

Queen's Feast Menu \$50.00

Antipasto Choice

Peach, Prosciutto & Burrata

Fresh peaches, arugula, whipped burrata, Prosciutto di Parma, and hot honey

Marinated Seafood Salad

Marinated shrimp, calamari, scallops, mussels, and octopus with sweet bell peppers and celery in a lemon-herb dressing

Sweet & Sour Sausage

Sweet Italian sausage with caramelized onions, vincotto reduction, and toasted focaccia

Italian Summer Corn & Tomato Salad

Grilled sweet corn, heirloom tomatoes, red onion, extra virgin olive oil, white balsamic vinegar, and shaved Parmigiano Reggiano

Entrée Choice

Pasta Capellini

Capellini pasta with lobster, colossal crab meat, and jumbo shrimp in a lemon butter sauce with heirloom cherry tomatoes and parsley

Braised Beef Braciola

Thin-sliced beef rolled with breadcrumbs, garlic, Pecorino Romano, and fresh herbs, braised in tomato sauce and served over cavatelli

Scallop Risotto

Creamy risotto is topped with pan-seared scallops, lemon, basil, butter, and Parmigiano Reggiano

*Mediterranean Fish of the Day**

Fresh fish of the day prepared Mediterranean style

Dessert Choice

Limoncello Cake

Moist Italian lemon sponge cake infused with Limoncello liqueur and finished with a delicate lemon cream

Pistachio Semifreddo

Frozen pistachio mousse topped with toasted pistachios and Amarena cherries

Chocolate Cake

Rich chocolate cake served with vanilla gelato

Gelato & Sorbetto Selection

Chef's selection of house-made gelato and refreshing fruit sorbet



** May be prepared raw or undercooked.*

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