Square Peg
PIZZERIA

NOVEMBER MONTHLY SPECIALS



We are thankful for you choosing to dine with us at our table



STARTERS

TOMATO BISQUE 12

IT MAY BE COLD OUTSIDE BUT OUR TOMATO BISQUE IS HOT, SMOOTH AND VELVETY. MADE IN HOUSE AND FINISHED WITH CROUTONS, HERBS AND PARMESAN.
(+2 TO ADD TOASTED GARLIC BREAD)

SIGNATURE BRICK OVEN PIZZA

CLASSIC RUSTIC OREGANO . . . . . SMALL 16 LARGE 26

WE START WITH OUR RED PIZZA SAUCE, DUST IT WITH PARMESAN CHEESE, OREGANO, A DRIZZLE OF OLIVE OIL AND FINISH WITH BASIL. PERFETTO !

CHICKEN VODKA . . . . . SMALL 18 LARGE 28

WE START WITH OUR VELVETY AND SAVORY VODKA SAUCE, TOP IT WITH CRISPY CKICKEN, FRESH MOZZARELLA, PARMESAN AND BASIL.

DESSERT

CANNOLI DIP AND CHIPS 12

A PERFECT THANKSGIVING DESSERT BECAUSE IT IS MADE FOR SHARING (OR NOT, WE DON'T JUDGE). CINNAMON SUGAR CANNOLI CHIPS SERVED WITH CANNOLI CREAM FILLING WITH CHOCOLATE CHIPS FOR DIPPING. GO AHEAD DOUBLE DIP, WE KNOW YOU WANT TO!

COCKTAILS

SALTED CARAMEL PUMPKIN SPICE MARTINI 9

PUMKIN AND CARAMEL VODKA COME TOGETHER WITH BAILEYS AND AGAVE, SERVED IN A CARAMEL DRIZZLED GLASS WITH WHIPPED CREAM AND A SPRINKLE OF CINNAMON AND SUGAR TO MAKE THE MOST FESTIVE HOLIDAY DRINK OF THE SEASON.

SALTED CARAMEL BUTTERSCOTCH WHITE RUSSIAN . 9

VODKA, KAHLUA, BUTTERSCOTCH LIQUEUR AND MILK MAKE THE PERFECT SWEET, SALTY, CREAMY DRINK. AND WE SERVE IT UP WITH CARAMEL DRIZZLED IN A GLASS, TOPPED WITH WHIPPED CRAM AND A SPRINKLE OF SALT. YES PLEASE !