

Via Emilia

THANKSGIVING MENU



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

PAN ROASTED SWORDFISH

with pumpkin caponata, walnuts & cider vinaigrette

CAPPELLETTI

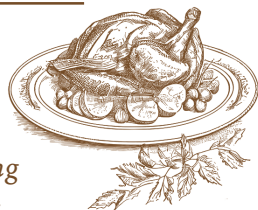
with mozzarella and ricotta filling, roasted tomatoes & basil

PAPPARDELLE

with short rib ragu, rosemary & pecorino

VEAL PORTERHOUSE (\$9 supp.)

with fingerling potatoes, marsala & mushrooms



DESSERT

A tasting of house-made desserts for the table

\$89 per person plus tax and gratuity