

appetizers

— choice of —

Gemelli Pasta
lobster fra diavolo crema

Bibb & Beets
squash, pepitas, parmesan, sherry vinaigrette

Grilled Maine Sea Scallops
citrus salad, palm hearts, castelvetrovino vinaigrette

Italian Wedding Soup
chicken broth egg-drop, escarole and pork meatballs

Risotto Bianco
organic egg yolk, parmesan and truffle

Chicken Liver Pâté
crostini, sweet onion jam, gherkins

Gravy Meatball Sliders
little owl original

Three-Course Holiday Meal

ninety-five dollars per person

à la carte seasonal vegetables
— served family-style —



entrées

— choice of —

Tender Lamb Shank
garlic-fontina fonduta, natural jus

Riesling Roast Turkey
fig and root vegetable dressing, cranberry

Grilled Scottish Salmon
braised napa, potato rosti, champagne-dijon sauce

Nova Scotia Halibut
chive mashed, lobster-lemon crème fraîche

Campanaro Family Lasagne
bolognese and béchamel

Pork Chop & Butter Beans
parmesan, wild dandelion

seasonal vegetables

— offered à la carte & served family-style —
eleven dollars each

Sesame Green Beans
chiles, mint, cilantro and oyster sauce

Brussels Sprouts Maple Roasted Squash
sweet and spicy pecans pumpkin seed pesto

Old School Sweet Potatoes
brown sugar and ginger

desserts

— choice of —

Pear Crisp
mascarpone gelato

Donato's Cookies
thoughtful seasonal treats

Apple Strudel
brandied cherries and gelato

Pumpkin Pie Panna Cotta
autumn spiced crème

Chocolate Soufflé Cake
whipped cream and gelato

Good ol' Boylan's
root beer float

Gelato/Sorbet
two scoops

THANKSGIVING 2024

— chef Joey Campanaro —