



Thanksgiving

Thursday, November 27, 2025

PRIMI / FIRST COURSE

PANE ALL'AGLIO 14.

INSALATA MISTA 14.

PUMPKIN SOUP 15.

CAESAR SALAD 16.

INSALATA CAPRESE 19.

POLPETTE DI TACCHINO 19.

AFFETTATI MISTO 20.

CARPACCIO DI SALMONE 21.

CALAMARI FRITTI 22.

INSALATA MEZZALUNA 22.

garlic bread made with our homemade ciabatta loaves

organic mixed green salad with a balsamic vinaigrette dressing

homemade cream of pumpkin soup

our classic Caesar salad (contains raw egg)

sliced tomato, fresh mozzarella, and extra virgin olive oil

turkey meatballs in a tomato sauce

assortment of Italian cold cuts and cheese

smoked salmon served with capers, lemon and fresh dill

deep fried calamari with tartar sauce

organic mixed green salad topped with fresh marinated seafood

SECONDI / MAIN COURSE

PESCE DEL GIORNO AQ

fresh catch of the day

FUSILI GENOVESE 26.

corkscrew pasta sauteed with our fresh homemade pesto (contains nuts), served lukewarm

GNOCCHI FATTI IN CASA 27.

homemade potato dumplings with gorgonzola cheese sauce

RAVIOLI DI ZUCCA 27.

homemade pumpkin ravioli in a light sage cream sauce with pumpkin seeds

SPAGHETTI CON POLPETTE 29.

spaghetti served with house made turkey meatballs in a tomato sauce

CANNELLONI 29.

pasta sheets stuffed with ground meat, spinach, ricotta cheese in a tomato and béchamel sauce

LINGUINE DELLA BAIA 32.

linguine sautéed with clams, calamari, scallops, shrimp in a light tomato sauce

CALAMARI PICCATA 32.

dore' calamari steak sautéed with lemon, capers, and white wine

POLLO PARMIGIANA 32.

breaded chicken breast topped with mozzarella cheese and tomato sauce

TACCHINO AL FORNO 34.

traditional roasted turkey breast with pan gravy served with: cranberry sauce, homemade stuffing and mashed yams

SALMONE ALLA DOLORES 35.

fresh salmon served with green peppercorns in a light brandy cream sauce

VITELLO AL FUNGHI \$37

veal scallopine served with wild seasonal mushrooms in a white wine sauce

COSCIOTTO D' AGNELLO 38.

lamb shank in a mixed vegetable sauce

GAMBERI ALLA ROBERTO 38.

prawns, garlic, white wine, capers and spicy tomato sauce

PIZZE

MARGHERITA 24.

tomato and mozzarella cheese

ALLA CALABRESE 25.

homemade pork sausage and mushrooms

PEPPERONI 25.

sliced pepperoni and cheese

PROSCIUTTO E FUNGHI 25.

tomato, sliced ham, mozzarella cheese and mushrooms

DELLA NONNA 25.

fresh seasonal vegetables , tomato and cheese

TARTUFATA 26.

topped with fontina cheese, truffle pesto, arugula and prosciutto

MENU DEI BAMBINI (CHILD'S PORTION) 17.

PENNE PASTA W/ CHOICE OF SAUCE alfredo, tomato with turkey meatballs, bolognese (meat), marinara or butter/cheese



*Some dishes can be made gluten free, on request. But we are not a gluten or nut free establishment
Maximum 3 checks per table. A 20% gratuity is added to parties of 6 or more people*