

## FIRST COURSE

please choose one

# ROASTED PUMPKIN AND LOBSTER BISQUE with maple agrodolce & chive oil

CAESAR SALAD

with parmigiano, anchovies & lemon breadcrumbs

### SEARED ARTICHOKES

with pistachio, mint & citrus yogurt

# BEEF, PORK AND PROSCIUTTO MEATBALLS with whipped ricotta

## PROSCIUTTO DI PARMA

with buffalo mozzarella, wild oregano & sicilian olive oil

## SECOND COURSE

please choose one

## CLASSIC TURKEY DINNER

with glazed carrots, potato puree & stuffing

## LOCAL SEA SCALLOPS

with pumpkin caponata, walnuts & cider vinaigrette

### **CAPPELLETTI**

with mozzarella and ricotta filling, roasted tomatoes & basil

#### **PAPPARDELLE**

with short rib ragu, rosemary & pecorino

#### **VEAL PORTERHOUSE**

with fingerling potatoes, marsala & mushrooms

#### -

#### DESSERT

A tasting of house-made desserts for the table

\$79 per person plus tax and gratuity