

THANKSGIVING SPECIAL MENU

Burrata, roasted butternut squash and walnuts with honey	23
Pumpkin soup with crispy almonds	18
Eggplant Parmigiana	26
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Tagiollini with pheasant ragout	30
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Turkey breast stuffed with taleggio and pears served with sweet potatoes puree	37
Or	
Pan seared duck breast with wild cherries and sweet potatoes puree	40
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Apple tart with vanilla gelato	16
Or	
Pumpkin Italian cheesecake	16

4 courses prix fixe - \$85

Executive chef Antonio Savino