



Trattoria
AMALFI

THANKSGIVING MENU

\$69 per person plus tax and gratuity

FIRST COURSE

JUMBO SHRIMP COCKTAIL
with calabrese chili aioli & cocktail sauce

ROASTED BEET SALAD
golden and red beets, stracciatella, pistachios,
basil oil, aged balsamic

MEATBALLS
beef and pork, stracciatella, marinara

ROASTED PUMPKIN SOUP
balsamic, toasted pumpkin seeds

SECOND COURSE

CLASSIC TURKEY DINNER
with potato puree, glazed carrots,
brussels sprouts & stuffing

GRILLED PORK CHOP
with mashed sweet potatoes,
string beans & rosemary jus

GRILLED SALMON
fregola, broccolini, lemon

MAFADINE
lobster, shrimp, clams, heirloom tomatoes (\$10 supplement)

NY STRIP STEAK
herb roasted potatoes, broccolini, red wine fondo
(\$10 supplement)

DESSERT

CLASSIC TIRAMISU

WARM BROWNIE SUNDAE
with vanilla gelato, caramel & amarena cherries

TORTA CAPRESE
flourless chocolate tart
with hazelnuts & Nutella gelato

PUMPKIN CHEESECAKE
with vanilla gelato & whipped cream

