

SACRED SUNDAY

dinner for two

\$28.9 PER PERSON

[*Choose an Urban Pizzette*]

GRILLED PEACH & PROSCIUTTO

fresh marinated peaches, prosciutto, fontina cheese,
arugula, and balsamic glaze

CUP & CHAR PEPPERONI

Peppadew sweet peppers, fresh basil, hot honey drizzle

[*Choose a Sharing Pasta*]

MAFALDINE MARINARA

house-made rigatoni pasta with Candy's marinara sauce,
Parmesan Reggiano

RIGATONI PESTO

house-made rigatoni pasta tossed in a pesto cream sauce

ZITI LUNGHI & PARMESAN CREAM

house-made ziti lunghi pasta tossed in a parmesan cream sauce

[*Choose an Entree*]

add a house salad 6.9 or caesar 8.9

CHICKEN CAPRESE

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

SALMON PICCATA

oak grilled Scottish salmon
topped with our lemon butter caper sauce

HEREFORD 1881 SIRLOIN

grilled sirloin topped with sautéed mushroom,
cabernet reduction

[*Dessert*]

CREME BRULEE BREAD PUDDING

baked fresh with cinnamon and raisins,
served warm with vanilla bean ice cream

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 13.9

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

TRIP TO THE TROPICS 12.9

Corazon Blanco Tequila, triple sec,
house-made tropical cordial, lime, lemon

JUNGLE BLUES 12.9

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

SMOKED OLD FASHIONED 14.9

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

AT THE COPA 13.9

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 Zinfandel, Camelot Merlot, brandy,
lime, orange, blend of vibrant Spices

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.