



## CHEF CURATED THANKSGIVING PREMIUM EXTRAS:

Upgrade your Italian Thanksgiving Feast with premium add-ons. Each one was crafted to perfectly compliment a savory holiday meal choose from signature entrées, desserts, wine, and much more.

### APPETIZER

Charcuterie board: imported meats and cheeses, roasted peppers, olives, dried fruits, Marcona almonds with crackers - \$45 (serves 4–6)

### ENTRÉES

Bone-in prime rib roast: 30-day aged, eight-pound-average, oven-ready prime rib roast, garlic-herb crust, horseradish crème, au jus - \$169.95

Beef tenderloin: five-pound-average, roast-ready premium black angus, cracked-pepper mustard glaze, cipollini onion-balsamic jus - \$159.95

### SIDES

Roasted giblet gravy - \$12 per quart

Brandied fresh cranberry relish - \$15 per quart

Traditional sides - \$6.95 per pound (serves 3–4)

Seasonal vegetables - \$5.95 per pound (serves 4)

Made-from-scratch soups - \$12 per quart (serves 4)

### DESSERTS

Traditional pumpkin pie with whipped crème, flaky pie crust - \$15

Caramel glazed apple pie with mixed nuts, chocolate caramel glaze - \$25

### WINE AND COCKTAILS

Get 30% OFF wine bottles from our current list

Seasonal craft cocktails - single \$8, double \$14

Apple pie whisky: whisky simmered with apples, cinnamon, spices, and vanilla, strained and ready to pour over ice - \$25 per quart

*Submit your Thanksgiving package order form and an Andiamo representative will be in contact with you to confirm your purchase. If you have any comments or questions, please email [pasta@andiamoitalia.com](mailto:pasta@andiamoitalia.com) or contact your local Andiamo.*

**ANDIAMOITALIA.COM**