



## *Chef Giovanni Thanksgiving Italiano*

### *Arancini \$ 12.00*

Fried, combination of homemade meat and spinach filled rice balls served with marinara sauce on a bed of mix greens.

### *Burrata \$ 28.00*

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck  
*(Italian smoked prosciutto)*

### *Lasagna Barese \$ 26.00*

*Our own Homemade Meat*

### *Tortellaci di Zucca Affumicati \$ 29.00*

Homemade butternut squash filled large tortellini, tossed in a smoked Gouda cheese and cognac reduction with shallots, wild mushrooms, sun-dried tomatoes.

*Add Chicken \$ 4.00 - Shrimp \$ 10.00 - Sausage \$ 5.00 - Meat Balls \$ 6.00 - Scallops \$ 20.00*

### *Mahi alla Livornese \$ 36.00*

Mahi fillet, sautéed with white wine, onions, Kalamata olives, marinara sauce served with mashed potatoes and broccoli

### *Costola di Maiale Ripiena \$ 32.00*

Pork Chop stuffed with four cheeses, prosciutto, topped with Marsala wild mushrooms sauce, served on a bed of roasted garlic and onions mashed potatoes with a side of steamed broccoli.

### *Pollo Vesuvio Originale \$ 28.00*

Half chicken on the bone baked in original and traditional style Vesuvio sauce with potatoes heavy garlic, white wine, oregano, fresh rosemary.