Thanksgiving Menu 2026

Full Lunch and Dinner:
$50 per person
Includes your choice of an appetizer an entree and dessert

ANTIPASTI

Soup of the day

Calamari
Dredged in flour and deep fried until tender and golden brown, served with marinara sauce

Pumpkin Ravioli
Brunoise of squash with coriander cream fresh basil and brown butter

Eggplant
Stuffed with ricotta and mozzarella served in a tomato basil sauce

Mix Greens
Tossed with avocado, caramelized walnuts, cherry tomato and crumbled feta cheese in a lemon dressing

Caesar
Tossed Romaine lettuce and croutons in a house made parmigiano reggiano Caesar dressing

SECONDI

Traditional Thanksgiving Turkey
Served with raisin and sausage stuffing, green beans and mashed potatoes topped with turkey gravy

Barramundi fish
Broiled and served with jumbo shrimp and herb risotto

Chicken al vino Bianco
Served with wild mushroom, artichoke hearts, baby spinach, and grape tomatoes in white wine garlic sauce

Risotto
Italian rice tossed with chicken, wild mushrooms, peas, grape tomatoes in a veal reduction sauce

Linguini
Linguini, shrimp, scallops, calamari, mussels, clams served in a marinara basil sauce

Rigatoni
Shallots, grape tomatoes and vodka finished in a blush cream sauce

Penne
Eggplant, peppers, caramelized shallots and mozzarella cheese in a fresh tomato basil sauce

N.Y. Strip Steak
Served with rosemary ragout, vegetables and house potatoes

Chicken Parmiggiana
Over Linguini pasta

Desserts

Tiramisu
Layers of Ladyfingers soaked in espresso and amaretto, mascarpone mousse and vanilla sauce

Cheese Cake

with marinated berries

Sugar Dusted, Semi-sweet chocolate ricotta Fritters
with vanilla and chocolate sauce

20% gratuity will be added to parties of 6 or more