WE WILL BE OPEN ON THANKSGIVING DAY!
THURSDAY NOVEMBER 28TH
BOTH LOCATIONS: 8AM-4PM

WEDNESDAY NOVEMBER 27TH
BOTH LOCATIONS: 8AM-9PM

PLEASE PLACE ALL THANKSGIVING ORDERS BY
5PM SUNDAY NOVEMBER 24TH 2019

There is a $50 minimum to place an order for pick up
There is a $150 minimum to place an order for delivery
Orders placed after the above date may not be possible
48 HOUR NOTICE IS REQUIRED TO CANCEL ANY ORDER.

DELIVERY IS AVAILABLE
Delivery Windows Wednesday November 27th:
9-1PM, 1-4PM, 4-8PM
Delivery Windows THANKSGIVING DAY: 8-12PM OR 11-3PM
Pick ups available both days after 10AM.

Orders will be filled on a first come first serve basis.
Limited slots available reserve your’s today!

Get 10% OFF your thanksgiving order of $100 or more when you order
ONLINE by 11.15.19

Enter code “AVTURKEY10” at
CHECKOUT

Order now at
WWW.AGATAVALENTINA.COM

**Offer valid on thanksgiving orders for
Tuesday 11.26-Thursday 11.28**

1505 First Avenue @ 79th Street
64 University Place btwn 10th & 11th Street
212-452-0690 ext. 1

Menu & Prices are subject to change without notice due to availability & market conditions. Prices do not include tax. Food is delivered cold or room temperature, and reheating is required. Chafing dish & Sterno lights are available for purchase.
**Primi Piatti (First Course)**

- Roasted Butternut Squash Soup: $5.99 PT
- Vegan Minestrone Soup: $5.99 PT
- Carrot & Ginger Soup: $5.99 PT
- Butternut Squash with Apple Soup (Gluten Free): $5.99 PT

**Accompaniments**

- Homemade Applesauce: $5.99 PT
- Homemade Cranberry Sauce: $6.99 PT
- Homemade Turkey Gravy: $6.99 PT
- Cranberry Conserve with Pecans & Brandy: $9.99 PT

**Ready to Bake**

All you need to do is pop them in the oven and enjoy!

- Stuffed Shells (12pc): $17.99 EA
- Manicotti (6pc): $14.99 EA
- Chicken Alfredo (serves 2 people): $14.99 EA
- Baked Ziti (serves 2 people): $14.99 EA
- Stuffed Peppers: $9.99 EA
- Stuffed Zucchini: $7.99 EA
- Stuffed Portobello Mushrooms: $9.99 EA


---

**Join Us for Our Thanksgiving Tasting**

Come sample some of our holiday favorites!

**Greenwich Village:**

Monday November 4, 2019 5PM-7PM

**Upper East Side:**

Thursday November 7, 2019 5PM-7PM

@ the Cappuccino Bar

---

**Breakfast and Brunch with Santa!**

$65 per child

**Breakfast & Cookie Decorating with Santa**

Saturday November 30, 2019
9:30-11:30AM

Sunday December 1, 8, 15, and 22
9:30-11:30AM

**Brunch & Cookie Decorating with Santa**

Saturday November 30, 2019
9:30-11:30AM

Sunday December 1, 8, 15, and 22
9:30-11:30AM

Contact events@agatavalentina.com or call 212-452-0690 ext. 1 to register today!
GIFT BASKETS

LE DELIZIE ITALIANE (PERISHABLE)
A DELIGHTFUL COMBINATION OF OUR OWN ITALIAN SPECIALTY PRODUCTS AND OTHER GOURMET DELICACIES, INCLUDING SIICILIAN EXTRA VIRGIN OLIVE OIL, A&V’S BALSAMIC VINEGAR, IMPORTED ITALIAN PASTAS, OUR OWN A&V SAUCES, DRIED PORCINI MUSHROOMS, ITALIAN BREAD STICKS AND DRIED SAUSAGE & SOPRESSATA.
(ALSO AVAILABLE IN A NON-PERISHABLE VERSION).

SMALL-$115 MEDIUM-$135 LARGE-$155

SNACK TIME
THE PERFECT COMBINATION OF SWEET AND SALTY FLAVORS GUARANTEED TO SATISFY THOSE SNACK TIME CRAVINGS. NIBBLE ON GOURMET NUTS, HIGH-QUALITY CHOCOLATE BARS, ITALIAN BISCOBERT, COOKIES, AWARD WINNING CHIPS AND YUMMY CRACKER SPREADS.

SMALL-$95 MEDIUM-$115 LARGE-$150

FESTIVAL OF FRUIT
A BEAUTIFUL ARRANGEMENT OF THE FRESHEST, TASTIEST AND MOST EXOTIC SEASONAL FRUITS WE HAVE TO OFFER, INCLUDING APPLES, PEARS, MANGOS, KIWI, PINEAPPLES, AND OTHER SPECIALTIES OF THE SEASON.

SMALL-$60 MEDIUM-$75 LARGE-$100

SALADS

FALL HARVEST SALAD
BABY SPINACH, ROASTED BUTTERNUT SQUASH, DRIED CRANBERRIES, PECANS AND CRUMMBLED GOAT CHEESE WITH A HONEY MUSTARD VINAIGRETTE.
SMALL-$40 LARGE-$55

APPLE CRANBERRY WALNUT SALAD
SLICED GALA APPLES, DICED WALNUTS AND DRIED CRANBERRIES MIXED WITH CRUMMBLED BACON AND DICED RED PEPPERS AND ONIONS, SERVED OVER A BED OF CHOPPED ROMAINE LETTUCE AND BABY SPINACH. SERVED WITH HONEY MUSTARD DRESSING.
SMALL-$40 LARGE-$55

INSALATA MISTA
MIXED GREENS WITH CHERRY TOMATOES, CUCUMBER, RED ONION, AND BALSAMIC VINAIGRETTE.
SMALL-$25 LARGE-$40

INSALATA DI FRUTTA SECCA
MIXED GREENS WITH PINE NUTS, DRIED APRICOTS, DRIED CRANBERRIES, BLUE CHEESE CRUMBBLES, GRAPE TOMATOES AND SLICED RED ONION.
SMALL-$40 LARGE-$55

INSALATA SICILIANA
TOMATO, RADISH, POMEGRANATE SEEDS, CHICKPEAS, CACIOCAVALLO CHEESE, SHAVED FENNEL, RED ONION AND ORANGE SEGMENTS ON A BED OF MIXED GREENS.
SMALL-$40 LARGE-$55
**CONTORENI (SIDE DISHES)**
ALL SIDES ARE IN ONE POUND INCREMENTS ONLY

**NEW** Herb & Mushroom Stuffing made w/ Gluten Free Bread $12.99 LB
Gluten Free Bread, Leeks, Mushrooms, Butter, Parsley, Sage, Vegetable
Stock, Salt and Pepper (Vegetarian)
Focaccia Bread Stuffing (Vegetarian) $10.99 LB
Cornbread Sausage Stuffing $10.99 LB
Homemade Corn Bread $7.99 LB
Pumpkin Sformato $17.99 LB
Pumpkin, Butternut Squash, Leeks, Extra Virgin Olive Oil, and topped with Panko breadcrumbs
Mashed Potatoes $9.99 LB
Sweet Potato Puree $9.99 LB
Sweet Potato au Gratin $9.99 LB
Potatoes au Gratin $9.99 LB
Roasted Butternut Squash w/ Pecans & Dried Cranberries $11.99 LB
Roasted Acorn Squash $9.99 LB
Haricots Verts Almondine $15.99 LB
Baked Sweet Potatoes & Hudson Valley Granny Smith Apples $12.99 LB
Wild Rice w/ Chestnuts & Shiitake Mushrooms $14.99 LB
Roasted Vegetables $11.99 LB
Roasted Brussels Sprouts $14.99 LB
Roasted Root Vegetables $11.99 LB

**HOMEMADE PIES FROM OUR PASTRY KITCHEN**

**Homemade Pumpkin Pie (9’’)** $13.95 EA
Spiced with Cinnamon and Nutmeg- It’s the perfect Thanksgiving dessert

**Homemade Georgia Pecan Pie (9’’)** $17.95 EA
Delicious plump Georgia pecans in a flaky handmade crust

**Homemade Apple Butter Crumb Pie (9’’)** $17.95 EA
A combination of hand-peeled fresh apples under a mouth-watering butter crumb topping

**Homemade Peach Crumb Pie (9’’)** $18.95 EA
**Homemade Cherry Crumb Pie (9’’)** $19.95 EA
**Homemade Blueberry Crumb Pie (9’’)** $21.95 EA
**Homemade Coconut Custard Pie (9’’)** $17.95 EA
**Homemade Sweet Potato Pie (9’’)** $14.95 EA
**Homemade Apple Pie (9’’)** $16.95 EA

**ENTREES**

Whole bone-in Abfth Turkey Breast (serves 6-8 people) $85.00 EA
Whole Cooked Spiral Ham (serves 8-10 people) $59.00 EA
Roasted Turkey Breast (Boneless) $13.99 LB
Whole Roasted Chicken $10.99 EA
Cranberry & Pecan Stuffed Chicken Breast $12.99 LB
Grilled Cornish Hen with Apricot Glaze $9.99 EA
Baked Ham with Orange Glaze $14.99 LB
Sliced Spiral Ham $10.99 LB
Grilled Salmon with Lemon & Garlic $23.99 LB
Veal Roast Stuffed with Spinach & Mushrooms $24.99 LB
Whole Roasted Duck with Orange Glaze $9.99 LB

**HOMEMADE DOLCI (DESSERTS)**
ALL OF OUR CAKES AND TARTS ARE MADE IN OUR PASTRY KITCHEN
BY OUR PASTRY CHEF USING ONLY THE FINEST INGREDIENTS.

Fresh Seasonal Fruit Tart (7’’’’ $19.95 EA
Pumpkin Cheesecake (6’’’’ $19.95 EA
Chocolate Espresso Explosion (6’’’’ $21.95 EA
Chocolate Silk Cake (6’’’’ $19.95 EA
Pear Tart (7’’’’ $18.95 EA
Cranberry Almond Tart (7’’’’ $18.95 EA

Our full reheating instructions can be found at https://bit.ly/AVReheat
DESSERT PLATTERS
Small serves 10-12 people
Medium serves 15-20 people
Large serves 25-30 people

COOKIE & BROWNIE PLATTER
Homemade cookies & brownies garnished with fresh berries.
Small - $80 Medium - $90 Large - $100

FRUIT PLATTER
Slices of honeydew, cantaloupe, pineapple, naval oranges & Grapes, garnished with strawberries, blackberries, blueberries and raspberries.
Small - $60, Medium - $80, Large - $100

MINI DESSERTS
An assortment of mini fruit tarts, mini cannolis, chocolate obsessions & chocolate covered strawberries.
$7.00 per person
(Based on 2 pieces per person)

SWEET CRATE
An assortment of bite-sized bars including brownies, blondies, lemon squares and chocolate obsession.
Small - $80, Medium - $90, Large $100

ITALIAN COOKIE PLATTER
Our Sicilian-trained pastry chef has created these cookies in the style of that sunny Southern Italian island. Their uneven shapes and toasty finish tell you they are handmade in small batches.
Small - $85, Medium - $100, Large - $125

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 fresh ricotta and rich chocolate chips—a real crowd pleaser!
Small - $55, Medium - $65, Large - $75

PLATTERS
Small serves 10-12 people
Medium serves 15-20 people
Large serves 25-30 people

NEW MEDITERRANEAN CRUDITE PLATTER
Blanched broccoli, asparagus & cauliflower, fresh red and yellow peppers, celery, artisanal baby carrots, cherry tomatoes, radishes, cucumber sticks, radicchio trevisano and endive. Elegantly arranged and served with our own hummus & tzatziki sauce.
Small - $55, Medium - $75, Large - $100

CRUDITE PLATTER
Blanched asparagus & cauliflower, fresh broccoli, red & yellow peppers, celery, cherry tomatoes, and baby carrots elegantly arranged and served with our own mustard dill dipping sauce.
Small - $45, Medium - $65, Large - $95

CHEESE & FRUIT PLATTER
Jarlsberg, red gouda, Tillamook cheddar, pepper jack in bite-sized cubes alongside slices of French Brie, garnished with grapes & assorted berries. Crackers included on the side.
Small - $85, Medium - $100, Large - $115

SHRIMP COCKTAIL PLATTER
Large succulent steamed shrimp served with cocktail sauce.
Small $80, Medium - $150, Large - $225

ANTIPASTO PLATTER
Marinated grilled mushrooms & artichoke hearts, mixed olives, fresh mozzarella bocconcini, roasted red peppers, homemade Sicilian caponata, prosciutto di Parma, Italian sopressata, and Genoa salami.
Small - $95, Medium - $115, Large - $140
### Whole Raw Turkeys

***Please note that there is no way to guarantee an exact weight on the turkeys. All turkeys are sold in weight ranges. We recommend 1 ½ lbs per person for whole turkeys.***

<table>
<thead>
<tr>
<th>Turkey Type</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A&amp;V All Natural Antibiotic Hormone Free Turkey</td>
<td></td>
<td>$2.99</td>
</tr>
<tr>
<td>Murray's Free Range Turkey</td>
<td></td>
<td>$3.99</td>
</tr>
<tr>
<td>D'Artagnan Organic Turkey</td>
<td></td>
<td>$5.99</td>
</tr>
<tr>
<td>A&amp;V Whole Bone-In ABHF Turkey Breast</td>
<td></td>
<td>$6.99</td>
</tr>
</tbody>
</table>

### Oven-Ready Turkeys

A fresh seasoned, buttered, oven-ready turkey in its own roasting pan accompanied by roasting vegetables and stock. Complete with step by step cooking instructions for your convenience.

<table>
<thead>
<tr>
<th>Turkey Type</th>
<th>Serves 6-8 People</th>
<th>Serves 9-11 People</th>
<th>Serves 12-14 People</th>
<th>Serves 15-17 People</th>
</tr>
</thead>
<tbody>
<tr>
<td>A&amp;V Antibiotic Hormone Turkey</td>
<td>$65 ea</td>
<td>$85 ea</td>
<td>$99 ea</td>
<td>$119 ea</td>
</tr>
<tr>
<td>Murray's Free Range Turkey</td>
<td>$85 ea</td>
<td>$115 ea</td>
<td>$140 ea</td>
<td>$160 ea</td>
</tr>
<tr>
<td>D'Artagnan Organic Turkey</td>
<td>$95 ea</td>
<td>$125 ea</td>
<td>$150 ea</td>
<td>$195 ea</td>
</tr>
</tbody>
</table>

### Fully Cooked Turkeys

<table>
<thead>
<tr>
<th>Turkey Type</th>
<th>Serves 6-8 People</th>
<th>Serves 9-11 People</th>
<th>Serves 12-14 People</th>
<th>Serves 15-17 People</th>
</tr>
</thead>
<tbody>
<tr>
<td>A&amp;V Antibiotic Hormone Turkey</td>
<td>$95 ea</td>
<td>$125 ea</td>
<td>$150 ea</td>
<td>$175 ea</td>
</tr>
<tr>
<td>Murray's Free Range Turkey</td>
<td>$115 ea</td>
<td>$150 ea</td>
<td>$175 ea</td>
<td>$215 ea</td>
</tr>
<tr>
<td>D'Artagnan Organic Turkey</td>
<td>$125 ea</td>
<td>$150 ea</td>
<td>$195 ea</td>
<td>$225 ea</td>
</tr>
</tbody>
</table>


### Thanksgiving Dinner Packages

**Packages 1A & 1B Serve 6 People**

**$220 EA**

**Thanksgiving Package 1A**

- Whole Cooked Turkey
- 2 pts Turkey Gravy
- 2 lbs Corn Bread
- 1 pt Cranberry Sauce
- 3 lbs Focaccia Bread Stuffing "Vegetarian"
- 4 lbs Mashed Potatoes
- 2 lbs Haricots Verts Almondine
- 1 Pumpkin Pie (9"

**Thanksgiving Package 1B**

- Whole Cooked Turkey
- 2 pts Turkey Gravy
- 2 lbs Corn Bread
- 1 pt Cranberry Sauce
- 3 lbs Cornbread Sausage Stuffing
- 4 lbs Mashed Potatoes
- 2 lbs Haricots Verts Almondine
- 1 Pumpkin Pie (9"

**Packages 2A & 2B Serve 12 People**

**$365 EA**

**Thanksgiving Package 2A**

- Whole Cooked Turkey
- 4 pts Turkey Gravy
- 4 lbs Corn Bread
- 2 pt Cranberry Sauce
- 5 lbs Focaccia Bread Stuffing "Vegetarian"
- 6 lbs Mashed Potatoes
- 3 lbs Haricots Verts Almondine
- 1 Apple Butter Crumb Pie (9"
- 1 Pumpkin Pie (9"

**Thanksgiving Package 2B**

- Whole Cooked Turkey
- 4 pts Turkey Gravy
- 4 lbs Corn Bread
- 2 pt Cranberry Sauce
- 5 lbs Cornbread Sausage Stuffing
- 6 lbs Mashed Potatoes
- 3 lbs Haricots Verts Almondine
- 1 Apple Butter Crumb Pie (9"
- 1 Pumpkin Pie (9"

**There are no substitutions on the dinner packages**