



Thanksgiving Menu 2026

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

Compliments For the table

Amuse-bouche

Whipped Ricotta with Nicotra Grown Organic
Rooftop Farm Roasted Butternut Squash, Honey,
and Toasted Pumpkin Seeds

First Course

Choice Of:

Harvest Apple Salad

Crisp Red Delicious,
Honeycrisp, Granny Smith,
and Fuji Apples
Tossed with Tender Mixed
Greens and Sweet Dried
Cranberries Dressed in a
Silky Lemon Vinaigrette

Rooftop Kale Salad

Baby Kale,
Pomegranate Seeds,
Toasted Thin-Sliced Pecans,
Creamy Crumbled Goat Cheese,
Roasted Butternut Squash, &
Shaved Red Radish
with a House-made
Maple Vinaigrette

Second Course

Choice Of:

Imported De Cecco Penne Pasta

Savory Roasted Garlic
Cream Sauce Tossed with
Crisp Pancetta and
Shaved Brussels Sprouts

Housemade Arancini

Creamy Arborio Rice and Pecorino Romano
Delicately Rolled, Fried to a Crisp Golden Brown
Topped with Rich Marinara Sauce and a
Dollop of Ricotta Cheese

Lasagna Bolognese

Rolled Three-Cheese
Lasagna Layered with Slow
Simmered Sirloin in a Rich
Plum Tomato Sauce,
Finished with Freshly
Shaved Parmesan &
Topped with Fresh Basil

House Made Fresh Mozzarella & Fire Roasted Peppers

Drizzed with Extra Virgin Olive Oil
Balsamic Glaze
Ribbons of Fresh Basil

Lorenzo's Calamari Padella

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



Third Course

Choice Of:

Slow Oven Roasted "Butterball" Turkey

Succulent Slices of White and Dark Meat
Paired with Nicotra-grown Sage Cornbread Stuffing,
Finished with a Rosemary-infused Pan Gravy and a
Vibrant House Made Cranberry Sauce

Chicken Martini

Crispy Parmigiano
Reggiano Crusted Chicken Breast
Drizzled with a Zesty Lemon Chardonnay Sauce

Braised Pork Osso Bucco

Slow Roasted Pork Shank
Exquisitely Tender
Accompanied by a Delicate Gremolata

Maple Dijon Baked Atlantic Salmon

Atlantic Caught Salmon
Finished with Sweet & Tangy Maple Dijon Glaze

Braised Short Rib

Moist Short Rib of Beef
Slow Braised in a
Barolo Wine Reduction

*Entrees served with
Whipped Yukon Gold Potatoes
& Seasonal Caramelized Autumn Vegetables :
Sweet Potatoes, Brussel Sprouts, Cauliflower,
& Nicotra Grown Rooftop Farm Carrots*

Eggplant & Quinoa "Meatless" Meatballs

Accented with Dried Cranberries and Fresh Basil
Served Atop Sautéed Escarole and Tender Beans
Vegan & Gluten-Free

Dessert

Italian Ricotta Cheesecake

Paired with a Sweet Mini Apple Crumb Tart

\$74.95 per person plus tax and gratuity

Owners- Lois and Richard Nicotra

Sr. VP Restaurant Division ~ Corinne Arena

General Manager ~ Murat Paljevic

Asst. General Manager, Guest & Brand Experience ~ Briana DeLuca

Restaurant Coordinator ~ Selim Duraku

Culinary Director ~ Chef Peter Bereza

Executive Chef ~ Chef Luis Garcia

Chef De Cuisine ~ Chef Franco Garcia

Sous Chef ~ Chef Victoria DeSimone

