THANKSGIVING AT AGATA & VALENTINA

IMPORTANT ORDERING DETAILS

Order Deadline: Monday, November 24th at 12 PM (Orders placed after this time may not be possible.)

Minimums: \$100 for pickup | \$150 for delivery (delivery fee applies)
Service Charge: \$5 for in-store and phone orders — no charge for online orders

Delivery Windows: 8 AM-12 PM | 12 PM-4 PM | 4 PM-8 PM
Pickups available starting at 9 AM
Cancellations: Pre-orders and cancellations must be made at least
48 hours prior to fulfillment.

All food is delivered cold; reheating required - View Reheating Instructions → Chafing dishes and sternos available for an additional cost

Menu prices subject to change; tax not included

Menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame.

WE ARE OPEN THANKSGIVING DAY 8AM - 4 PM

ORDER ONLINE & SAVE!

Get 10% off your Thanksgiving order of \$175+ placed by November 16th, 2025.

Use code **AVTDAY2025** at checkout. Valid for pickup or delivery on Nov 26–27 only

PLACE YOUR THANKSGIVING ORDER BY NOVEMBER 24TH

To view the reheating instructions, scan the QR code. Pre-orders and cancellations must be made at least 48 hours before pickup. Allergen information is available upon request. All items are subject to availability. Delivery minimums and fees apply.

212.452.0690 | www.agatavalentina.com
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THANKSGIVING MENU

UPPER EAST SIDE 1505 1ST AVE AT 79TH ST NEW YORK, NY, 10075

212.452.0690 FXT. 1

PLACE YOUR THANKSGIVING ORDER BY NOVEMBER 24TH

To view the complete menu and prices, scan the QR code. Pre-orders and cancellations must be made at least 48 hours before pickup. Allergen information is available upon request. All items are subject to availability. Delivery minimums and fees apply.

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THANKSGIVING MEALS

Prepared Entree, Sides, and Dessert with Reheating Instructions

WHOLE TURKEY MEAL

WHOLE ROASTED TURKEY & VEGETARIAN FOCACCIA BREAD STUFFING (SERVES 6)

Premium 10 - 14lb Whole Roasted Turkey, Agata's Vegetarian Focaccia Bread Stuffing, Turkey Gravy, Cranberry Sauce, Cornbread, Mashed Potatoes, Roasted Brussels Sprouts with Butternut Squash, and Pumpkin Pie

WHOLE ROASTED TURKEY & CORNBREAD SAUSAGE STUFFING (SERVES 6)

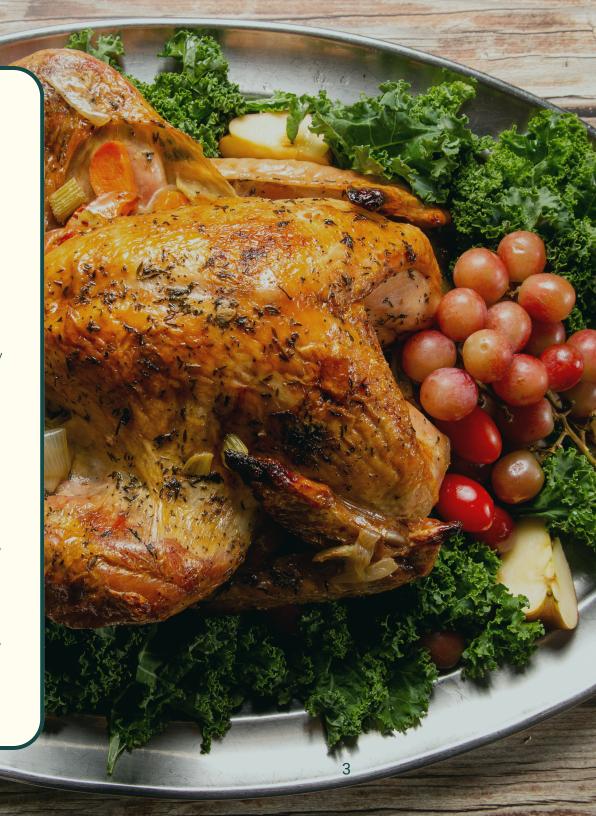
Premium 10 - 14lb Whole Roasted Turkey, Cornbread Sausage Stuffing, Turkey Gravy, Cranberry Sauce, Cornbread, Mashed Potatoes, Roasted Brussels Sprouts with Butternut Squash and Pumpkin Pie

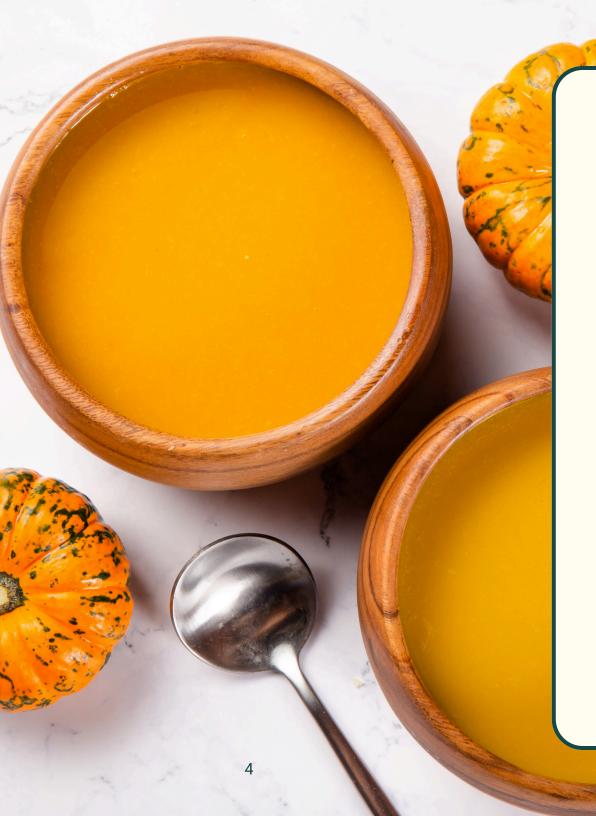
WHOLE ROASTED TURKEY & VEGETARIAN FOCACCIA BREAD STUFFING (SERVES 12)

Premium 18-22lb Whole Roasted Turkey, Agata's Cornbread Sausage Stuffing, Turkey Gravy, Cranberry Sauce, Cornbread, Mashed Potatoes, Roasted Brussels Sprouts with Butternut Squash, Apple Butter Crumb Pie, and Pumpkin Pie

WHOLE ROASTED TURKEY & CORNBREAD SAUSAGE STUFFING (SERVES 12)

Premium 18-22lb Whole Roasted Turkey, Agata's Cornbread Sausage Stuffing, Turkey Gravy, Cranberry Sauce, Cornbread, Mashed Potatoes, Roasted Brussels Sprouts with Butternut Squash, Apple Butter Crumb Pie, and Pumpkin Pie





THANKSGIVING DISHES

Prepared Dishes with Reheating Instructions

LE NOSTRE ZUPPE (Soups)

PUMPKIN SOUP

Velvety Roasted Pumpkin blended with aromatic Spices and a hint of Cream

ROASTED BUTTERNUT SQUASH SOUP

Rich and smooth roasted Butternut Squash, finished with a touch of Cream and subtle Herbs

CARROT & GINGER SOUP

A bright, silky blend of sweet Carrots and fresh Ginger

AGATA'S HOMEMADE CHICKEN SOUP

Slow-simmered with tender Chicken, fresh Vegetables, and a touch of Olive Oil

MINESTRONE SOUP

A hearty Italian classic with Garden Vegetables, tender Beans, and a savory Vegetable Broth

ACCOUTREMENTS

Pint Size Containers

APPLE SAUCE CRANBERRY SAUCE CRANBERRY CONSERVE TURKEY GRAVY

Our full reheating instructions can be found at: https://agatavalentina.com/assets/file/MasterReheatingInstructions.pdf

AGATA'S HOLIDAY PLATTERS

Small: serves 10-12 | Medium: serves 15-20 | Large: serves 25-30

MEDITERRANEAN CRUDITÉ

Blanched asparagus and cauliflower, fresh red and yellow peppers, celery, broccoli, cherry tomatoes, radish, haricot verts, radicchio, trevisano, endive, cucumber, and baby carrots—elegantly arranged and served with our signature crudité mustard dill sauce.

INTERNATIONAL CHEESE BOARD

Agata's cheese department is renowned as one of the best in the city. This beautiful platter features artisanal cheeses from across Europe and the United States, including Manchego, Istara, Truffle Gouda, French Brie, and Camembert. All perfectly arranged and garnished with dried fruits, nuts and fresh berries. Served with sliced baguette and crackers.

SHRIMP COCKTAIL PLATTER

Our large steamed jumbo shrimp served with our housemade cocktail sauce, lemon, and garnished with grape tomatoes.

ANTIPASTO PLATTER

A selection of marinated grilled mushrooms, artichoke hearts, mixed olives, Agata's housemade mozzarella, roasted red peppers, Sicilian caponata, Prosciutto di Parma, hot Sopressata, and Genoa Salami.

LA FRUTTA

Slices of cantaloupe, honeydew, pineapple, navel oranges, grapes, and strawberries, beautifully arranged and garnished with blueberries, blackberries, and raspberries.



FROM OUR BUTCHER

All Items from Our Butcher Arrive Fresh and Uncooked

A&V All - Natural, Antibiotic & Hormone-Free Turkey
Murray's Free-Range Turkey
D'Artagnan Organic Turkey
A&V All - Natural ABHF Bone - In Turkey Breast(10–12 lbs raw)
Whole Chickens
Capons
Whole Ducks
Loose Sausage for Stuffing

Please note: There is no way to guarantee an exact weight on turkeys.

All turkeys are sold by weight range.

We recommend 11/2 lbs per person for whole turkeys.

OVEN-READY TURKEYS

A fresh, seasoned, buttered, oven-ready turkey prepared in its own roasting pan. Accompanied by roasting vegetables and chicken stock, including step-by-step cooking instructions for your convenience.

A&V Antibiotic & Hormone - Free Turkey | serves 6-8, 9-11, 12-14, 15-17 Murray's Free - Range Turkey | serves 6-8, 9-11, 12-14 D'Artagnan Organic Turkey | serves 5-7, 8-10, 11-13

FULLY COOKED TURKEYS

A&V Antibiotic & Hormone-Free Turkey | serves 6-8, 9-11,12-14, 15-17 Murray's Free-Range Turkey | serves 6-8, 9-11, 12-14 D'Artagnan Organic Turkey | serves 5-7, 8-10, 11-13

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SECONDI (Entrees)

A&V ALL - NATURAL ABHF WHOLE COOKED BONE - IN TURKEY BREAST

(Serves 6-8 People)

WHOLE COOKED SPIRAL HAM

(Serves 8-10 People)

BONELESS ROASTED TURKEY BREAST

WHOLE ROASTED CHICKEN

(Conventional or Organic): Regular Roasted, Spicy, or Asian

STUFFED CHICKEN BREAST

with Cranberries & Pecans

GRILLED OR STUFFED CORNISH HEN

Stuffed with Wild Rice Grilled with an Orange- Apricot Glaze

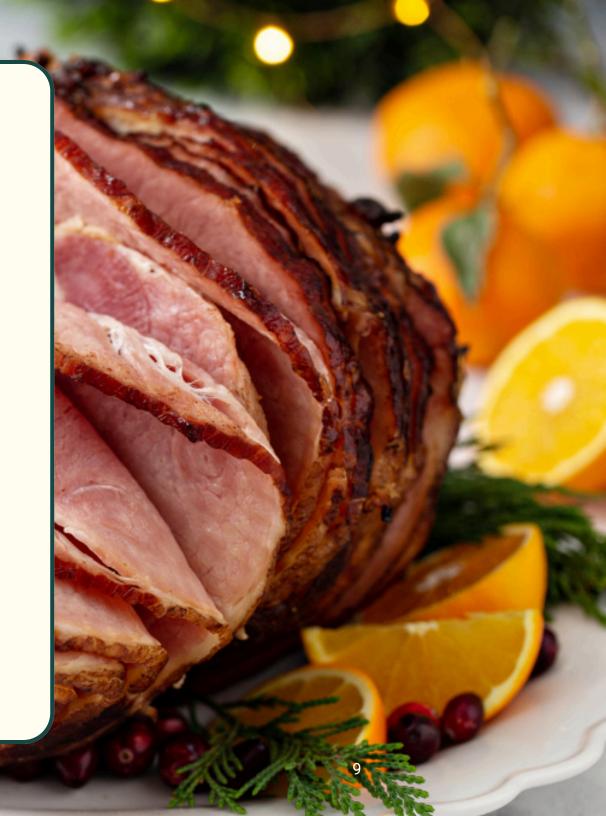
GLAZED HAM

GRILLED SALMON

Plain, Oriental, Organic, Or Lemon & Garlic

FRENCH CUT CHICKEN BREAST

Plain, Spicy, or Pomegranate & Rosemary



STUFFINGS

VEGETARIAN FOCACCIA BREAD STUFFING

Our fresh Homemade Baked Focaccia, made with Leeks and Sage for a Savory Twist on a Thanksgiving Classic

CORNBREAD SAUSAGE STUFFING

Our Fresh Homemade Cornbread blended with Italian Sausage and Leeks for a rich and hearty favorite.

HERB & MUSHROOM GLUTEN-FREE STUFFING

A flavorful mix of perfectly seasoned Gluten-Free Bread, Cremini Mushrooms, Onions, and Herbs.

ROASTED CHESTNUT AND MUSHROOM STUFFING

with Roasted Chestnuts, Mushrooms, Dried Cranberries, and Grated Parmigiano Reggiano Cheese (Contains Egg)



CONTORNI (Sides)

All side dishes are available in one pound increments only

HOMEMADE CORNBREAD

Golden, Buttery, and Lightly Sweet and baked with Fresh Corn

PUMPKIN SFORMATO

A delicate baked Custard of Pumpkin, Butternut Squash, and Leeks, drizzled with Olive Oil and topped with Crisp Breadcrumbs

MASHED POTATOES

Classic creamy Potatoes whipped smooth and seasoned

TRUFFLE MASHED POTATOES

Silky mashed Potatoes finished with aromatic Truffle Oil

SWEET POTATO PUREE

Velvety Sweet Potatoes blended until smooth

ROASTED BUTTERNUT SQUASH WITH PECANS & DRIED CRANBERRIES

(Available Nut Free)

Oven-roasted Squash tossed with toasted Pecans and tart Cranberries

HARICOTS VERTS ALMONDINE

Tender French Green Beans sautéed with toasted Almonds and a touch of Butter

BAKED SWEET POTATOES & HUDSON VALLEY GRANNY SMITH APPLES

Diced Sweet Potatoes and crisp Granny Smith Apples baked with a hint of Cinnamon

WILD RICE WITH CHESTNUTS & SHIITAKE MUSHROOMS

Earthy Wild Rice blended with roasted Chestnuts and savory Shiitake Mushrooms

STUFFED MUSHROOMS

Plump Mushrooms filled with a savory blend of chopped Mushrooms, Herbs, Breadcrumbs, and Parmigiano Reggiano

BABY RAINBOW CARROTS WITH HONEY GLAZE

A colorful medley of tender Baby Carrots glazed with Honey

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LE INSALATE (Salads)

Small serves 5-7 people | Large serves 12-15 people

All dressings on the side

FALL HARVEST SALAD

Baby Spinach, Roasted Butternut Squash, Dried Cranberries, Pecans, and Crumbled Goat Cheese

APPLE CRANBERRY WALNUT SALAD

Sliced Gala Apples, Diced Walnuts, and Dried Cranberries mixed with Crumbled Bacon, Diced Red Peppers and Onions, served over a bed of chopped Romaine Lettuce and Baby Spinach.

INSALATA MISTA

Mixed Greens with Cherry Tomatoes, Cucumber, and Red Onion

INSALATA DI FRUTTA SECCA

Mixed Greens with Pine Nuts, Dried Apricots, Dried Cranberries, Blue Cheese Crumbles, Grape Tomatoes, and Sliced Red Onions.

INSALATA SICILIANA

Tomato, Radish, Pomegranate Seeds, Chickpeas, Caciocavallo Cheese, Shaved Fennel, Red Onion, and Orange Segments on a bed of mixed Greens

INSALATA ARUGULA ARTICHOKE

Arugula, Sliced Artichokes, Shaved Parmigiano Reggiano.

 ${\it Choices of dressings: (Caesar, Honey Mustard, Dijon, Balsamic Vinaigrette, or Red Vinaigrette)}.$

AGATA'S THANKSGIVING FAVORITES

FORMAGGI

A selection of our favorite holiday cheeses

La Tur

Vacherousse D'argental

Fontina Val D'aosta

Moliterno With Truffles

Taleggio

Cabra Al Vino

Wensleydale with Cranberry

French Brie

Fromage D'affinois

Brie De Meaux Aux Truffles

Manchego (6 month)

Parmigiano Reggiano Classico

Parmigiano Reggiano Stravecchio Riserva

LA PASTA FRESCA

Agata's seasonal fresh pasta

Pumpkin Ravioli Roasted Butternut Squash Ravioli Stuffed Shells

Manicotti

Fresh Lasagna

PAR BAKED BREAD

Enjoy our freshly baked breads at home, ready within 5-10 minutes.

Pugliese Rolls, Mini Focaccia, Mini Baguette, & Round Focaccia

READY TO BAKE

All you need to do is put them in the oven and enjoy.

STUFFED SHELLS

(Half Tray)

MANICOTTI

(Half Tray)

CHICKEN ALFREDO

(Serves 2)

BAKED ZITI

(Serves 2)

TURKEY STUFFED PEPPERS

(Serves 2)

ORZO STUFFED ZUCCHINI

(Serves 2)

STUFFED PORTOBELLO MUSHROOM

14

HOMEMADE PIES

Some pies are available 9" or 6"

Homemade Pumpkin Pie
Homemade Pecan Pie
Homemade Apple Butter Crumb Pie
Homemade Blueberry Crumb Pie
Homemade Coconut Custard Pie
Homemade Sweet Potato Pie
Homemade Apple Pie

HOMEMADE DESSERTS

Fresh Seasonal Fruit Tart
Pumpkin Cheesecake
Chocolate Espresso Explosion
Cranberry Almond Tart
Tiramisu Grande
Cannoli Cake

LARGE & MINI CANNOLI

Plain, Chocolate or Pistacchio

Large Thanksgiving Cookies Italian Holiday Cookie Tray Pumpkin Cookies Pumpkin Panna Cotta

DOLCI

(Dessert Platters)

Small serves 10-12 | Medium serves 15-20 | Large serves 25-30

COOKIE & BROWNIE PLATTER

An assortment of our Homemade Cookies & Brownies garnished with fresh Berries.

contains nuts

SWEET CRATE

An assortment of bite sized bars including Brownies, Blondies, Lemon Square, and Chocolate Obsession.

MINI DESSERT PLATTER

An assortment of Mini Fruit Tarts, Mini Cannolis, Chocolate Obsession, and Chocolate covered Strawberries

ITALIAN COOKIE PLATTER

Our Sicilian-trained pastry chef created these biscotti n the style of that sunny southern Italian island. Their uneven shapes and toasty finish tell you that they are handmade in small batches. Their tender melting texture tells you that they are made with the finest & freshest ingredients.

contains nuts

CANNOLI CHIP & DIP

We've transformed our original cannoli shells into crispy chips dusted with powdered sugar to dip, dunk, and enjoy with our homemade cannoli cream. Made with ricotta and rich chocolate chips.