

Via Emilia

THANKSGIVING MENU



FIRST COURSE

please choose one

ROASTED PUMPKIN AND LOBSTER BISQUE

Maine lobster and tarragon crema

CAESAR SALAD

parmigiano, roasted garlic and anchovy dressing

BAKED EGGPLANT

mozzarella, ricotta and tomato

SPECK E MELE

smoked prosciutto with honeycrisp apples, figs and saba

SICILIAN STYLE LAMB MEATBALLS

pine nuts, currants and mint



SECOND COURSE

please choose one

CLASSIC TURKEY DINNER

glazed carrots, potato puree and stuffing

LOCAL SEA SCALLOPS

pumpkin caponata and apple cider vinaigrette

CAPPELETTI

buffalo mozzarella filling, roasted sun gold tomatoes and basil

POTATO GNOCCHI

butternut squash, sage and pancetta

PAPPARDELLE

short rib ragu, pecorino and rosemary

LAMB PORTERHOUSE CHOPS

roasted artichokes, raisins, potatoes and garlic herbed yogurt

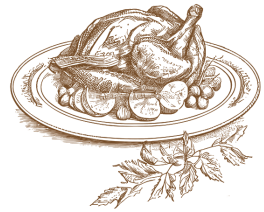
PRIME NY STRIP

potato puree, roasted tomatoes on the vine and asparagus



DESSERT

Chef's selection of house made desserts



\$69 per person plus tax and gratuity