



OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

# THANKSGIVING MENU \$49.95

## STARTERS

CHOICE OF

### CAESAR SALAD

the way its meant to be

### ROASTED BUTTERNUT SQUASH SOUP PUMPKIN RAVIOLI

### FRITTO MISTO

fried calamari, shrimp, zucchini,  
spicy marinara

### PORTOBELLO ORIGANATO

mushroom cap stuffed with parmigiano,  
bread crumbs, fresh herbs, baked

### MELENZANE FARCITE

baked eggplant, stuffed with ricotta  
cheese and spinach, marinara sauce  
and fresh mozzarella.

## ENTREES

CHOICE OF

### HAND CARVED TURKEY

served with traditional stuffing, sweet mashed  
potatoes, green beans, cranberry sauce

### OSSOBUCO DI AGNELLO

lamb shank braised in a barolo wine sauce,  
served over mushroom risotto

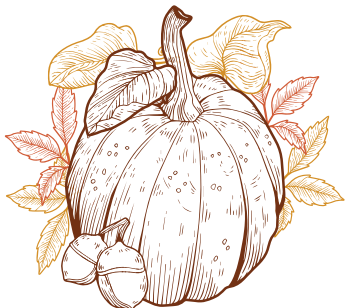
\*add fresh Truffle Shavings +\$12

### PUMPKIN RAVIOLI

brown butter sage

### CHILEAN SEA BASS

pan seared, roasted cherry tomatoes,  
white wine sauce, served with lobster  
mashed potatoes



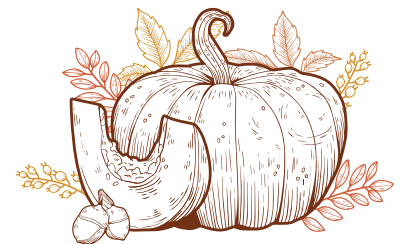
## DESSERT

CHOICE OF

TIRAMISU

WARM APPLE PIE

Served with vanilla gelato



No sharing plates, 18% gratuity added