



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

Roasted Heritage Pork Shank, Polenta,
Brussels Spouts, 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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