

traditions
TUESDAY

\$25.9 PER PERSON

[*Choice of Salad*]

CAESAR SALAD

or

CAPRESE SALAD

[*Choice of Entrée*]

CHICKEN PARMESAN

crispy sautéed parmesan crusted chicken breast,
melted mozzarella, house-made rigatoni pasta
with our Signature Marinara

VEAL MARSALA

lightly breaded and sautéed veal with house-made
mushroom marsala sauce over cavatelli pasta

SPAGHETTI & MEATBALLS

two hand rolled meatballs over house-made egg noodles
with our Signature Marinara

RAVIOLI MARINARA

house-made ravioli with ricotta cheese, fresh tomatoes, basil,
and parmesan with our Signature Marinara

[*Dessert*]

ZEPPOLE

cinnamon sugar coated Italian pastry paired with mascarpone
and chocolate dipping sauces

DINE-IN ONLY

[*Select Bottles of Wine*]

\$24

CASA LUNARDI, PINOT GRIGIO, Italy

MAISON NICOLAS, SAUVIGNON BLANC, France

BEX RIESLING, Germany

TRINITY OAKS, CHARDONNAY, California

CASA THAUERO, MONTEPULCIANO, Italy

CANYON ROAD, PINOT NOIR, California

LINE 39, MERLOT, California

DARK HORSE, CABERNET SAUVIGNON, California

[*Cocktails*]

\$9.9

APEROL SPRITZ

Ruffino Prosecco, Aperol, soda water, orange

MORNING IN ITALY

Limoncello, Ruffino Prosecco, lemon, mint

HUGO SPRITZ

Ruffino Prosecco, St Germain Elderflower, soda water,
thyme, mint, lemon

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.