



Thanksgiving Menu 2023

First Course

Choice Of:

Harvest Apple Salad

Red Delicious Apples,
Honey Crisp Apples,
Granny Smith Apples,
Fiji Apples,
Butter Lettuce,
& Dried Cranberries

Lemon Vinaigrette & Honey

Rooftop Kale Salad

Baby Kale, Pomegranate Seeds,
Toasted Pecans,
Crumbled Goat Cheese,
Roasted Butternut Squash, &
Shaved Red Radish
Maple Vinaigrette

*Our Menu includes Farm Fresh
Ingredients Picked Daily from our
Nicotra Grown Organic Rooftop Farm*



Lorenzo's Calamari Padella

Crisp Calamari Sautéed with
Sweet Cherry Peppers, Pine Nuts,
Sweet Chili, Soy Sauce, & White
Balsamic Vinegar

Second Course

Choice Of:

Nicotra Grown Organic Rooftop Arancini

Simmered Arborio Rice, Pecorino Romano Cheese,
Green Peas, Nicotra Grown Organic Rooftop Farm
Zucchini & Squash,
Fried to a Golden Brown
Served with Marinara Sauce
Topped with Ricotta Cheese

House made Fresh Mozzarella and Fire Roasted Peppers

Topped with Basil from our very own
Nicotra Grown Organic Rooftop Farm

Lasagna Bolognese

Rolled Three Cheese Lasagna
with Slow Simmered Sirloin
With Plum Tomato Sauce &
Shaved Parmesan

Imported De Cecco Penne Pasta

Pancetta & Shaved Brussel Sprouts
Roasted Garlic Cream Sauce



Third Course
Choice Of:

**Eggplant &
Quinoa “Meatless” Meatballs**

Eggplant, Quinoa,
Dried Cranberries, & Fresh Basil
Served with Escarole & Beans

**Stuffed Berkshire
Pork Loin**

Stuffed with Honeycrisp Apples,
Provolone, & Broccoli Rabe
Port Wine Sauce

Braised Short Rib

Tender Short Rib of Beef Slow
Braised in a Barolo Wine Sauce

Chicken Martini

Parmigiano Reggiano
Cruised Breast of Chicken
Lemon Chardonnay Sauce

**Slow Oven Roasted
Butterball Turkey**

Moist, Tender Slices of
White & Dark Meat
with Nicotra Grown Sage
Cornbread Stuffing,
Rosemary Pan Gravy
Cranberry Sauce

**Maple Dijon
Baked Atlantic Salmon**

Slow Baked Salmon
Sweet & Tangy Maple Dijon Glaze



Entrees served with Chef's Selection of
Whipped Yukon Gold Potatoes
& Caramelized Autumn Vegetables
of Sweet Potatoes, Brussel Sprouts, Cauliflower,
Nicotra Grown Chives, & Carrots

Dessert

Jersey Fresh Pumpkin Cheesecake

Air Whipped Creamy Cheesecake
Baked with Sugar Pumpkin,
Cinnamon & Nutmeg Salted Caramel Sauce
Paired with a Chocolate Mousse Bite

\$59.95 Per Person Plus Tax & Gratuity

