

SACRED SUNDAY

dinner for two

\$24.9 PER PERSON

[*Choose an Urban Pizzette*]

SAUSAGE & ROASTED MUSHROOM
with ricotta cheese, Peppadew sweet peppers,
olive oil and fresh basil

CUP & CHAR PEPPERONI
Peppadew sweet peppers, fresh basil, hot honey drizzle

[*Choose a Sharing Pasta*]

TAGLIATELLE MARINARA
house-made tagliatelle pasta with Candy's marinara sauce,
Parmesan Reggiano

RIGATONI PESTO
house-made rigatoni pasta tossed in a pesto cream sauce

SPINACH PAPPARDELLE & PARMESAN CREAM
house-made parpadelle tossed in a parmesan cream sauce

[*Choose an Entree*]

[ADD A HOUSE SALAD 5.9, SUMMER SALAD 6.9, OR CAESAR 8]

CHICKEN CAPRESE
grilled chicken breast topped with fresh mozzarella,
white wine butter, marinara

SALMON PICCATA
oak grilled Norwegian salmon
topped with our lemon butter caper sauce

HEREFORD 1881 SIRLOIN
grilled sirloin topped with sautéed mushroom,
cabernet reduction

[*Dessert*]

LIMONCELLO BUTTER CAKE
house-made Limoncello curd icing, fresh berries

DINE-IN ONLY

wines on tap

THE PESSIMIST

Paso Robles

gl 11 crf 16.8 pint' 30.8

FREAKSHOW CABERNET SAUVIGNON

Lodi

gl 10.8 crf 16.1 pint' 30.1

sacred cocktails

LITTLE MISS BEAUREGARDE 12.9

E.G. Rosemary Lavender Vodka, Rockeys Botanical Liqueur,
lemon, blueberry

SACRED CITRUS MARGARITA 12.9

Corazon Blanco Tequila, house-made salted citrus cordial,
lime, agave

JUNGLE BLUES 12.9

Milagro reposado, Aperol, lime, pineapple, sweet vanilla foam

SMOKED OLD FASHIONED 13.9

Redemption Rye, Bitter Truth bitters,
fresh orange, Luxardo cherry, Fever Tree soda

AT THE COPA 12.9

Diplomatico planas, Golden Falernum, passionfruit,
orgeat, pineapple, hibiscus

MORNING IN ITALY 11.9

Caravella Limoncello, Ruffino Prosecco, lemon, mint

SPICE OF LIFE SANGRIA 11.9

Michael David Earthquake Zinfendell, Camelot Merlot,
brandy, lime, orange, blend of vibrant Spices

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.