



## THANKSGIVING 2024

*\$99 per person, plus tax & gratuity*

**Wine Pairings with Each Course for \$39**

### PRIMI PIATTI

Choose one of the following:

#### **Late Autumn Salad**

Baby Kale and Assorted Greens, Honey Ham, Roasted Apples, Goat Cheese, Pumpkin Spice Toasted Pecans  
With Apple Cider Vinaigrette

#### **Caprese Tradizionale**

Sliced Local Heirloom Tomatoes,  
Sliced Homemade Mozzarella, Fresh Basil,  
Olive Oil & Balsamic Drizzle

#### **Chestnut Ravioli**

Roasted Chestnuts, Mascarpone, Brown Butter & Sage

#### **Butternut Squash Soup**

Butternut Squash, Cream, Crispy Pancetta Garnish

### 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

#### **Pan-Seared Branzino**

Branzino, Tomato Risotto Cake,  
Asparagus, Crab & Saffron Sauce

#### **Veal Saltimbocca**

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

#### **16oz Prime Cut New York Strip**

Mashed Potatoes, Asparagus,  
Bourbon Peppercorn Sauce

*\$15 Supplemental Charge*

### DOLCE

**A Slice of Pumpkin Pie**

**Angelina's Signature Zeppoli**