



# Thanksgiving

*At the International School of Italian Cuisine*

WITH CHEF GIANLUCA PARDINI  
VIA DELLA ZECCA, 37 – LUCCA CENTRO STORICO

## MENU

### STARTERS

PUMPKIN CROUTON WITH SPECK (OR WITHOUT),  
FONTINA CHEESE & GALLETTI MUSHROOMS

SEAFOOD SALAD WITH AVOCADO, GRAPEFRUIT, APPLES  
(ALSO WITHOUT SEAFOOD)

CREAM OF JERUSALEM ARTICHOKES & PUMPKIN WITH MUSSELS, HERBS, CROUTONS

### FIRST COURSE

RAVIOLI WITH PUMPKIN, PECORINO & SPICES

### SECOND COURSE

TURKEY STUFFED WITH CHESTNUTS & SAUSAGES

GRAVY & CRANBERRY SAUCE

BAKED SWEET POTATOES WITH BACON (OR WITHOUT) & SOUR CREAM

### DESSERTS

CHOCOLATE & PERSIMMON TARTE

TRADITIONAL PUMPKIN PIE

**DRINKS** – WATER, WELCOME DRINK (PROSECCO OR ORANGE JUICE),  
CHARDONAY WHITE WINE, BOLGHERI RED WINE, COFFEE

APERITIF AT 12.15, LUNCH AT 12.45

€ 38 PER PERSON

RSVP: 333 861 7962



TUSCANY'S  
**GRAPEVINE**  
MAGAZINE