

# SACRED SPECIALS

[ *Featured Cocktail* ]

## GOLDEN GRASS

LEMONGRASS INFUSED LEBLON CACHACA,  
GOLDEN FALERNUM, KAHLUA, DEMERARA SYRUP, LIME

[ *Shareable* ]

## PROSCIUTTO AND ITALIAN OLIVE PIZZETTE

FONTINA CHEESE, ITALIAN OLIVES, SLICED PROSCIUTTO,  
TOMATOES, AND FRESH BASIL, TOPPED WITH BALSAMIC GLAZE

[ *Scratch Pasta* ]

## FRESH PAPPARDELLE WITH BRAISED SHORT RIB RAGOUT

HOUSE-MADE PAPPARDELLE PASTA TOSSED WITH BRAISED SHORT  
RIB MUSHROOM RAGOUT, ITALIAN SAUSAGE, ROASTED TOMATOES,  
AND TOPPED WITH CREAMY RICOTTA CHEESE

[ *Land & Sea* ]

## PAN-SEARED DIVER SCALLOPS

TOPPED WITH SMOKED ONION TOMATO JAM AND LARDON,  
SERVED OVER SAUTEED SPINACH AND CREAMY CHEDDAR GRITS

[ *Dessert* ]

## CANDIED WALNUT CHOCOLATE TORTE FRISBEE

*Feeds 2-3*

TOPPED WITH HOMEMADE VANILLA ICE CREAM, CANDIED  
WALNUTS, CRÈME ANGLAISE, AND WARM CHOCOLATE SAUCE

[ *House-made Ice Cream of the Month* ]

## CARAMEL CHOCOLATE LATTE

ESPRESSO BASED ICE CREAM LAYERED WITH  
CARAMEL RIBBONS AND CHOCOLATE CHUNKS.

[ *To Go Family Bundle for 4 of the Month* ]

## FRESH PAPPARDELLE WITH BRAISED SHORT RIB RAGOUT

HOUSE-MADE PAPPARDELLE PASTA TOSSED WITH BRAISED  
SHORT RIB MUSHROOM RAGOUT, ITALIAN SAUSAGE, ROASTED  
TOMATOES, AND TOPPED WITH CREAMY RICOTTA CHEESE

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

# SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.