



# THANKSGIVING

## menu

Thursday, November 27th, 2025 | \$72 per Person++ | \$16 per Child



### ANTIPASTI

Lidia's Caesar Salad,  
Wild Mushroom Arancini,  
Bruschetta with Prosciutto and Fig Jam  
Swiss Chard, Herb and Ricotta Erbazzone  
Salad of Red Cabbage, Beet and Apple *GF*

### PASTA

-Zucca: Butternut Squash Ravioli in Sage Butter with Toasted Almonds  
-Rigatoni Boscaiola

### SECONDI

*Choice of:*

#### TACCHINO

Roast Turkey, Mashed Potatoes,  
Gravy, Green Beans,  
Cranberry-Quince Mostarda

#### SALMONE

Grilled Salmon\* Fillet,  
Rock Mash of Yukon Potatoes,  
Green Beans *GF*

#### MANICOTTI

Ricotta and Herb Filled Manicotti,  
Autumn Vegetables

#### BRASATO

Red Wine Braised Beef Short Rib,  
Mashed Potatoes *GF*

### ARROSTO DI MAIALE

Roast Loin of Pork Stuffed with  
Brussels Sprouts, Polenta, Apple Mostarda *GF*

### DOLCI

*Served Family Style*

Tiramisu,  
Nonna Rosa's Apple and Walnut Cake,  
Cranberry Panna Cotta  
Biscotti



*GF denotes Gluten Free items or one that can be made Gluten Free upon Request.  
Please inform your server of any food allergies*

*Items marked (\*) contain raw or undercooked meats, seafood or eggs, may increase your risk of food-borne illness.*



Cody Hogan | Executive Chef    Leonardo Foschi | Sous Chef    Jon Prange | Sous Chef  
Jeanette Taylor | General Manager    Chad Coats | Service Manager    Jobi Patterson | Service Manager  
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