# **BELLISSIMO**

### THANKSGIVING 2024 MENU

### APPETIZERS (CHOOSE ONE)

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CLASSIC CAESAR'S SALAD

ARUGULA SALAD MIXED WITH A LIGHT BALSAMIC VINAIGRETTE

 $\operatorname{BURRATA}$  W/ MARINARA LIGHTLY BREADED ITALIAN COW MILK CHEESE SERVED W/AN HERB MARINARA

 $\mathbf{SMOKED} \ \mathbf{SALMON} \ \mathbf{W/capers}, \ \mathbf{RED} \ \mathbf{ONIONS}, \ \mathbf{DRIZZLED} \ \mathbf{WITH} \ \mathbf{HERB} \ \mathbf{VINAIGRETTE}$ 

EGGPLANT FLORENTINA W/FRESH SPINACH IN A MOZZARELLA CHEESE BECHAMEL SAUCE

FRIED CALAMARI SERVED W/ HERB MARINARA & FRESH LEMONS

FRESH MOZZARELLA W/TOMATOES, FRESH BASIL IN A BALSAMIC VINAIGRETTE

#### ENTREES (CHOOSE ONE)

ROASTED TURKEY W/ STUFFING & ROSEMARY GRAVY, SWEET POTATOES, PUREED BUTTERMILK POTATOES, GREEN BEANS & CRANBERRY SAUCE	64
PAN-SEARED SALMON IN A WHITE WINE, CAPERS, CHERRY TOMATO SAUCTOVER POLENTA	E 65
LOBSTER TAIL FRA-DIAVOLA W/ LOBSTER TAIL, TIGER SHRIMP, NEW ZEALAND MUSSELS IN A SPICY HERB MARINARA OVER LINGUINE	<b>7</b> 4
CRABMEAT RAVIOLI W/ A LOBSTER CREAM SAUCE GARNISHED W/ TIGER SHRIMP	
CHICKEN FLORENTINA W/ FRESH SPINACH, MOZZARELLA & BÉCHAMEL SAUCE SERVED WITH VEGETABLES	65 60
FILET MIGNON BEEF TENDERLOIN SAUTEED W/ PORCINI MUSHROOMS IN A BAROLO WINE DEMIGLACE SERVED W/ POLENTA & SAUTEED SPINACH	76
VEAL NAPOLI SCALLOPINE OF VEAL TOPPED W/ PROSCIUTTO, FRESH MOZZARELLA, PLUM TOMATOES & HERBS IN A WHITE WINE SAUCE W/VEGETABLES	68
PARPADELLE W SMOKED SALMON W/ FRESH PEAS TOSSED IN A CREAM SAUCE	<b>5</b> 9

\*KID'S MENU: ASK YOUR SERVER

## DESSERTS

TIRAMISU DARK CHOCOLATE MOUSSE W/ A TOUCH OF FRANGELICO CHEESECAKE W/STRAWBERRIES

\*\*ALL MEALS SERVED WITH ITALIAN BREAD, OLIVE OIL & PARMESAN CHEESE

