

Thanksgiving Menu

STARTER

MEATBALLS chianti braised w/ toasted almonds 14

CALAMARI FRITTI zucchini, marinara 17

FALL QUICHE onion & butternut squash,
goat cheese crema 15

ANTIPASTO imported meats & cheeses, olives, roasted
peppers, fruit preserve, toast points 32

MUSSELS garlic, white wine (red or white) 20

OCTOPUS sauteed Octopus, giant beans al Pomodoro,
smoked paprika 22

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 13

CAESAR SALAD 10

AURA SALAD 10

LATE HARVEST SALAD 12

PASTA (HOMEMADE)

GNOCCHI SARDI ALL'AMATRICIANA pancetta, onions,
tomato 30

RAVIOLI ALLA MANTOVANA house-made ravioli,
pumpkin & amaretti cookie stuffing, sage & brown
butter sauce, Parmesan 32

PAPPARDELLE MARI E MONTI fresh pappardelle,
shrimp & mushrooms 36

RISOTTO ALLA VANIGLIA vanilla risotto, braised veal
short ribs 39

ENTREE

FAROE ISLAND SALMON pan-seared, parsley-pistachio
crust, fondant potatoes, green beans 38

PRIME RIB shallot jam, garlic mashed potatoes,
green beans 65

WILD BOAR STEW Malbec braised w/ Belgian Dark
Chocolate, polenta, broccolini 39

ROSEMARY CHICKEN pan-roasted chicken breast,
Italian sausage, roasted potatoes, Brussel sprouts 37

BAKED COD ALLA NAPOLETANA olives, tomatoes,
broccolini, roasted potatoes 41

THANKSGIVING FEAST 57

Choice of Salad

Herb roasted turkey & gravy, stuffing, mashed (or
sweet) potatoes, Brussel sprouts, green beans,
cranberry sauce

House Made Dessert