella, Marinated Heirloom Cherry
Tomato, Basil, Garlic, Balsamic Vinegar & Extra
Virgin Olive Oil.

Roasted Squash Soup

Roasted Squash, Leeks & Garlic
Topped with Pancetta,
Spiced Ricotta Cream & Burnt Orange Oil .

Entrée

Please Choose One of the Following

Traditional Turkey

Apple Cider Brined Turkey, Braised Turkey Gravy,
Mashed Potatoes, Green Bean Casserole,
Traditional Stuffing & Cranberry Sauce.

Veal Marsala

Veal Tenderloin Scallopini,
Wild Mushrooms, Marsala Sauce,
Broccolini, Roasted Potatoes.

Chestnut Agnolotti

Fennel and leek broth, Black Kale,
Mascarpone Cheese.

Black Grouper

Brown Butter Roasted Black Grouper, Orzo,
Zucchini, Tomatoes,
Taggiasca Olives, Capers.

Pork Osso Bucco

16oz Braised Pork Osso Bucco,
Yukon Gold Potato Puree, Pickled Fennel.

Filet of Beef

Filet Mignon, Baby Green Beans,
Red Onion, Roasted Cherry Tomatoes,
Sun-Dried Tomato Sauce,
Yukon Gold Potato Puree.
\$10 Supplement.

Dessert

Please Choose One of the Following

Pecan Tart

Bourbon Anglaise and whipped cream

Apple Panna Cotta

Creamy Apple Infused Panna Cotta Topped
With "Apple Pie" & Hazelnut Linzer Cookie Crumble.

OMG Chocolate

Traditional Pumpkin Pie

Angelina's Signature Zeppoli

Light & Airy Fried Dough Tossed in Cinnamon-
Sugar, Served with a Dark Chocolate & Berry Sauce.