



THANKSGIVING DINNER PRIX FIXE MENU

Thursday, November 28th, 2019

CHOICE OF STARTER

Roasted Butternut Squash Soup

with roasted red pepper crema & toasted pumpkin seeds

Mixed Green Salad

balsamico, olive oil & parmesan

Italian Chopped Salad

mixed greens, tomatoes, red onion, fresh mozzarella, olives, artichokes & lemon herb vinaigrette

Arugula Salad

apples, pears, almonds, gorgonzola & honey-apple cider vinaigrette

CHOICE OF ENTRÉE

● HOLIDAY PLATTERS ●

Oven Roasted Turkey

with housemade gravy, stuffing, mashed potatoes, green beans, cranberry & calabrian chili agrodolce 36

Porchetta Roast

pork shoulder, bacon, Italian sausage served with house made gravy, stuffing, mashed potatoes, green beans, cranberry & calabrian chili agrodolce 40

● PAZZALUNA FAVORITES ●

Penne Arrabbiata

fieri tomato sauce & garlic 30 fennel sausage 32 chicken 34 shrimp 38

Fettuccine Alfredo

cream & parmesan 32 fennel sausage 34 • chicken 36 • shrimp 40

Spaghetti Bolognese

classic braised meat sauce 34

Spinach & Ricotta Ravioli

homemade spinach & ricotta ravioli with sugo pomodoro, pesto & mozzarella 40

Three Meat Cannelloni

beef, pork, sausage, spinach, tomatoes, mozzarella & ricotta with red & white sauces 44

Chicken Piccata

lemon butter sauce, capers & creamy parmesan risotto 42

Chicken Parmigiana

mozzarella, sugo pomodoro & fettucini tossed in roasted garlic cream sauce 44

Salmon *

pan fried with grilled asparagus, parmesan risotto & roasted shallot butter 46

Filet Mignon *

roasted potato sauce, sage, crispy bacon & spinach 58

CHOICE OF DESSERT

Crème Brûlée

vanilla custard crème, candied sugar crust & chocolate ganache surprise

Tiramisu

Kahlua & espresso soaked ladyfingers with whipped white chocolate mascarpone

Pumpkin Torte

homemade caramel drizzle & whipped maple mascarpone

Frangelico Pecan Pie

country style pie crust with vanilla gelato & caramel sauce

THANKSGIVING “LEFTOVERS”

Thanksgiving would not be the same without “leftovers”! Enjoy enough turkey and cranberry relish for six sandwiches. Available For Take Out 16

JOIN US FOR CHRISTMAS & NEW YEAR'S EVE!

Christmas Eve 4pm - 9pm | Christmas Day 5pm - 9pm
New Year's Eve 5pm - 11pm

* CONSUMER ADVISORY: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 062819 An MHC Managed Property | morrisseyhospitality.com 101618

CRAFT COCKTAILS

• 12 •

Italian Stallion

Pinnacle vodka, lime juice, simple syrup & ginger beer

The Sophia Loren

Absolut Pears, Amaretto & lemon juice

Absolut Blast

Absolut, Citron, Mandrin & Raspberri, pineapple juice, orange juice, sweet & sour & grenadine

Amara-Colada

Mount Gay Eclipse rum, pineapple juice & lime juice

Lake Como Cooler *

Hennessy V.S. cognac, pineapple juice, Angostura Bitters, cinnamon syrup, lime juice & egg whites

Amalfi Negroni

Malfy Con Limone gin, Campari & Cocchi di Torino vermouth

Luna & Lavender

Beefeater gin, St. Germain, Aperol, lemon juice, grapefruit juice, simple syrup & lavender

Roman Holiday

Sauza Blue Agave tequila, fresh mango purée, lime juice & jalapeño

Sicilian Amigo *

Olmeca Altos Añejo tequila, triple sec, San Pellegrino Aranciata, lime juice, mint, sweet vermouth, egg white & brûléed orange

Seared Peach Old Fashioned

Makers Mark, Canton Ginger liqueur, thyme infused simple syrup, lime juice & seared fresh peach

Medici's Medicine

Knob Creek rye whiskey, Solerno Blood Orange liqueur, Angostura bitters, honey & a red wine float

Espresso Martini

Absolut vodka, Baileys, Frangelico, Mozart Chocolate Cream & espresso

COFFEE, ESPRESSO & TEA

Freshly Roasted Coffee regular or decaffeinated 3

Espresso 4 | **Double Espresso** 5

Cappuccino 6 | **Double Cappuccino** 7

Mocha 6

Café Latte 6

Cappuccino Supremo with Amaretto & Frangelico 9

Hot Herbal Tea 4

Hot Chocolate 4

WINE BY THE GLASS

SPARKLING & ROSÉ

Lola, Prosecco, N/V, Italy 10
Ferrari Carano Rosé, Sangiovese, 2018, Sonoma 11

WHITE

Stemmari, Pinot Grigio, 2017, Sicily 8
Fantini, Chardonnay, 2017, Abruzzo 8
Giesen, Sauvignon Blanc, 2017, Marlborough 9
Librandi Cirò Bianco, Greco, 2018, Calabria 10
Caposaldo, Moscato, N/V, Lombardy 10
Athena, Chardonnay, 2017, California 10
Blue Fish Riesling, Pfalz, Germany 11
Stags' Leap Wine Cellars "Karia," Chardonnay, 2017, Napa Valley 14

RED

Stemmari, Pinot Noir, 2016, Sicily 8
Fantini, Montepulciano, 2017, Abruzzo 8
Pico Maccario Villa della Rosa, Barbera, 2018, Piedmont 9
Ca'Donini Cabernet Sauvignon, 2017, Veneto 9
Killka, Malbec, 2017, Mendoza. Argentina 10
Altemura, Sasseo Primitivo IGT, 2015, Puglia 10
Bridlewood Estate, Cabernet Sauvignon, 2016, Paso Robles 11
Contemassi, Chianti DOCG Riserva, 2014, Tuscany 12
Luna, Sangiovese, 2016, Napa Valley 14
Pali Wine Co. "Alphabets," Pinot Noir, 2017, Willamette Valley 15

DRAFT BEER

Coors Light 6.5
Peroni 8
Moretti 8
Surly Furious 8
Stella Artois 8
Summit Pale Ale 8
Deschutes Fresh Haze IPA 8
Lift Bridge Farm Girl 8
Seasonal Draft 8

BOTTLED BEER & CIDER

Bud Light 6
Budweiser 6
Miller Lite 6
Michelob Golden Light 6
Fulton Lonely Blonde 7.5
Lagunitas Pilsner 7.5
Heineken 7.5
Lift Bridge Fireside Flannel Brown Ale 7.5
Buckler Na 7.5
Summit Sága IPA 7.5
Bent Paddle ESB Amber Ale 7.5
Blue Moon 7.5
New Belgium Glutiny Gluten Free 7.5
Guinness 8.5
Sociable Cider Werks 8.5

NA BEVERAGES

Acqua Panna or San Pellegrino Large 7 Small 4

IBC Root Beer 3

San Pellegrino Limonata or Aranciata 5

Soft Drinks 3 | **Fruit Juice** 4

Iced Tea 3 | **Lemonade** 3