

## Appetizer

### Funghi Ripieni

Stuffed mushrooms with roasted vegetables

### Vongole Oreganata

Littleneck baked clams

### Cozze Luciana

Mussels with white wine and garlic sauce

### Carciofini Ricardo

Crispy artichoke hearts, sauteed on olive oil served with homemade marinara sauce

### Gnocchi Nocello

Butternut Squash Gnocchi with meat sauce

## Intermezzo

### Insalata Nocello

Mesclun salad with toasted walnuts, gorgonzola cheese and green apples

### Zuppa del giorno

Soup of the Day

## Main Course

### Carne di Agnello

Lamb chops encrusted in parmigiano cheese

### Arrostato di Tacchino

Turkey with delicious stuffing and trimmings

### Filetto di Sogliola

Broiled Filet of Sole with wine, lemon, bread crumbs, sun-dried tomatoes and crab meat

### Osso Bucco

\$ 15 extra

Braised with carrots, celery and onions

### Langosta Nocello

\$ 15 extra

Fettuccine with Lobster & Shrimp and vodka sauce

### Branzino

Sea Bass broiled, with white wine & lemon

## Dolci

TRADITIONAL PIES  
OR GELATO

## Cafe

Espresso, Cappuccino, Tea or Coffee

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\$ 59

## *Thanksgiving Drinks*

### *Gobble Gobble*

Warm Rum, Apple Cider & Cloves with Whipped Cream

### *Wild Turkey*

Bourbon, Cranberry Juice, & Amaretto

### *Sexy Turkey*

Raspberry Vodka, Apple Cider Whipped Cream & Cinnamon

### *Classy Turkey*

Champagne and Chambord

### *Crazy Turkey*

Absolut Vanilla, Nocello  
Pineapple Juice, Cranberry Juice,  
Cointreau and Lime Juice

*Warm Apple Cider* \$5

*Nocello*  
Fine Northern Italian Cuisine

## *Thanksgiving Menu*

Four course dinner

