



Queen's Feast

\$35 FIXED PRICE

FIRST COURSE

please select one

PROSCIUTTO E MELONE CON VINCOTTO

parma prosciutto, local melon finished with vincotto

INSALATA DEL MARE

scallops, mussels, clams, calamari, shrimp, garlic, olive oil, fresh black pepper

TARTARE DI SALMONE*

salmon tartare, avocado salsa served with house-made waffle chips

INSALATA GRECA

tomato, cucumber, green pepper, red onion, black olives, fresh organic feta

SECOND COURSE

please select one

CAPELLINI

thin pasta noodles, shrimp, crab meat, lemon butter, white wine, cherry tomatoes

AGNOLOTTI

pasta squares stuffed with short ribs brasato, with a black truffle demi

POLLO CACCIATORE

chicken breast, roasted peppers, olives, mushrooms,
cherry tomato, asparagus, roasted potatoes

RISOTTO DEL GIORNO

risotto of the day, recipe changes daily

PESCE DEL GIORNO

fresh catch of the day; preparation changes daily

THIRD COURSE

please select one

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