January 9th - 19th, 2020

$28 per person
(Exclusive 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, parmesana, 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