



Queen's Feast

\$35 FIXED PRICE

FIRST COURSE

Arancini

crab cake arancini with aioli

Polenta Pasticciata

with beef, pork & veal meatball

Winter Salad

baby lettuce, beets, goat cheese, candied walnuts,
balsamic vinaigrette

Lobster Bisque



SECOND COURSE

Veal Scaloppine Valdostana

topped with fontina cheese and prosciutto, white wine-butter
sauce, served with rosemary potatoes and haricot verts

Short Ribs Ravioli

housemade ravioli stuffed with short ribs,
with sugo Napolitano

Risotto of the Day

Fresh Catch of the Day



THIRD COURSE

Tiramisu

lady fingers, espresso, mascarpone cream, dark chocolate

Torta di Cioccolato

mascarpone mousse, dark chocolate ganache, crema Chantilly

Bread Pudding

warmed and served with crème anglaise

Panna Cotta

vanilla custard, strawberry coulis, fresh berries