

Thanksgiving

24 Novembre 2016

Antipasti e Zuppe

ZUPPA DI ZUCCA Butternut squash and russet potato soup with sage and onions; topped with Grana Padano cheese crouton (Vegetarian) 6.50/8.50 🍷 Prosecco

INSALATA INVERNALE Frisee, radicchio and endive salad with toasted walnuts, red grapes and Gorgonzola cheese; Champagne vinaigrette (Vegetarian) 13.50 🍷 Rosé

Primi

CAPPELLACCI DI ZUCCA Ravioli filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Padano and crispy sage (Vegetarian) 19.95 🍷 Barbera

RISOTTO MAMMA CARLA Carnaroli rice with tiger shrimp, porcini mushrooms, shallots, Trebbiano wine and saffron 21.95 🍷 Barbera

Secondi

TACCHINO ARROSTO TRADIZIONALE Roasted turkey breast with traditional bread stuffing, cranberry sauce and turkey gravy; served with mashed potatoes, baked yams and haricots verts 27.95/15.95 (children) 🍷 Zinfandel

PROSCIUTTO COTTO ALL'ANANAS Baked hickory-smoked ham with grilled fresh pineapple and honey mustard sauce; served with mashed potatoes, baked yams and haricots verts 24.95/14.95 (children) 🍷 Zinfandel

GRIGLIATA DI PESCE MISTO Mixed grill of salmon, calamari, scallops, seabass and prawns, topped with lemon-olive oil sauce; served with roasted Yukon Gold potatoes and broccolini 29.95 🍷 Il Fornaio Pinot Grigio

Dolci

TORTA DI ZUCCA CON GELATO Pumpkin pie with vanilla ice cream and caramel sauce; garnished with whipped cream, sliced strawberry and mint 9.50 🍷 Passito

Menù a Prezzo Fisso

\$48 adults • \$18 children under 12

(Requires entire table participation)

Antipasti

ZUPPA DI ZUCCA

Butternut squash and russet potato soup with sage and onions; topped with Grana Padano cheese crouton (Vegetarian)

Insalata

INSALATA INVERNALE

Frisee, radicchio and endive salad with toasted walnuts, red grapes and Gorgonzola cheese; Champagne vinaigrette (Vegetarian)

Secondi

(Family Style)

TACCHINO ARROSTO TRADIZIONALE

Roasted turkey breast with traditional bread stuffing, cranberry sauce and turkey gravy; served with mashed potatoes, baked yams and haricots verts

Dolci

TORTA DI ZUCCA CON GELATO

Traditional pumpkin pie with vanilla ice cream and caramel sauce; garnished with whipped cream, sliced strawberry and mint

IFSV16

Vini



PROSECCO DI VALDOBBIADENE, VILLA SANDI A light and delicately effervescent sparkling wine with balanced flavors of green apple, wildflower, minerals and almonds followed by a vibrant finish. \$9.95 glass \$49 bottle

ROSÉ OF GRENACHE, TUCK BECKSTOFFER "HOGWASH", CA, 2014 Mild, fruity, floral aromas and flavors of watermelon, strawberry and cherry abound in this delightful rosé. It has a dry-yet-fruity light body and a smooth, brisk orange, floral tea and nut-skins finish with no oak. \$5.25 half glass \$9.95 glass \$13.95 quartino \$39 bottle

BARBERA D'ASTI, DAMILANO, 2014 This zesty red opens with aromas of iris, rose petal, violet and wild red berry. The bright palate offers juicy wild cherry, raspberry and a hint of cake spice alongside lively acidity. \$7 half glass \$12.95 glass \$18 quartino \$47 bottle

ZINFANDEL, SEGHEISIO, ANGELA'S TABLE, SONOMA COUNTY, 2014 A lively, zesty red that offers bright cherry, lush black fruit and tarragon aromas with layered flavors of briary raspberry, nutmeg and black pepper. It is balanced and elegant with a smooth finish. \$7 half glass \$12.95 glass \$18 quartino \$47 bottle

PASSITO DI PANTELLERIA, DONNAFUGATA BEN RYÉ, SICILY, 2011 Ben Ryé is a complex and unique dessert wine produced from 100% Zibibbo grapes grown on the island of Pantelleria in Sicily. It has intense aromas and flavors of apricot and peach followed by dried figs and honey, aromatic herbs and mineral notes with a long-lasting, balanced finish. \$14.95 glass