



Queen's Feast Menu \$50

Starter Choice

Cozze al Vino Bianco

Mussels sautéed with garlic, white wine, olive oil, cherry tomatoes, and fresh parsley, served with crostini

Burrata, Melone & Prosciutto di Parma

Creamy burrata served with sweet melon and Prosciutto di Parma

Tortino di Granchio

Crab cake accompanied by sweet corn relish and lemon aioli

Insalata di Gamberi

Shrimp and arugula salad with citrus dressing

Entrée Choice

Halibut con Risotto

Pan-seared halibut in beurre blanc sauce served with Parmesan risotto

Ravioli all'Aragosta

Lobster-filled ravioli in a light lobster bisque cream sauce with cherry tomatoes

*Carré d'Agnello**

Herb-crusted rack of lamb with rosemary jus, roasted fingerling potatoes and grilled asparagus

Spaghetti alla Chitarra al Pesto

Hand-cut spaghetti tossed with fresh basil pesto, pine nuts, Parmigiano Reggiano, and EVOO

Dessert Choice

Millefoglie alla Crema Chantilly

Crisp puff pastry layered with vanilla Chantilly cream and fresh berries

Macedonia di Frutta

Seasonal fresh fruit with mint and citrus syrup

Gelato o Sorbetto

House-made gelato or dairy-free fruit sorbet. Ask your server for daily flavors

Cannoli Siciliani

Traditional Sicilian cannoli filled with ricotta cream, pistachios, and chocolate chips

**These items may be served raw or undercooked, and/or are cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness