

EASTER PIZZA

APRIL 17TH - 20TH

RICOTTA BLENDED WITH DICED PROSCIUTTO, PEPPERONI,
SALAMI AND PROVOLONE CHEESE

	\$4.49
18" ROUND	\$28.99

APRIL SPECIALTIES

SLICE	\$3.99
18" ROUND	\$25.99

APPLE GOAT CHEESE SALAD \$15.99

SPRING MIX, SLICED APPLES, PANKO BREAD GOAT CHEESE, CANDIED WALNUTS, AND CRAISINS

MARCH 31ST - APRIL 6TH

CHESAPEAKE CHICKEN PIZZA

OLD BAY RANCH SEASONED CHICKEN, MOZZARELLA & CHEDDAR BLEND CHEESE, PARSLEY

TRUFFLE FRIES \$7.99

120Z FRIES, TOSSED IN A BLEND OF TRUFFLE OIL, SALT, PEPPER AND GARLIC POWDER, SPRINKLED WITH GRATED PARMESAN

APRIL 7TH - 13TH

TRI DYE PIZZA

VODKA SAUCE, PIZZA SAUCE, BASIL PESTO, SHREDDED & FRESH MOZZARELLA

GARLIC KNOT CHICKEN CUTLET SANDWICH \$16.99

JUMBO GARLIC KNOT, PANKO BREADED CHICKEN CUTLET, VODKA SAUCE AND FRESH MOZZARELLA W/ SIDE OF FRIES

SOUP DU JOUR

SOUP MONDAY & TUESDAY: CHICKEN DUMPLING

WEDNESDAY & THURSDAY: MEDITERRANEAN VEGETABLE

FRIDAY & SATURDAY: TOMATO BASIL

SUNDAY: LOBSTER BISQUE



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APRIL 14TH - 20TH

SAUSAGE & BROCCOLI RABE PIZZA

SAUTEED BROCCOLI RABE, ITALIAN SAUSAGE, SHARP PROVOLONE, MOZZARELLA AND AN EVOO DRIZZLE

APRIL 21ST - 27TH

BLACKENED SHRIMP ALFREDO

BLACKENED SEASONED SHRIMP, CREAMY ALFREDO, FIRE ROASTED RED PEPPERS, RED ONION AND MOZZARELLA CHEESE

CAJUN CLAM STRIPS \$10.99

BREADED CLAM STRIPS WITH A SIDE OF CAJUN LEMON AIOLI

SOUP DU JOUR

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WEDNESDAY & THURSDAY: MEDITERRANEAN VEGETABLE

FRIDAY & SATURDAY: TOMATO BASIL

SUNDAY: LOBSTER BISQUE