

# Thanksgiving

## A LA CARTE MENU

### APPETIZERS \$18

#### FRIED CALAMARI

SERVED WITH SPICY TOMATO SAUCE

#### EGGPLANT ROLLATINI

BAKED EGGPLANT ROLLED WITH FRESH RICOTTA CHEESE & SPINACH IN LIGHT TOMATO SAUCE

### SALADS \$16

#### CAPRESE SALAD

WITH MOZZARELLA, ROMA TOMATOES AND ROASTED PEPPERS

#### AMICI SALAD

ORGANIC MIXED GREENS, PEARS, & GORGONZOLA CHEESE IN BALSAMIC DRESSING

### CHICKEN \$30

#### CHICKEN PARMIGIANA

FRESHLY BREADED CHICKEN TOPPED WITH MARINARA & MOZZARELLA OVER BED OF LINGUINE

#### CHICKEN FRANCHESE

SAUTEED CHICKEN BREAST DIPPED IN EGGS, SERVED WITH CAPERS IN LEMON WHITE WINE SAUCE

### MEAT

#### NEW YORK STEAK \$49

16 OZ BLACK ANGUS NY STEAK IN CHIANTI RED WINE REDUCTION

#### PORK CHOP MILANESE \$37

FRESHLY BREADED PORK CHOP WITH ARUGULA, RED ONIONS, FRESH MOZZARELLA & TOMATOES

#### VEAL CHOP \$55

16 OZ. GRILLED BONE IN VEAL CHOP IN PORCINI MUSHROOM SAUCE

#### FILET MIGNON \$50

8 OZ. TENDERLOIN IN A BLACK TRUFFLE RED WINE REDUCTION WITH SIDE OF SPINACH & POTATOES

### PASTA \$28

#### PENNE VODKA

PENNE WITH PROSCIUTTO IN A VODKA SAUCE

#### GNOCCHI POMODORO

HOMEMADE POTATO GNOCCHI IN POMODORO SAUCE

#### PAPPARDELLE BOLOGNESE

IN HOMEMADE MEAT SAUCE

### SEAFOOD PASTA \$35

#### CAPELLINI AMICI

SAUTÉED WITH SHRIMP, SUN DRIED TOMATOES & BABY ARUGULA

#### LOBSTER RAVIOLI

IN COGNAC CREAM SAUCE

### VEAL \$33

#### VEAL MARSALA

VEAL MEDALLIONS SAUTEED WITH WILD MUSHROOMS & FRESH TOMATOES IN DEMI GLAZE MARSALA WINE SAUCE

#### VEAL CARCIOFI

SAUTEED VEAL MEDALLIONS WITH ARTICHOKE, BASIL & PLUM TOMATOES IN GARLIC WHITE WINE SAUCE

### FISH \$35

#### SAN MARINO SALMON GRILLED

NORWEGIAN SALMON IN LEMON DILL SAUCE

#### RAINBOW TROUT

SKIN ON FILET OF TROUT SERVED IN LEMON CAPER SAUCE

#### BRONZINO

SAUTEED FILET OF BRONZINO WITH CHERRY TOMATOES IN LEMON CAPER WHITE WINE SAUCE

### TRADITIONAL TURKEY DINNER \$35

HAND CARVED TURKEY COMPLIMENTED WITH HOMEMADE GRAVY, MASHED POTATOES, GREEN BEANS, CORN STUFFING & CRANBERRY SAUCE

### KIDS MENU \$20

CHICKEN FINGERS & FRIES

CHEESE RAVIOLI

PENNE WITH BUTTER OR MARINARA