



Thanksgiving Menu

Torta salata ai funghi

*Italian savory cake, sauteed hen of the wood mushrooms,
Pecorino Romano fondue*

Ravioloni di zucca

*Home-made ravioli, Organic Butternut-Kabocha squash filling,
butter-sage sauce, Parmigiano Reggiano,
Aceto Balsamico di Modena IGP*

Coscia di tacchino arrosto

*Slow roasted Turkey thigh, soft Bramata polenta,
agrodolce pearl onions*

Mousse al cioccolato, nocciole, amaretti

*Dark Chocolate mousse, Hachiya persimmon, toasted hazelnut,
Amaretti cookies*

Prefix menu - \$65

Wine pairing - \$35