IL MASSIMO

THANKSGIVING DINNER AT MASSIMO

$52 per person

|| ANTIPASTO

Select one:

Butternut Squash Soup **

Roasted Butternut Squash Soup, Focaccia Croutons, Crème Fraîche, Chopped Fresh Scallions

Harvest Salad **

Mixed Greens, Sliced Apples, Pistachio, Dried Cranberries, Gorgonzola Cheese, Balsamic Vinaigrette

|| SECONDI

Turkey Dinner **

Roasted Brined Turkey with Homemade Gravy, Sausage Stuffing, Cranberry Sauce,
Roasted Root Vegetables, Whipped Buttery Potatoes

|| DOLCI

Pumpkin Bread Pudding

Homemade Pumpkin Bread Pudding with Vanilla Gelato

Kindly, No Substitutions

|| ANTIPASTO

Ribollita Toscana | 15**

Tuscan Stew of Slow Cooked Cannellini Beans, Potatoes, Kale, Focaccia Croutons

Calamari Fritti | 21**

Point Judith Calamari, Sliced Banana Peppers, Arugula, Fried Capers, Spicy Lemon Aioli

Polpette | 19

House-made Beef Meatballs, San Marzano Marinara, Narragansett Creamery Ricotta

Truffle Arancini | 19

Lightly Fried Risotto Balls Stuffed with Truffle, Smoked Prosciutto Pecorino Romano, Truffle Cream

Antipasto Rustico | 38**

Selection of Meats, Cheeses and Marinated Vegetables, Assorted Nuts

Burrata | 25**

Local Mozzarella with a Creamy Curd Center, Prosciutto di Parma, Pomegranate Seeds, Barbera Red Wine Poached Pear, Pistachio

|| INSALATA

Insalata Mista | 16*

Farm Salad of Mixed Greens, Garden Vegetables, Shaved Grana Padano, White Balsamic Vinaigrette

Insalata di Caesar | 18**

Classic Caesar, Shaved Grana Padano, Focaccia Crisp, Anchovy

|| PASTA

Ricotta Ravioli | 27**

San Marzano Marinara, Pomodorini Tomatoes, Garlic, EVOO, Torn Basil

Ravioli di Zucca | 33

Pumpkin Ravioli, Butternut Squash Cream, Pancetta, Goat Cheese, Sage, Toasted Pumpkin Seeds

Bolognese | 30**

Slow Braised Pork and Beef Ragu, Nutmeg, Pecorino Romano

Short Rib Gnocchi | 32**

House-made Potato Dumplings, Slow Braised Pulled Short Rib Ragu, Parmigiano Reggiano, Gremolata

Spaghettoni ai Frutti di Mare* | 47**

Gulf Shrimp, Sea Scallops, P.E.I. Mussels, Baby Clams, Mediterranean Octopus, Point Judith Calamari, Pomodorini Tomatoes, Tomato Sea Broth

|| MAINS

Capesante* | 39**

Sea Scallops, Butternut Squash Risotto, Brussels Sprouts, Crispy Pancetta

Anatra* | 41**

House Cured Duck Confit, Fig Walnut & Mascarpone Ravioli, Sage Cream, Truffle Honey

Parmigiano: Eggplant | 29 || **Chicken**** | 32 || **Veal Chop** | 51

Breaded and Pan-Fried, Mozzarella, San Marzano Tomato Sauce, Spaghetti

Filetto di Manzo* | 58**

8oz Filet Mignon, Whipped Potatoes, Haricot Vert, Crispy Shallots, Demi Glace

* **Gluten Free** ** **Available GF**

Please let us know if you have any food allergies or dietary restrictions (not all ingredients are listed).

*A reminder that consuming raw or undercooked oysters, meats, fish, eggs, etc. can increase your risk of foodborne illness.