



January 10-20, 2019  
**\$28 per person**  
(Not inclusive of tax & gratuity)

DINE IN ONLY  
Choice of ONE item from each course

**Course 1-choose one**

CAPRESE SALAD

Fresh mozzarella, local tomatoes, pesto, aged balsamic

CAESAR SALAD

Romaine hearts, creamy anchovy dressing, EVOO, torn garlic croutons, pecorino

MEATBALLS

Sunday sauce, parmigiana, herbs

**Course 2-choose one**

MARGHERITA

Fresh mozzarella, EVOO, basil, flaky sea salt, red sauce

PEPPERONI MUSHROOM

Fresh mozzarella, sautéed garlic mushrooms, shaved red onions, red sauce

PROSCIUTTO & ARUGULA

Parmigiano-Reggiano, pickled red onions, garlic oil

HOUSE FENNEL SAUSAGE

Caramelized onions, Calabrian chiles, fresh mozzarella, red sauce

'SHROOMAGE

Garlic mushrooms, marinated kale, caramelized onions,  
shaved parmesan, white truffle oil, ricotta béchamel

HAWAIIAN

Wood fired pineapple, ham, bacon lardons, pickled jalapeños, shaved red onions

THE MEAT

Pepperoni, bacon, lardons, house fennel sausage, meatballs

THE COMBO

Caramelized peppers & onions, pepperoni, sausage, mushrooms

**Course 3-choose one**

HOUSE MADE DESSERTS

Your server will share the daily selections with you