

# **SUNDAY DINNER SUGO**

(Available only for Sunday Dinner Only)

**INTRODUCING TABLE 104 THREE (3) COURSES**

**CHEF'S TASTING MENU \$27**

**FEATURING ITALIAN-AMERICAN SUNDAY'S  
CLASSICS**

## **STARTERS**

(Please Choose One)

**BEEF AND ROASTED VEGETABLE BOLLITO**

**CHARCUTERY ANTIPASTO; PROSCIUTTO, BUFFALO MOZZARELLA,  
HOUSE CURED OLIVES**

**ARICHOKES HEARTS OREGANATA**

**FRIED SICILIAN ARANCINI, 104 CLASSIC MEAT SAUCE, SHAVED  
GRANA PADANO**

**CLASSIC CAESAR SALAD, ANCHOVY DRESSING, CROUTONS,  
PARMESAN TUILLE**

**MUSSELS AND CLAMS FRA DIAVOLO, SPICY SAN MARZANO  
SAUCE, GRILLED SOURDOUGH**

## **MAIN COURSE**

(Please Choose One)

**RIGATONI AL SUGO; MEATBALL, BEEF, SAUSAGE**

**POLLO PARMIGIANA WITH LINGUINE**

**FRITTURA MISTA; FRIED CALAMARI, SHRIMP, COD CROQUETTES  
AND SPICY TOMATO DIP**

**PIZZA AL CRUDO; PROSCIUTTO, MOZZARELLA TOMATO**

**PORK SAUSAGE AND RIBS; GARLIC BROCCOLI RABE**

## **DESSERT**

(Please Choose One)

**HOME MADE BISCOTTI**

**BREAD PUDDING, CARAMEL SAUCE**