



THANKSGIVING 2020

\$75 Per Person Four-Course Dinner
Optional \$49 Wine Pairing Curated by Dinah Leach, Sommelier
(Tax & Gratuity Not Included)

PIATTO DI ANTIPASTI:

Chef's Selections of Italian Cured Meats & Cheeses, Pork Rilette with Cranberries, Grissini & Crostini

PRIMI PIATTI

CHOOSE ONE OF THE FOLLOWING:

Butternut Squash Ravioli

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

Roasted Squash Soup

Roasted Squash, Onion, Garlic, Duck Confit

Chestnut Agnolotti

Roasted Chestnuts & Mascarpone, Brown Butter, Sage

Tomato Caprese

House-made Mozzarella
Heirloom Cherry Tomato, Basil
Garlic, Balsamic Vinegar, Extra Virgin Olive Oil

Angelina's Salad

Baby Kale and Assorted Greens, Prosciutto Cotto
Fresh Blueberries, Pickled Red Onion, Goat Cheese
Toasted Pecans, White Balsamic Vinaigrette

SECONDI PIATTI

CHOOSE ONE OF THE FOLLOWING:

Traditional Turkey

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

Veal Saltimbocca

Veal Tenderloin Scallopini with Sage & Prosciutto
Wild Mushrooms, Marsala Sauce
Brussels Sprouts, Roasted Fingerling Potatoes

Tripletail Picatta

Tripletail atop a Baked Parmesan & Bacon Ziti
Cake, Broccoli & Yellow Peperonata
Finished with White Wine, Lemon & Caper Sauce

Colorado Rack of Lamb

A Half-Rack Grilled Medium Rare, Fregola
Parsley, Pine nuts, Tomato, Eggplant Caponata
Mint Gremolata, Grilled Lemon (\$10 additional)

DOLCE

Dessert Selections Created by Norman Love

Angelina's Signature Zeppoli

Light & Airy Fried Dough Tossed in Powdered Sugar &
Cinnamon, Served with Dark Chocolate & Berry Sauces