



Traditional Thanksgiving Dinner Price Fix

\$39 per person

Choose an Appetizer:

- Tortellini en Brodo
- Butternut Squash Ravioli topped with crumbled sausage and a butternut squash cream sauce

Entrée:

-Turkey breast served with sausage cornbread stuffing, candied yams, string beans almondine, and a homemade cranberry sauce topped with our homemade turkey gravy

Choose a Dessert:

- Italian Cheesecake
- Apple Pie
- Chocolate Cream Pie

Thanksgiving Day Specials



Choose One Antipasto: Then Pick One Entree From Either Price Fix # 1 or Price Fix # 2

Cold Seafood Salad – medley of fresh seafood, celery, carrots, red onions, and red peppers in a lemon vinaigrette

Mozzarella Fresca – homemade mozzarella, vine ripe tomato, basil and extra virgin olive oil

Calamari Fritti – [half order] golden fried calamari served with pomodoro sauce

Clams Oreganata (4) – clams topped with our homemade seasoned breadcrumbs

Stuffed Mushrooms – button mushrooms stuffed with crabmeat

Formaggio Insalata – romaine hearts, red onions, diced fresh mozzarella, cucumbers, black olives, tomatoes and flame roasted peppers in a balsamic reduction

Classic Caesar Insalata – romaine hearts with our homemade dressing topped with shaved Formaggio

Clams on the half shell (4) – served with our homemade cocktail sauce

Italian Spring Rolls – fresh sausage meat sautéed with broccoli rabe, roasted peppers and fresh mozzarella wrapped in a light spring roll

Jumbo Shrimp Cocktail – served with our homemade horseradish sauce

Price Fix Number One – 37

St. Peter's Franchese – egg battered St. Peter's Fish sautéed in a lemon butter wine sauce served with sautéed vegetables and roasted potatoes

Lobster Ravioli – topped with a champagne pink sauce and baby shrimp

Papparedelle Ragu – slow cooked beef brasciole in our old fashioned ragu sauce served over our homemade Papparedelle

Linguine Con Vongole – fresh manilla clams in our garlic and olive oil or marinara sauce served over linguine

Tortellini Ventura – homemade tortellini pasta with sautéed chicken in a vodka sauce topped with a scoop of mascarpone cheese

Cavatelli Con Cime – sweet sliced Italian sausage, sun dried tomatoes, broccoli rabe in garlic and olive oil brodino

Rigatoni Fiorentina – rigatoni pasta tossed with grilled chicken strips, baby spinach and mozzarella in a pink cream sauce

Penne Alla Vodka – imported prosciutto sautéed in a pink cream sauce

Eggplant or Chicken Parmigiana – served with spaghetti in our homemade pomodoro sauce

Chicken Franchese – egg battered chicken breast in a lemon butter wine sauce served with roasted potatoes and sautéed vegetables

Price Fix Number Two – 42

Steak Roberto (+7) - grilled choice rib eye steak served with sautéed spinach and mashed potatoes with a sherry demi-glaze cream sauce on the side

Veal Chop Milanese (+7) - breaded and baked veal chop topped with baby arugula, cherry tomatoes, sliced red onion, shaved Pecorino Romano cheese, and a balsamic glaze

Veal Osso Bucco (+7) - braised veal shank in a demi glaze brown sauce over risotto with the same savory sauce

Veal Marsala - thinly pounded veal sautéed in our classic marsala wine sauce with fresh mushrooms served with mashed potatoes and sautéed vegetables

Grilled Swordfish - marinated and grilled swordfish served over a bed of zucchini linguine and roasted red peppers

Marinated Skirt Steak - tender choice skirt steak, grilled to perfection, served with garlic mashed potatoes and sautéed vegetables

Chicken Scarpiello - chicken, sausage, potatoes, & peppers in a white wine garlic Scarpariello sauce

Sole Oreganta - baked filet of sole topped with seasoned bread crumbs and served with roasted potatoes and sautéed vegetables

Cedar Plank Salmon - salmon cooked on a cedar plank, topped with a balsamic glaze, served with sautéed broccoli and roasted potatoes

Chicken Rollatini - stuffed with a spinach ricotta and topped with melted mozzarella and a Madeira wine sauce

Gamberoni Risotto - grilled jumbo shrimp over a scampi vegetable risotto

Capellini Stella Di Mare - shrimp, scallops, and calamari in a marinara plum tomato sauce or fra diavolo sauce

Lobster Fradiavlo - one pound of lobster served with mussels over Linguine in our spicy fradiavlo sauce

Aqua Pazza - mussels, clams, shrimp and calamari in a marinara sauce over linguini

Salmon Trapani - salmon cooked on a cedar plank, topped with a balsamic glaze, served with sautéed broccoli and roasted potatoes

Braised Short Ribs - slow cooked boneless short ribs served with garlic mashed potatoes and sautéed vegetables

Rigatoni Rabe - rigatoni pasta sautéed with broccoli rabe, tossed in a garlic and oil brodino then topped with braised short ribs

Choose a Dessert:

Cheesecake

Mini Cannoli

Tiramisu

Apple Pie

Pumpkin Pie