

AMA THANKSGIVING 11/27:

COMFORT WITHOUT THE DISCOMFORT

We stick to the same principles for our Thanksgiving meal as we do for our day to day restaurant. No seed oils, no refined sugar & no shortcuts. All meat sourcing is pasture-raised. All sourcing of produce comes from local farms with regenerative & organic practices. All minimally processed ingredients are the best imported ingredients that Italy has to offer.

THE WHOLE PACKAGE: FEEDS 4-6 \$395

Spatchcocked Turkey, Select 4 Sides, Cranberry Mostarda & Gravy, Select Apple Strudel or Pumpkin Pie, Select 1 Gelato or Sorbetto

SIDES ONLY: \$225

THE MINI DINNER PACKAGE (2 PEOPLE) \$175

Organic Pasture-Raised Turkey from Lancaster Farm Cooperative, a selection of 2 Sides, Cranberry Mostarda & Gravy, and a selection of 1 Gelato or Sorbetto

ENTREES

Organic Pasture-Raised
Spatchcocked Turkey (Half or Whole Available) from Lancaster Farm Cooperative (GF) \$100/195
*Prepped & Ready to Cook
*Cooked & Ready to Reheat
Whole Koginut Squash with Quince Mostarda, Parmigiano, Sage & Amaretti Crumble (GF) (V) \$45

Shaved Brussel Sprouts & Oven Roasted Leaves with Extra Virgin Olive Oil, Lemon, Pecorino Sardo & Black Pepper (GF) (V) \$34
Chestnut, Leek & Prosciutto San Daniele Sourdough Stuffing \$39
Sweet Potato Casserole with Sprouted Walnuts & House-made Maple Marshmallows (Contains Pasture-Raised Beef Gelatin) (GF) \$35
Green Bean Casserole with Wild Mushroom & Marsala Cream, Topped with Crispy Cippollini Onions (GF) (V) \$39
Parsnip Puree with Kefir & Fresh Chives (GF) (V) \$34
Cranberry Mostarda (GF)(VG) \$15
Gravy (GF) \$25

SIDES

BEVERAGE

BOTTLED COCKTAILS

HUGO SPRITZ

Elderflower, Apple Dolcedi, Lime, Mint, Prosecco & Seltz 6 for \$42

AMA MANHATTAN

Sazerac Rye Whiskey with Brachetto
Cherry Vermouth & Cynar 4 for \$29

RISERVA DI AMA

Fill out a form that gives us an understanding of how many bottles you would like, what kind of wine you like usually, price range and we will curate a wine package for you.

ADD-ONS

Ancient Grain Sourdough Bread & Cultured Salted Butter (Sub Buckwheat Sourdough for GF) \$25

HIGH PROTEIN BREAKFAST OPTIONS:

Seasonal Frittata (GF) (V) \$45
Bone Broth Mason Jar (GF) \$22
Torta di Riso: Zucchini, Swiss Chard, Arborio Rice, Egg & Parmigiano in Spelt Crust (V) \$40

REFINED SUGAR FREE DESSERTS

Tyrolean Apple Strudel (V) \$45
Amaretti Crusted Pumpkin Pie (GF) \$40
Crema Gelato (V) (GF) \$16
Apple Cider Sorbetto (VG) (GF) \$16

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