

Ferraro's

ITALIAN RESTAURANT • WINE BAR

THANKSGIVING 2017 DINNER SELECTIONS

A traditional, Italian-inspired Thanksgiving menu is offered at \$45 (\$15.95 for children) per person.

The four-course menu includes:

First Course:

Foglie di Cavolo – Baby kale, arugula, mixed nuts, ricotta salata, spicy squash dressing

-OR-

Zuppa di Pastinaca – Parsnip and celery root soup, truffle-chestnut foam.

Second Course:

Purple Potato Gnocchi – Lentil, butternut squash, gorgonzola sauce.

-OR-

Rigatoni Pomodoro - House made pasta, Campari tomato sauce, basil, extra virgin olive oil.

Third Course:

Tacchino Della Tradizione – Slow-roasted Diestel Farm whole turkey; spiced cranberry sauce; haricot vert with garlic, oregano, toasted almond; sausage-fig stuffing; Brussels sprouts, guanciale thyme.

Dessert:

Tiramisu-Cannolo-Pistachio Passion



In addition, a classic Italian dinner menu, also offered that day, is priced at \$64.95 per person and includes:

Choice of Starter:

Salsiccia Calabrese – Grilled housemade spicy sausage, roasted shallot marmalade, trumpet mushroom, rapini.

Calamari Fritti – Fried baby squid, spicy Pomodoro sauce.

Cesare – Classic Caesar salad.

Tortelli di Zucca – Butternut squash, chestnuts mostarda, amaretti, parmigiano cheese.

Polipo – Marinated grilled octopus, potato, olive, capers.

Pasta e Fagioli Soup

Choice of Pasta:

Spaghetti Aglio e Olio - Whole garlic, extra-virgin olive oil, Calabrian peppers, Parmigiano Reggiano.

Bucatini Amatriciana - Onion, pancetta, guanciale, tomato, pecorino cheese.

Gnocchi Pomodoro - Potato dumpling, Campari tomato sauce, extra virgin olive oil.

Risotto Aragosta - Lobster, seasonal black truffle, mascarpone cheese.

Pappardelle Mimmo - Long, wide pasta, scallops, lobster, asparagus, butter, sage, truffle.

Choice of Entrees:

Polletto Arrosto – Pan-roasted chicken, potato puree, Tinker Bell peppers, rapini, spicy pesto.

Vitello Piccata - Veal scaloppini, lemon, butter, white wine, capers, served with asparagus.

Salmon – Grilled Scottish salmon, borlotti beans, nduja-braised baby ruby gem lettuce.

Branzino - Grilled Mediterranean Seabass, sweet potato, baby kale, guanciale jus.

Filetto - Grilled Beef tenderloin, artichokes puree, spinach, onion texture, oxtail sauce.

Ossobuco – Ferraro's house specialty, 22-ounce braised veal shank with red wine and farro.

Dessert Sampler:

Spiced Sweet Potato Bread Pudding – Bourbon applesauce, pecan ice cream.

