

# THANKSGIVING MENU

MORANDI prix fixe three-course dinner with coffee or tea \$80 per person  
or alla carta

## ANTIPASTI

CHOICE OF ONE...

### **Zuppa di sedano rapa e tartufo**

celery root soup  
with kale chips & black truffle croutons

### **Ravioli di zucca**

pumpkin ravioli with brown butter,  
toasted pine nuts, sage & parmesan

### **Tuberi arrostiti**

roasted root vegetables with caramelized pecans,  
baby spinach, gorgonzola cheese & pomegranate

### **Insalata cavolini di Bruxelles**

shaved raw Brussels sprouts, apple,  
parmesan, bacon bites & cider dressing

alla carta - 21 -

## **SECONDI**

### **Tacchino del ringraziamento**

roasted breast of turkey with gravy

### **Panada d'uvetta**

bread & raisin stuffing

### **Purè di patate**

mashed potatoes

### **Fagiolini e pancetta**

green beans wrapped in pancetta

### **Salsa di mirtillo rosso**

cranberry sauce

alla carta - 49 -

## DOLCI

CHOICE OF ONE...

### **Gelato e sorbetti**

selection of housemade ice creams & sorbets

### **Tiramisù**

mascarpone, espresso & savoiardi

### **Torte del ringraziamento**

selection of Thanksgiving pies

### **Budino di cioccolato**

chocolate pudding with espresso almond crumble

alla carta - 14 -

# MORANDI DINNER

serving lunch monday through friday noon till 4:30

## ANTIPASTI

- Bruschetta con melograno e caprino\***  
toasted country bread with butternut squash,  
goat cheese, pomegranate, spicy pumkin seeds . . . . . 20
- Polipo alla griglia\***  
grilled octopus, fingerling potatoes,  
pickled red onions & salsa verde . . . . . 24
- Burrata con zucca e vincotto\***  
burrata cheese, delicata squash, pickled cranberry,  
frisée & vincotto . . . . . 24
- ADD PROSCIUTTO -8-**
- Insalata verde**  
bibb lettuce with red wine vinaigrette . . . . . 17
- Insalata d'indivia**  
endive, walnuts, grapes, pecorino "Ubriaco"  
with a red wine vinaigrette . . . . . 20
- Insalata con menta e pompelmo\***  
baby gem lettuce, grapefruit, radishes, fresh mint,  
toasted sunflower seeds, champagne dressing . . . . . 21

## PRIMI

- Tagliatelle alla bolognese**  
egg pasta with classic meat sauce . . . . . 25
- Linguine alle vongole\***  
pasta with clams, white wine & green garlic . . . . . 25
- Agnolotti di capesante\***  
house-made scallop ravioli with snap peas & prosciutto  
in a lightly herbed cream sauce. . . . . 26
- Pici al limone**  
hand-rolled spaghetti with lemon & parmesan . . . . . 23
- Cacio e pepe**  
tonnarelli with pecorino & black pepper . . . . . 22

## FOCACCE

- Focaccia margherita**  
tomato sauce, basil & mozzarella  
on a hand-stretched focaccia . . . . . 16
- Focaccia prosciutto & rucola**  
hand-stretched focaccia with stracchino,  
prosciutto & arugula . . . . . 22

## FRITTI

- Carciofi alla giudea\***  
fried artichokes with lemon-aioli dip . . . . . 21
- Fritto misto di pesce\***  
fried calamari, shrimp & fish . . . . . 22
- Peperoni fritti\***  
blistered green peppers . . . . . 15

## SECONDI

- Filetto di salmone con cavolini di Bruxelles,  
carota bianca e pancetta\***  
pan-roasted salmon with parsnip purée,  
roasted Brussels sprouts, crispy pancetta . . . . . 37
- Polpettine alla siciliana**  
meatballs with pine nuts & raisins . . . . . 28
- Tagliata di manzo con cipolline e patate\***  
grilled flat iron steak with balsamic onions & roasted potato . . . 43
- Pollo alla diavola e insalata\***  
grilled chicken with chilies, lemon & salad . . . . . 35
- Bistecca per due\***  
dry aged porterhouse grilled  
with rosemary, garlic & fried peppers . . . . . (for two) . . 152

## CONTORNI

<b>ASPARAGI</b>	<b>CAVOLINI DI BRUXELLES</b>	<b>FUNGHI</b>
<b>BROCCOLI RAPA</b>	- 12 -	<b>PATATE ARROSTO</b>