

QUEEN'S FEAST: 3 FOR \$50

FULL TABLE PARTICIPATION IS REQUIRED

CHOICE OF
ANTIPASTI

CHOICE OF
PIZZA, PASTA OR PIATTI*

CHOICE OF
DESSERT

ANTIPASTI

POLPETTE

Cheshire pork, C.A.B.,
pecorino, basil

LITTLE GEM SALAD

caesar, breadcrumbs, parmesan,
cured egg yolk

PANZANELLA SALAD

mixed greens, heirloom tomatoes,
cucumbers, pickled red onion,
croutons, basil, sherry vinaigrette

BURRATA

focaccia, pickles beets, arugula,
pears, pumpkin seeds, apple sage
balsamic glaze (add prosciutto + \$6)

DESSERT

CANNOLI CREAM CAKE

ricotta chocolate chip cream, chocolate sauce, cannoli crunch

GELATO/SORBET SCOOP

chef's daily selection

TIRAMISU

espresso gel, cocoa powder

PIZZA

MARGHERITA

San Marzano DOP tomato,
mozzarella, basil, parmesan

SAUSAGE

roasted red pepper, fontina,
smoked mozzarella, parmesan, herbs

BIANCA

ricotta, fontina, mozzarella,
garlic, parmesan, herbs

PIATTI*

JOYCE FARMS HALF CHICKEN

mustard greens, polenta, mushroom
marsala cream, microgreens

+10*

PASTA

BLACK PEPPER TAGLIATELLE*

pork tesa, Storey Farm's egg yolk,
chives, parmesan

RADIATORI NERO

squid ink, shrimp, blistered tomatoes,
roasted red bell peppers, Italian chili crisp

CAMPANELLE

duck bolognese, roasted pears, focaccia
crumbs, pickled fresnos

CASARECCE

C.A.B bolognese, basil, tomato, parmesan

GRILLED TROUT

local Bradford Farm butternut squash,
gnocchi, baby spinach, persimmon

+10*

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*