

Happy Thanksgiving Day!!!

To Start

Soups

Butternut squash soup with chicken sausages, touched with crème fraiche

Cup.....\$8.95—bowl.....\$10.95

~~*

French Onion

\$6.95

Appetizers

Beef Oscar~ a petite beef tenderloin, sautéed and topped with lump crab meat,

Béarnaise sauce and asparagus.....\$15.95

~~*

Grilled polenta with sautéed shrimp in a medium spicy chipotle pepper cream sauce with spinach

And cherry tomatoes.....\$13.95

~~*

Escargot~ sautéed snails with shallots, mushrooms and tarragon, in Pernod cream sauce.....\$12.95

Mimosas or Poinsettias\$6.95

~~*

Sangria! \$8.95

***Consuming raw or undercooked meats, poultry, seafood or eggs**
may increase the consumers risk of foodborne illness*

~~*

A 20% gratuity will be added on parties of 6 or more

~~*

Share plate charge ...\$3.00

Split plate charge...\$5.00

~~*

"All dishes are freshly made and takes time to prepare, please be patient"

~~*

La Pentola Restaurant reserves the right to refuse service to any Patron

ENTRÉES

Turkey~ traditional roasted turkey with all the trimmings.....\$19.95

~*~

Salmon~ grilled filet of salmon with white wine cream sauce with diced tomatoes, shallots & capers...\$22.95

~*~

Flounder~ broiled filet of flounder stuffed with lump crab and Tasso ham

Touched with sun dried tomato beurre blanc, minced red peppers and scallions.....\$32.95

~*~

Duck~ Hudson valley roasted duckling with pomegranate walnut sauce.....\$29.95

~*~

Jambalaya pasta~ shrimp, chicken and Andouille sausages in a medium spicy Cajun tomato cream sauce

With green peppers and mushrooms, tossed with fettuccini pasta.....\$28.95

~*~

Short ribs a la Provençal~ boneless beef short ribs braised in a tomato red wine sauce with sweet peas,

Pearl onions, artichokes and herbs de Provence, over potato gnocchi in gorgonzola sauce.....\$28.95

~*~

Lamb~ double cut grilled lamb chops touched with roasted pepper cream sauce with spinach,

Toasted pine nuts and feta cheese.....\$29.95

~*~

Seafood pasta~ Maine lobster, shrimp, sea scallops and mussels in garlic cream sauce with snow peas,

Sun dried tomatoes and caramelized onions, tossed with tagliatelle pasta.....\$36.95

~*~

Veal Milanese~ sautéed breaded veal scaloppini in garlic white wine sauce with spinach and artichokes

Topped with shaved grana padano cheese.....\$24.95

~*~

Chicken~ airline chicken breast seasoned with mild Mexican spices,

Roasted and finished with avocado vinaigrette, served with rice pilaf.....\$19.95

~*~

Beef~ pan seared beef tenderloin touched with béarnaise sauce, grilled jumbo shrimp, and blackberries

And micro greens, over sautéed asparagus.....\$34.95

~*~

Venison~ Pan seared venison tenderloin with roasted grapes and red wine sauce

Topped with toasted pistachios.....\$38.95