

{ DINNER FOR 4 }

Choose a Pizzette

Pineapple Barbecue Chicken
Cup & Char Pepperoni Pizzette

Choose a Salad

Sacred Pepper House Salad
Sacred Heart Salad

Choose a Sharing Pasta

Bucatini & Marinara
Penne & Parmesean Cream
Rigatoni & Pesto Cream

Choose a Protein

Oak Grilled Chicken Buratta,
tomato, basil, capers 62.5

Sirloin medallions
with mushroom
cabernet reduction 64.9

Grilled Salmon with
caper lemon butter sauce 67.9

Dessert

House-made
Chocolate Chunk Cookies

PASTA BUNDLES FOR 4

Includes choice of House or Sacred Heart Salad and fresh bread

Sundried Tomato Ravioli 49.9

four-cheese Ravioli sauteed with fresh spinach artichoke,
capers, tossed in sundried tomato pesto

Chicken Parmesan 54.9

crispy sautéed parmesan crusted chicken breast, melted mozzarella,
house-made penne pasta with marinara sauce

GF Mafaldine Basil Pesto 55.9

[choice of chicken or shrimp]

Mafaldine pasta, tossed with basil pesto, smoked Fumella cheese,
roasted tomatoes, peas, crispy prosciutto

GF Build Your Own Pasta Bundle 59.9

Choice of Pasta:

Bucatini
Cavatelli
Rigatoni
Spinach Pappardelle
Gluten-free Pappardelle

Choice of Sauce:

Parmesan Cream
Pesto Cream
Princess Sauce
Sacred Pepper
Signature Marinara

Choice of Protein:

Short Rib
Chicken
Shrimp
Meatball

SACRED COCKTAILS

16 oz. sealed containers make 3 cocktails

Sacred Citrus Margarita 24.4

Corazon Blanco Tequila, house-made Salted Citrus Cordial, agave, lime

Spice of Life Sangria 19.9

Michael David Earthquake Zinfandel, Camelot Merlot,
brandy, lime, orange, blend of spices

Smoked Old Fashioned 25.8

Redemption Rye Whiskey, Luxardo cherries, orange,
Angustora Bitters

Select bottles of beer are available

Non-alcoholic Beverages

Saratoga, Sparkling or Still (28oz bottles) \$5.9
Coke, Diet Coke, Sprite (16oz fountain) \$2.9

SHAREABLE PLATES

GF Shishito Peppers 9.9

tempura fried, soy ginger dipping sauce
[blistered for gluten free]

Calamari Fritte 14.9

breaded calamari strips lightly fried and served with our house-made
marinara and lemon herb aioli sauces

Mediterranean Baked Goat Cheese 17.5

oven-baked goat cheese with marinated olives, roasted tomatoes,
and chick peas topped with fresh oregano and paired with flatbread

Tuna Tar Tare Tamari 23.5

avocado, cucumbers, crispy shallots, tamari sauce, Okinawa chips

Crispy Buffalo Cauliflower 14.5

fresh-fried cauliflower bites topped with Sriracha aioli and served with
cool-herbed ranch dressing, house-made pickled cucumbers

Blackened Tenderloin Steak Bites 18.5

crispy polenta, herb horseradish sauce

Baked Lobster Stuffed Shrimp 19.9

shrimp stuffed with creamy cold water lobster chunks, parmesan cheese,
toasted panko, baked, topped with white wine lobster sauce

Sacred Meatballs 17.9

house-made veal and pork meatballs, fresh ricotta, marinara sauce

Crab Cakes 21.9

jumbo lump blue crab, fresh corn salsa, lemon herb aioli

Oysters Rockefeller 18.9

six fresh shucked Blue Point Oysters baked with rich spinach, parmesan,
anise laced cream and topped with Applewood bacon

Pistachio Crusted Fried Brie 14.9

cranberry chutney, balsamic reduction with toasted parmesan crostini

URBAN PIZZETTES

Pineapple Barbecue Chicken 15.2

fontina cheese, sweet onions, Applewood bacon

Cup & Char Pepperoni Pizzette 16.9

Peppadew sweet peppers, fresh basil
and hot honey drizzle



SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

TO GO MENU

Open at 4:00 pm every day

813.344.2221

EXECUTIVE CHEF JAMES MAITA

GENERAL MANAGER T. WALKER WILSON

15405 N Dale Mabry Hwy, Tampa, Florida 33618
sacredpepper.com

*where everything that happens
around the table is sacred.*

SOUP & SALAD

GF Crab & Corn Chowder 9
[with entrée 6.5]
sweet and creamy with lump crab meat, fresh corn, tender potatoes with a kick of TABASCO© and a hint of sherry

GF Sacred Pepper House Salad 7.9
[with entrée 4.9]
mixed greens, hearts of palm, tomatoes, Candy's pecans, coconut white balsamic dressing, gorgonzola toast

GF Sacred Heart Salad 7.9
[with entrée 4.9]
romaine, radicchio, tomatoes, cucumbers, onions, feta, pepitas, white balsamic dressing

Artisan Caesar Salad 11
[add Chicken 13.9 or Grilled Shrimp 13.25]
halved fresh romaine hearts, house-made dressing, based parmesan cheese, topped with crispy capers and chickpeas

SCRATCH PASTA

[Gluten-free pasta available upon request]

Sundried Tomato Ravioli 24.9
four-cheese Ravioli sauteed with fresh spinach, artichoke, capers, tossed in sundried tomato pesto

Bucatini & Burrata 26.9
bucatini tossed in marinara, fresh tomatoes, basil, Burrata cheese and topped with toasted gremolata

Mafaldine Basil Pesto 27.9
[choice of chicken or shrimp]
Mafaldine pasta, tossed with basil pesto, smoked Fumella cheese, roasted tomatoes, peas, crispy prosciutto

Spinach Pappardelle & Lobster 32
spinach pappardelle pasta with sauteed lobster, fresh tomatoes, mushrooms, creamy lobster sauce

BOWLS

GF Tenderloin Steak 21.9
blackened tenderloin bites over rice with chilled gorgonzola, carrots, pickled onion, tomatoes, lemon vinaigrette dressed arugula, topped with balsamic glaze

GF Ahi Tuna 23.5
sushi-grade tuna, jasmine rice, avocado, carrots, pickled cucumber, edamame, seaweed salad, pickled ginger, sesame vinaigrette, yummy sauce

LAND & SEA

GF Seared Chilean Sea Bass 35.9
ginger glaze, vegetable medley, warm house-made orzo pasta

GF Pan Seared Grouper Picatta 29.9
capers, lemon butter, warm house-made orzo pasta, grilled asparagus

GF Oak Grilled Norwegian Salmon 23.9
heirloom tomato salad, white wine butter sauce, warm house-made orzo pasta

Angus Burger 18.5
Tillamook cheddar, Applewood bacon, arugula, tomato jam, herb aioli, reggiano fries

GF Center Hand Cut Filet Mignon 44.9
[Add Hawaiian glaze or Parmesan crust 2.5]
7 oz Certified Hereford Beef, Yukon mashed potatoes, Cabernet reduction

GF Prime Ribeye 41.9
[Add Hawaiian glaze or Parmesan crust 2.5]
12oz, Yukon mashed potatoes, cabernet reduction

GF Deluxe Mixed Grill 33.9
oak-grilled 8oz. Certified Hereford Angus sirloin steak topped with 6 seared shrimp and cabernet demi-glaze, Yukon mashed potatoes and grilled asparagus

GF Braised Boneless Beef Short Rib 30.9
braised boneless beef short rib with cabernet reduction, cheese grits, vegetable medley

Veal Milanese 24.5
pounded veal cutlet, breaded and sautéed, topped with arugula, Meyer lemon, shaved Romano

GF Grilled Pork Chop 24.9
pear chutney, fiocchi pasta, butter sage sauce

GF Chicken Burrata 24.5
oak grilled, tomato, basil, capers, balsamic glaze, vegetable medley

Chicken Parmesan 24.5
crispy sautéed parmesan crusted chicken breast, melted mozzarella, house-made penne pasta with marinara sauce

YOUNG ADULT \$10.9

Cheese Pizzette
Cavatelli with Marinara
Grilled Chicken with Broccoli
Chicken Tenders with Fries

GF Gluten-free with modifications--please ask your server for details.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition; There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

HOUSE SIDES \$6

Warm House-Made Orzo Pasta
corn, red and green pepper olive blend, oregano

GF Reggiano Cheese Fries
herb aioli, jalapeño ketchup

GF Grilled Asparagus
wood fired, beurre blanc

GF Cheddar Cheese Grits
creamy cheddar cheese, bacon

GF Vegetable Medley
fresh steamed broccolini, snap peas, baby carrots, sweet peppers, garlic butter

GF Yukon Mashed Potatoes
fresh Yukon Gold potatoes, steamed, mashed with butter cream

{ SCRATCH PASTA SIDES \$8 }

[all of our pastas and sauces are house-made]

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| <i>Choice of Pasta:</i> | <i>Choice of Sauce:</i> |
| Bucatini | Sacred Pepper Signature Marinara |
| Cavatelli | Parmesan Cream |
| Gemelli | Pesto Cream |
| Penne | |

OVEN-BAKED SIDES \$10

GF Caramelized Brussels Sprouts
Applewood bacon, balsamic glaze

GF Fresh Tillamook Cheddar Creamed Corn
Applewood bacon, Tillamook cheddar cheese, jalapeno, red pepper

Gruyère & White Cheddar Mac and Cheese
house-made gemelli pasta, creamy white cheddar and Gruyère cheese, bread crumbs

DESSERTS

Chocolate Lava Cake 6.9
Rich individual chocolate cake with oozing molten center, raspberry sauce with house-made whipped cream

Salted Caramel Cheesecake 8.9
Rich salted caramel, creamy cheesecake swirl, Dulce De Leche topping

Key Lime Pie 8.9
Tangy key lime custard baked in a traditional graham cracker crust, topped with house-made whipped cream

(4) House-made Chocolate Chunk Cookies 7.5
Chef James's house-made chocolate chunk cookies

Vanilla Bean Crème Brûlée 8.9
traditional candy coated, house-made whipped cream, raspberry sauce