

TERRA MIA



**Thanksgiving
Dinner
2pm – 8pm**

Limited-edition cocktail

Cinnamon Old Fashion

Cinnamon infused maple syrup Old Fashion

BSB & Coffee

Brown Sugar infused bourbon with coffee topped with whipped cream

Antipasti & Insalate

Zuppa Tradizionale

Pumpkin Soup

Insalata della Casa

Mixed organic green salad (Italian dressing)

Caesar Salad

Romaine salad with homemade Caesar dressing (made with raw eggs)

Insalata Caprese

Sliced tomato, fresh mozzarella, e. virgin o. oil and basil

Bruschetta Pomodoro (4 or 6 pcs)

Fresh tomato, black olives, garlic and basil on toasted homemade bread

Calamari Fritti

Deep fried calamari served with marinara sauce

Garlic Bread

Homemade bread, garlic, parmigiano, parsley

Pizza

Calabrese (Salsiccia e Funghi)

Tomato sauce, mozzarella, sausage and mushrooms

Margherita

Tomato sauce, mozzarella and fresh basil

Pepperoni

Tomato sauce, mozzarella and pepperoni

Diavola

Roasted garlic, whipped ricotta, Soppressata (salami), Calabrian chili oil, arugula

Pesto e Pomodorini

Pesto sauce, mozzarella, cherry tomatoes

Kids Menu

Choice of Pizza (Pepperoni or Cheese)

OR

Pasta (Spaghetti or Penne)

Butter, Marinara, Meat or Alfredo Sauce

Includes kids gelato for dessert

**Today,
We Politely Decline Substitutions**

Entrees

Gnocchi alla Zucca

Homemade butternut squash gnocchi, brown butter, walnuts, sage, Sherry vinegar, on a bed of butternut squash puree

Arrotolato di Tacchino e Funghi

Oven roasted Turkey stuffed with mix wild mushrooms, Parma ham, mozzarella and roasted garlic, served sliced in a white wine demi-glace sauce

Tortelloni di Tacchino

Homemade pasta filled with turkey, nutmeg, ricotta and Parmigiano Reggiano Cheese served in garlic cream sauce with mushroom.

Fettuccine Bolognese

Served with homemade meat sauce

Lasagna di Carne

Homemade meat lasagna (allow 15 minutes)

Fettuccine Primavera e Pesto Genovese

Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)

Gnocchi Gorgonzola

Homemade potato dumplings sautéed with gorgonzola cheese cream sauce

Penne al Salmone

Sautéed in tomato-vodka cream sauce and fresh salmon

Spaghetti Tutto Mare

With mixed fresh seafood and tomato sauce

Pollo Parmigiana

Free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce

Agnello Scottadito alle Erbe

Lamb chops grilled and served with Italian herbs sauce

Bistecca alla Griglia

Natural Rib-Eye steak (11-12oz.) grilled and served with roasted garlic, rosemary and aged balsamic vinegar

Vitello Piccata or Marsala e Funghi

Veal scaloppini served in lemon, butter, capers, white wine sauce or with mushrooms and Marsala sweet wine

Salmone alla Livornese

Salmon, capers, garlic, black olives, tomato, white wine

Fish of the day

TBD

Desserts

Creme Brule' alla Zucca

Pumpkin Creme Brule'

Cioccolato

Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips

Fragola

Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips

Tiramisu

Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder

Bigne' Terra Mia

Homemade cream puff topped with dark chocolate

Gelato

Italian ice cream – Daily Selection

Sorbetto di Stagione

Seasonal sorbet. Ask your server for the current selection

Buon Appetito!