

# QUEEN'S FEAST

## WINTER 2019

\$35.00 MENU

### APPETIZER

#### LUCIANO'S SALAD

FRESH CUT ROMAINE AND ICEBERG LETTUCE, CHERRY TOMATOES, PEPPERONCINI, OLIVES, RED ONIONS, ITALIAN MEATS, TOSSED WITH ITALIAN VINAIGRETTE DRESSING

#### GRILLED SAUSAGE

GRILLED SLICED SAUSAGE, SERVED OVER WHITE BEANS STEW AND FINISHED WITH SALSA VERDE

#### MELANZANE FLATBREAD

MOZZARELLA CHEESE, SLICED EGGPLANT, RED ONIONS WITH BASIL PESTO DRIZZLED

### MAIN COURSE

#### FILET MIGNON

8OZ GRILLED PRIME BEEF TENDERLOIN, SERVED W/ TRI-COLORED CARROTS, FINISHED W/ AU POIVRE SAUCE

#### CHICKEN FLORENTINE

SAUTÉED CHICKEN TOSSED WITH SPINACH, SUN DRIED TOMATOES AND MUSHROOM IN A GARLIC CREAM SAUCE, SERVED OVER ROASTED FINGERLING POTATOES

#### FILETTO DI SALMONE

PAN SEARED SALMON, SERVED OVER ROASTED SHREDDED BRUSSELS SPROUTS AND PANCETTA, TOPPED WITH MEUNIÈRE SAUCE

#### PAPPARDELLE PRIMAVERA

PAPPARDELLE PASTA, TOSSED W/ SEASONAL VEGETABLES MEDLEY IN A OLIVE OIL AND GARLIC SAUCE

\*ADD A MAINE LOBSTER TAIL TO ANY MAIN COURSE FOR AN ADDITIONAL \$15

### DESSERT

#### CHOCOLATE MOUSSE

THREE LAYER CHOCOLATE MOUSSE CAKE

#### PANNA COTTA

EGGLESS CUSTARD SALTED CARAMEL

#### TIRAMISU DI FRAGOLA

HOMEMADE STRAWBERRY TIRAMISU