

THE  
**ROYAL**

**LUNCH | 40**

**PRIMI**

Choose one

Brodo | Anelli, Spring Vegetables, Chicken Broth

Edwin County Farms Prosciutto | Radish, Capers, Parsley

Whitefish Mousse | “Grainola” and Olive Oil

**SECONDI**

Choose one

Frittata Di Primavera | Spring Vegetables and Parmigiano

Paccheri | Vodka, Sugo Rosato, Parmigiano

Pizza Margherita | Mozzarella, Tomato, Basil

Pizza Al Dente Di Leone | Dandelion, Stracciatella, Anchovy, Bomba

Pollo Al Limone | Chicken, Capers, Lemon

Edwin County Farms, or ‘E.C.F.’, is The Royal’s own certified organic farm located just minutes from the hotel. Rooted in regenerative practices, it supplies our kitchen and bakery with seasonal vegetables, meats, and grains grown and raised in step with the land.

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Local Suppliers | The Royal Bakery | Edwin County Farms | Ponzo Family Farm | Lighthall Cheese  
Walt’s Sugar Shack | La Cultura | John Thompson Farms | Bare Bones Distillery