

— THANKSGIVING —
2019

PANZANO

EST. 1998

— EXECUTIVE CHEF —
Logan Stephenson

ANTIPASTI

FRITTO MISTO

crispy calamari / brined goat horn peppers /
squash / spicy aioli 15

CAVOLINI DI BRUXELLES

fried brussels sprouts / apple cider reduction /
pistachios / rosemary salt / sliced green apple 15

CAESAR ALLA GRIGLIA

grilled heart of romaine / white anchovies /
parmesan / house-made croutons 12

ZUPPA DEL GIORNO

daily soup 9

PANZANO BREAD SERVICE

5 / basket

PASTA

RICOTTA RAVIOLI

san marzano brodo / burnt basil /
pecorino 26

BOLOGNESE DI MANZO

rigatoni / beef / wild boar / pork belly / pomodoro solo carne o
formaggio 28

SECONDI

FARRO CON GIARDINO

farro risotto / heirloom tomato / summer squash / eggplant /
goat horn peppers / pecorino / bread crumbs / micro herbs 25

TAGLIO DI CARNE

butcher's block fresh cut / chef's inspiration MP

THANKSGIVING

primi

BUTTERNUT SQUASH SOUP

roasted butternut / pepitas / crème fraîche

OR

CAESAR ALLA GRIGLIA

grilled heart of romaine / white anchovies /
parmesan / house-made croutons

secondi

PROSCIUTTO STUFFED TURKEY

cacio e pepe potatoes / tuscan bread stuffing / calabrian
cranberry sauce / roasted heirloom beans / pancetta gravy

dolce

PUMPKINMISU

joconde sponge cake / pumpkin mascarpone / amaretti
crumble / candied walnuts / ginger tuile

60

Please advise your server of any food allergies prior to ordering
*These items may be served raw or undercooked. Consuming raw
or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.