

ALICE PIZZA RESTAURANT WEEK LUNCH MENU

3 COURSE \$25

SPECIALTY COCKTAIL

CHAMPAGNE SUPERNOVA \$14

Knob Creek Rye Whiskey, Ginger Liqueur, Honey, Fresh Lemon, Bitters, Prosecco

FIRST COURSE

MOZZARELLA TASTING

Bufalo, Burrata, sliced tomato, pesto accent (contains pinenuts)

GENOVESE IN PUGLIA

Pesto spread on toasted bread topped with burrata and diced tomato accent

SALUMI E FORMAGI MISTI

Tasting of Prosciutto di parma, Salami & Parmigiano

TRICOLORE SALAD

Starter salad of baby arugula, radicchio, Belgium endive, cherry tomato, house vinaigrette (vegan option)

SECOND COURSE

MARGHERITA PIZZA

Tomato, mozzarella, basil *CHOICE OF 1 TOPPING: Anchovie - Artichoke - Bacon - Olive - Broccoli - Mushroom - Spicy Salami - Onion - Roasted Pepper - Sausage Spinach – Zucchini

ROSSA PIZZA

Tomato, Oregano, Parsley, Spicy Oil (vegan option)

ROASTED BUFFALO CAPRESE

Chilled Roasted Plum Tomatoes, Roasted Peppers, Sliced Vine Ripe Tomatoes, Imported "Buffalo" Mozzarella, Crispy Leeks, Basil, Olive Oil & Balsamic Glaze

RAVIOLI DI CASA

Homemade Ricotta filled ravioli, served in a house marinara with parmigiano & basil

PANZANELLA SALAD

Croutons, tomato, cucumber, red onions, basil, EVOO, chianti vinaigrette, topped with grilled chicken

POLLO PANINO Chicken cutlet, tomato, greens, mayo and pressed on panino grill. Served with side o mix green salad, lemon vinaigrette

THIRD COURSE

SFOGLIATELLE

Served warm, crisp puff pastry filled with ricotta cheese and candied orange accent. Topped with Vanilla gelato

SORBETTO

One scoop of Limone, Pesca Mango or Frutti Di Bosco (vegan option)

TORTINA DELLA NONNA

Grandmother cake - shortcrust pastry, covered with pine nuts, almonds and powdered sugar.

APPLE TART

Served warm and topped with Vanilla gelato