## THANKSGIVING DINNER AT MASSIMO

\| ANTIPASTO

## Butternut Squash Soup * *

Roasted Butternut Squash Soup, Focaccia Croutons, Crème Fraîche, Chopped Fresh Scallions

Spinach Salad * *
Sliced Apples, Pistachio, Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette
\| SECONDI
Turkey Dinner * *
Roasted Brined Turkey with Homemade Gravy, Roasted Chestnut + Sausage Stuffing, Cranberry Sauce,
Roasted Root Vegetables, Whipped Buttery Potatoes
|| DOLCI

## Pumpkin Bread Pudding

Homemade Pumpkin Bread Pudding with Vanilla Gelato
**Kindly, No Substitutions**

## || ANTIPASTO

Ribollita Toscana | 14 *
Tuscan Stew of Slow Cooked Cannellini Beans, Potatoes, Kale, Focaccia Croutons

Calamari Fritti | 19*
Pan Fried Point Judith Calamari, Semi-dried Tomatoes, Spicy Pepper Rings, Arugula, Spicy Lemon Aioli

Polpette | 17
Homemade Meatballs, San Marzano Tomatoes, Ricotta
Antipasto Rustico | 31 *
Chef's Selection of Meats + Cheeses, Marinated Vegetables, Olives, Jams
|| INSALATA
Insalata Mista | 14 *
Mixed Greens, Seasonal Vegetables, Grana Padano, White Balsamic Vinaigrette

Insalata di Spinaci | 15 *
Baby Spinach, Caramelized Onion, Gorgonzola, Candied Walnuts, Pancetta, Balsamic Vinaigrette

## || PASTA

Ricotta Ravioli | 25
San Marzano Marinara, Pomodorini Tomatoes, Toasted Garlic, Extra
Virgin Olive Oil, Fresh Torn Basil
Ravioli di Zucca | 28
Pumpkin Ravioli, Butternut Squash Cream, Pancetta, Goat Cheese, Sage, Toasted Pumpkin Seeds

Spaghettoni ai Frutti di Mare* | 41 *
Shrimp, Scallops, Mussels, Littlenecks, Octopus, Calamari, Tomato Sea Broth
\| MAINS
Capesante* | 36 *
Pan Seared Scallops, Butternut Squash Risotto, Pancetta,
Brussels Sprouts
Pollo alla Parmigiana| 29 *
Breaded \& Pan-Fried, Mozzarella, San Marzano Tomato Sauce, Rigatoni
Anatra | 38 **
House Cured Duck Confit, Fig Walnut \& Mascarpone Ravioli, Sage Cream, Truffle Honey

Filetto di Manzo* 48 * *
8oz Filet Mignon, Whipped Potatoes, Broccolini, Crispy Shallots, Rosemary Butter

