THANKSGIVING

ONE EACH FROM ANTIPASTI, PRIMI, SECONDI & DOLCI FOR 89^{++}

PLUS APPLICABLE TAX AND GRATUITY

ANTIPASTI

Minestrone d'Autunno
local beans, Tuscan kale, roasted pumpkin, Parmigiano broth

Insalata di Zucca
arugula, roasted pumpkin, pomegranate seeds, walnut vinaigrette

Insalata Romana
radish, black olive breadcrumbs, black garlic dressing

Antipasto della Casa
mortadella, caprino, olives, giardiniera, roasted apple bruschette

Arancini di Cinghiale
braised wild boar and rice croquettes, chili maionese

Carne Cruda alla Piemontese
shallot, egg yolk, Parmigiano, hazelnuts, chive oil, crostone

PRIMI

Pappardelle alle Castagne
chestnut pappardelle, turkey ragù, butternut squash, duck bacon

Tagliolini ai Gamberi
pan seared shrimp, garlic, caper, chili flake, white wine butter sauce

Ravioli di Pere
spiced pears, gorgonzola fonduta, guanciale

Gnocchi di Spinaci e Ricotta
forest mushrooms, roasted pumpkin, crispy sage

SECONDI

Turkey alla Milanese
potato purée, braised Swiss chard, lemon and garlic gravy

Grilled Magret of Duck
roasted brussels, mushrooms, butternut purée, red wine reduction

Cinghiale alla Cacciatora
tomato, creamy polenta, Taggiasca olives

Grilled Mediterranean Branzino
local carrots, artichoke, Calabrian chili butter

DOLCI

Crostata di Mele
roasted local apples, maple chantilly, cider anglaise

Bonèt al Cioccolato
dark chocolate, bourbon anglaise, cocoa nib tuille

Ciambellone alla Zucca
Italian tea cake, cranberry compote, orange chantilly

ENOTECA CINGHIALE OSTERIA

TONY FOREMAN: RESTAURATEUR | RYAN SHAFFNER: EXECUTIVE CHEF | JUAN DAVID ZULETA: EXECUTIVE SOUS CHEF | MAIYA COLLINS: EXECUTIVE PASTRY CHEF