Chef Paolo Monti
COOKING SCHOOL
CUCINA ITALIANA

building bridges not walls



26 NOVEMBER 2026 AT 12.30

€ 44 per person, all included

AN "ITALIAN" THANKSGIVING LUNCH

Antipasti

Insalata di frutti di Mare "Nuovo Mondo"
"New World" seafood salad with shrimp, squid, mussels, peppers, corn, and pomegranate

Crostini di polenta ai porcini
Polenta with porcini mushrooms

Primi Piatti

Ravioli di zucca – Pilgrim's Pumpkin ravioli

Tacconi alla trabaccolara
A flat pasta with swordfish and cherry tomato sauce

Secondi Piatti

Petto di Tacchino ripieno con mirtilli rossi
Roast turkey with a meat and cranberry filling
Sweet potatoes with lime and coriander
Peas and ham, buttered Corn on the cob

Dolce

Classic Apple Pie

Tiramisù alla zucca – pumpkin tiramisù

Red and white wine,
mineral water, coffee

Tel: 0583 569045 – Via del Fosso 120 Lucca Centro

fbhsrl@gmail.com – RESERVATIONS REQUIRED

<< home