



**CANSANO**  
*Italian Steakhouse*  
**Thanksgiving Menu**

**STARTERS/SALADS**

**White Truffle Garlic Bread \$12**  
 fresh mozzarella cheese,  
 parmesan, garlic butter

**Mama's Meatballs \$18**  
 parmesan, ricotta cheese, basil,  
 grilled sourdough bread

**Fritto Calamari \$15**  
 charred scallion, tomato sauce,  
 cherry pepper remoulade

**Bacon Wrapped Scallops \$24**  
 2 scallops

**Little Gem Caesar \$12**  
 parmesan, garlic sourdough  
 crumbs, dry mission figs

**Wedge Salad \$14**  
 blue cheese, tomato, red onion,  
 cucumber, bacon, kalamata olives

**Burrata Caprese \$15**  
 vine ripened kumato tomatoes,  
 pine nuts, basil, extra virgin olive oil

**ENTREES**

**10 Layer Lasagna \$32**  
 braised short rib, pomodoro sauce,  
 parmesan, basil

**Diver Sea Scallop Piccata \$36**  
 lemon capers, parsley, green olives,  
 sardinian fregola pasta

**Farm Raised Salmon \$34**  
 broccoli rabe, roasted potatoes,  
 roasted tomato, puttanesca sauce

**Cauliflower Steak \$24**  
 three cheese sauce, broccolini,  
 almonds, heirloom tomatoes

**Turkey Dinner \$45**  
 leg & breast with italian sausage stuffing,  
 green beans with porcini bechamel and fried  
 onions with a sage gravy and cranberry sauce

**Tomato Risotto \$40**  
 jumbo lump crab meat, sundried  
 tomatoes & basil

**Prosciutto & Rosemary Stuffed Pork Loin \$39**  
 stuffed pork loin served with brussel sprouts  
 and rosemary potatoes and a mustard aju

**SIDES**

**Italian Sausage Stuffing \$9**

**Green Beans \$9**

**Broccolini \$9**

**Rosemary Potatoes \$10**

**Brussel Sprouts \$12**

**Executive Chef Pete Moreno**

**STEAKS**

**8oz Filet Mignon \$54**

**14oz Ribeye \$52**

**14oz Grass Fed NY Strip \$55**

**18oz Dry Aged NY Strip \$58**

**Steak Flight \$110**

4oz Akaushi New York Strip  
 4oz Prime Grade New York Strip  
 4oz Grass Fed New York Strip  
 served with rosemary potatoes  
 and broccolini

**ADD-ONS:**

Cacio e Pepe Ravioli 14

Jumbo Lump Oscar ♦ 30

Shrimp Scampi ♦ 26

8oz Lobster Tail ♦ 55

**SAUCES**

Black Truffle Bordelaise ♦ 6

Bearnaise ♦ 5

Cansano Steak Sauce ♦ 5

Marsala Peppercorn ♦ 6

**DESSERTS**

**Pumpkin Pie \$12**

pumpkin pie with an amaretto chantilly and  
 topped with crushed amaretto hazelnut  
 streusel cookies

**Apple Quenette's \$12**

apple flavor quenette's with vanilla ice cream  
 and topped with caramel

**Hazelnut Marquee Mosse \$12**

**Pecan Pie \$12**

pecan pie with bourbon ice cream



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.