

**General Manager**  
Eileen Vaughn

# il piatto

**Executive Chef**  
Lina Nicolai

## THANKSGIVING MENU

Select one dish per course \$59.95

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### *Antipasti Choices*

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#### **ARANCINI**

Fried Risotto Balls Stuffed w/ Mozzarella, Served with a Tomato-Cream Sauce (V)

#### **PORTOBELLO**

Stuffed with Herbed-Bread and Cranberries; Balsamic Glaze

#### **POLPETTE**

Beef Meatballs, Tomato Sauce

#### **PERA IN CAMICIA**

Poached Pear, Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF) \$14.95



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### *Entree Choices*

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#### **TURKEY PLATTER**

Turkey Leg, Stuffing, Mashed Potatoes, Green Beans, Gravy

#### **PUMPKIN RAVIOLI**

Butter and Sage Sauce (V)

#### **COSTOLETTE D'AGNELLO**

Pan Seared Lamb Chops with Basil Chimichurri, Mashed Potatoes and Seasonal Vegetables

#### **MELANZANE PARMIGIANO**

Eggplant Parmesan, San Marzano Tomato Sauce (V)

#### **RIGATONI ALLA JULIANA**

Pork Cream Ragu with Truffle Oil



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### *Dessert Choices*

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#### **LIMONCELLO PANNA COTTA**

Limoncello-Infused, Egg-Free Custard

#### **APPLE CROSTATA**

Apple Tart

#### **ITALIAN CHEESECAKE**

Italian Cheese Blend and Amaretto Cookies

#### **TIRAMISU**

Espresso-Soaked Savoiardi Cookies with Mascarpone Cream