

Thanksgiving Day Dinner

Thursday, November 24, 2011

Potato & Zucchini Chips with Gorgonzola Cheese

*f*OR THE TABLE

Grilled Pizza with Roasted Butternut Squash
caramelized onions and goat cheese ricotta

or

Grilled Pizza Margherita

tomato, basil, bel paese and Pecorino Romano cheese


FRESCO
by Scotto®

RESTAURANT

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NEW YORK, NY 10022

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APPETIZERS
CHOICE OF ONE



Sweet Potato White Bean Soup

Baked Eggplant & Zucchini Pie

ricotta, mozzarella, parmesan and tomato sauce

Winter Salad

winter mixed greens and baby lettuces, roasted butternut squash, pomegranate seeds, toasted pine nuts, shaved aged goat cheese, pear Dijon vinaigrette

Fresco Crab Cake

jumbo lump crab meat served warm with celery root, red endive and upland cress salad, preserved meyer lemon and rémoulade sauces

Agnolotti with Roasted Pumpkin & Pine Nuts

fresh ricotta, brown butter, pumpkin seed oil and sage

Penne with Fresh Tomato & Basil

Final Menu—Thursday, November 24, 2011

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CHOICE OF ONE



Roast Turkey

sausage, rice and mozzarella stuffing, brown sugar mashed sweet potatoes, string beans with mushrooms, carrots and cranberry apple sauce

Scottish Salmon

roasted plum tomato and spinach, cauliflower and golden raisin puree, sherry vinaigrette

Poached Branzino

roasted zucchini, yellow squash, parsnip, butternut squash, and baby spinach, oven roasted sweet bell pepper and organic carrot puree, vin cotto

Tagliolini with Shrimp "Fra Diavolo"

'thin linguine' slowly braised ragu of shrimp, tomato, white wine, fresh hot chili, basil, parsley, extra virgin olive oil "lightly spiced"

Penne with Chicken & Veal Bolognese

a hearty veal and chicken ragu with white wine and tomato

Grilled Marinated Lamb Chops

roasted eggplant caponata, grilled zucchini, polenta fries, rosemary, extra virgin olive oil, vin cotto ~ \$10.00 extra

Braised Short Ribs of Beef

olive oil whipped mashed potatoes, wild mushrooms, autumn vegetables, barolo wine sauce

Sirloin alla Toscana

16 ounce choice sirloin, rosemary and cracked pepper, pan roasted with seasonal wild mushrooms, spring onions, potatoes, garlic and pancetta ~ \$10.00 extra

*f*OR *t*HE *t*ABLE
Fresh Fruit & Roasted Nuts

*d*SSERTS
CHOICE OF ONE



Creamy Ricotta Cheesecake

fresh berries and whipped mascarpone cream

Chocolate Capuccinio Tartuffo

chocolate truffle cherry filling and fresh whipped cream

Apple Crisp

streusel topping with cinnamon, brown sugar and vanilla gelato

Brownie Fudge Sundae

walnut brownie, malted milk ball vanilla ice cream, gooey fudge sauce, fresh whipped cream

Traditional Italian Cannoli

chocolate chips and raspberry dipping sauce

Mixed Berry Napoleon

crispy layers of filo dough, vanilla mascarpone pastry cream, seasonal berry sauce

\$75.00 per person

all beverages, liquor, tax and gratuity not included

Children's Menu

for children under 12 years of age

Roast Turkey

or

Penne with Fresh Tomato & Basil

Ice Cream

\$40.00 per child

all beverages, tax and gratuity not included

