



THANKSGIVING 2025

Four-Courses

\$99 Per Person

(Plus Tax & Twenty Percent Gratuity)

Optional Wine Pairing Curated by our Sommeliers \$49 Per Person

ANTIPASTI

Chef's Selection of DOP Italian Cured Meats, Cheeses, Olives & House-made Giardinera

PRIMI PIATTI

Choose one of the following:

Late Autumn Salad

Spring Mix Greens, Sliced Red Apples,
Pomegranate Seeds, Toasted Almonds, Goat Cheese,
White Balsamic Vinaigrette

Butternut Squash Soup

Butternut Squash, Cream,
Crispy Prosciutto, Thyme

Pumpkin Ravioli

Pumpkin Puree, Mascarpone,
Brown Butter & Sage

Caprese Tradizionale

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

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, Orzo & Vegetable Salad,
Jumbo Asparagus, Piccata Sauce

Veal Saltimbocca

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

Wagyu Filet of Beef

9 oz. Australian Wagyu Beef, , Potato Puree,
Roasted Tomatoes, Green Beans & Garlic. Herb Butter,
Sauce of Sun-dried Tomato & Balsamic
Supplemental Charge \$25

DOLCE

Choose one of the following:

A Slice of Pumpkin Pie

A Slice of Pecan Pie

Angelina's Signature Zeppoli