

## Lunch - \$15

### COURSE 1

Choice of soup:

Italian Sausage, Leek and Polenta: Featuring Scimecca's Italian sausage and authentic Italian ingredients; this will become your new favorite soup.

Tuscan-Style Loaded Potato: This creamy and decadent soup that features chicken, potato, D'Italiani pasta and chives will warm you up in the cold winter months.

Pappa al Pomodoro: This hearty vegetarian option is a delicious tomato and bread soup. A classic staple of Tuscany.

### COURSE 2

Choice of small salad:

Caesar: Elevated Caesar salad featuring rosemary focaccia croutons, freshly shaved parmesan and house-made Caesar dressing.

Chopped: 1889's most popular salad featuring crispy bacon, gorgonzola, diced tomato, D'Italiani pasta, green onion and house-made white balsamic vinaigrette.

Greens: Simplicity is key in this light and delicious salad that's tossed in a house-made lemon vinaigrette and topped with freshly shaved parmesan.

### COURSE 3

Choice of:

Margherita pizza: A lunch-sized portion of the famous pizza fabled to be created in 1889 for Queen Margherita during a visit to Naples, Italy. Features house-made dough with 00 flour, crushed San Marzano tomato sauce, fresh mozzarella cheese, torn basil and topped with organic extra virgin olive oil and salt.

Honey Bee sandwich: Inspired by 1889's Honey Bee pizza. This sweet and savory sandwich is featured on our catering menu. Honey cream cheese, gorgonzola, freshly sliced pear, arugula and honey drizzle on toasted Farm-to-Market ciabatta.

Pesto Chicken Salad sandwich: This chicken salad sandwich featured on 1889's catering menu has an Italian flair. Pesto chicken salad with a crunch from walnuts, topped with tomato and arugula served on toasted Farm-to-Market multigrain bread.

### BONUS

We're sending you off with one of our house-made cannoli.

## Dinner For Two - \$33

## COURSE 1

Choice of:

House-made Meatball: A smaller version 1889's best selling appetizer. A 6 oz. meatball on a bed of arugula topped with a fried egg and honey drizzle.

Three Dips: A trio of house-made dip including pesto hummus, creamy lemon jalapeno and artichoke and tomato basil.

Bruschetta Duo: Toasted crostini, fresh goat cheese topped with tomato, basil and a little organic extra virgin olive oil.

## COURSE 2

Choice of large salad for two:

Caesar: Elevated Caesar salad featuring rosemary focaccia croutons, freshly shaved parmesan and house-made Caesar dressing.

Chopped: 1889's most popular salad featuring crispy bacon, gorgonzola, diced tomato, D'Italiani pasta, green onion and house-made white balsamic vinaigrette.

Greens: Simplicity is key in this light and delicious salad that's tossed in a house-made lemon vinaigrette and topped with freshly shaved parmesan.

Fruit and Nut: A crunchy and sweet salad with mixed greens, sliced almonds, candied pecans, dried cranberry and freshly sliced pear tossed in a house-made balsamic vinaigrette.

Caprese: A classic Italian salad featuring layered slices of tomato, basil and mozzarella drizzled with balsamic vinaigrette and organic extra virgin olive oil.

## COURSE 3

Choice of one pizza on classic Neapolitan crust\*:

Piccante: A spicy 1889 favorite with San Marzano tomato sauce, fresh mozzarella, basil, salami piccante, sopressata and spicy Calabrian chilies, all topped with organic extra virgin olive oil.

Honey Bee: A unique – and vegetarian – pizza that combines sweet and savory with organic extra virgin olive oil, gorgonzola, fresh sliced pear and topped with peppery arugula and local honey.

Pizza of the Week: 1889 features a new and interesting pizza each week, and we're bringing you our most popular option. Pesto with fresh mozzarella, goat cheese, pepperoni and sweet and tangy peppadew peppers.

Create Your Own: Get creative with your pizza. Select a base, either tomato sauce, oil + salt or pesto – all bases come with fresh mozzarella cheese – and then choose up to three toppings. (Excludes prosciutto, truffle oil and extra mozzarella.)

*\*Gluten free? We offer a gluten free crust for just \$2 extra.*