

Via Emilia

THANKSGIVING MENU

FOR THE TABLE: *Sourdough Bread, Local Ricotta, Marinated Castlevetrano Olives, Soppressata & stuffed peppers*

ANTIPASTI

Please choose one



ZUPPA

*roasted pumpkin soup with butter poached lobster
& maple agrodolce*

POLPETTE

beef, pork and prosciutto meatballs with whipped ricotta & parmigiano

BUFALA E CRUDO

36 mo prosciutto and imported buffalo mozzarella with marinated artichoke salad

CESARE

classic caesar salad with roasted garlic & anchovy dressing

VONGOLE AL FORNO

baked littleneck clams with guanciale, sweet peppers & caramelized onions

TORTA DI GRANCHIO

jumbo lump crab cake with fennel, caper & orange salad (\$13 supp)

SECONDI

All mains are served with potato puree, maple glazed carrots and braised string beans



TACCHINO ARROSTO

classic roast turkey with sourdough stuffing & sage gravy

LASAGNA BOLOGNESE

36 layers of ragu, pasta verde, parmigiano & love

CAPPELLETTI

*ravioli filled with mozzarella & ricotta
with brown butter & roasted tomato*

PESCE SPADA

pan roasted swordfish with apple and fennel caponata, walnuts & cider vinaigrette

POLLO MODENESE

crispy chicken cutlet baked with prosciutto, parmigiano & balsamico

BISTECCA

dry aged strip steak with roasted mushrooms & marsala (\$18 supp)



DOLCI

a tasting of housemade desserts, served for the table

\$76 per person. Childrens menu under 12 for \$34