September 7-16, 2018
$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, parmagiana, 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