# Menu

**PRE-FIXE MENU**
**ENTRÉE PRICING:**

- **TURKEY - $75**
- **PRIME RIB - $85**
- **HALF & HALF - $80**

**BUTTERNUT SQUASH SOUP, CAESAR SALAD, OR CAPRESE**

**SERVED WITH MASHED POTATOES, GRAVY, ROASTED FALL VEGGIES, STUFFING, AND FRESH CRANBERRY SAUCE**

**DOLCI:**
**CHOICE OF:**

**PUMPKIN CANNOLI,CHOCOLATE TORTE CAKE, ITALIAN-STYLE APPLE PIE, OR PUMPKIN CHEESECAKE**

***OUR HOLIDAY DESSERTS ARE CRAFTED IN SMALL BATCHES AND ARE AVAILABLE WHILE THEY LAST, SO SELECTIONS MAY VARY THROUGHOUT THE DAY***

## Apps and Salads

### SALUMERIA PLATTER $31
ARNOLDIS CHARCUTERIE BOARD
BUTTERNUT SQUASH SOUP

### BRUSCHETTA $18
CIABATTA BREAD TOPPED WITH TOMATOES, GARLIC AND BASIL

### CALAMARI $25
FRESH WILD CAUGHT CALAMARI SERVED W/ A SPICY TOMATO SAUCE

### PANE AGLIO $16
GARLIC BREAD W/ DIPPING SAUCE

### FIOR DI ZUCCA $18
FRIED ZUCCHINI BLOSSOMS FILLED W/ MASCARPONE & RICOTTA CHEESES SERVED WITH SPICY TOMATO ARRABIATTA SAUCE

### INSALATA ARNOLDIS $17
SPRING MIX SALAD WITH BALSAMIC VINAGRETTE, TOMATOES, GARLIC, AND PARMESAN CHEESE

### INSALATA CESARE $17
CLASSIC CAESAR SALAD WITH SHAVED PARMESAN

### INSALATA RUCOLA $18
ARUGOLA SALAD, CHERRY TOMATOES, AND WALNUTS DRIZZLED IN A EVOO AND LEMON DRESSING

### Dolce & Gorgonzola Salad — $18
Baby arugola, bosc pears, candied walnuts, creamy gorgonzola dolce crumbles, fresh pomegranate seeds, maple balsamic vinaigrette

### BUTTERNUT SQUASH SOUP $11

# ARNOLDI'S CAFE

*Since 1936*

## THANKSGIVING

**CHICKEN PICCATA $31**

SAUTEÉD CHICKEN IN LEMON CAPER SAUCE, SERVED W/ LINGUIRE ALFREDO

**SPAGHETTI ALLA BOLOGNESE $32**

SLOW COOKED IN A MEAT RAGU SAUCE WITH MEATBALLS

**GNOCCHI DELLA CASA $30**

POMODORO, GORGONZOLA OR PESTO SAUCE

**LINGUINE AL PESTO $28**

**MAFALDINE PRINCIPESSA $33**

Named in honor of Princess Mafalda of Savoy, this elegant, ribbon-edged pasta is tossed in a spicy pink tomato cream sauce with Italian sausage, Calabrian chili, fresh basil, and Parmigiano-Reggiano

**Chicken Parmesan $38**

Breaded chicken breast topped with tomato sauce and mozzarella cheese served with spaghetti pomodoro

**LASAGNE ALLA BOLOGNESE $35**

CLASSIC MEAT AND CHEESY RAGU LASAGNE

**FETTUCINE ALFREDO $26 ADD CHICKEN $31**

**RAVIOLI DI CARNE $35**

BRAISED SHORT RIB RAVIOLI IN A GORGONZOLA CREAM SAUCE

**BUTTERNUT SQUASH RAVIOLI $30**

IN A BROWN BUTTER SAGE SAUCE

**Prosecco Chicken $37**

Tender chicken medallions in a silky prosecco-thyme sauce, served with rosemary thyme potatoes and sauteed broccolini

**SALMONE ALLA GRIGLIA $42**

FRESH SALMON BREAST SERVED WITH MIDNIGHT SPAGHETTI

## Dolci- $14

Pumpkin Cannoli
Pumpkin Cheesecake
Chocolate Torte Cake
Italian Apple Pie
Vanilla Celato
Lemoncello Rasberry

*happy thanksgiving*