

EAT MARKETPLACE

Sunday Gravy

A Sicilian Farm-to-Table Sunday Supper

SUNDAYS · 4–7 PM · 28410 OLD TOWN FRONT STREET, TEMECULA

Everything on the table, everything to share — organic, local, and rooted in our family's Sicilian kitchen. Protein platters are served with seasonal vegetables and grilled ciabatta bread. Pasta is served with organic salad and grilled ciabatta bread.

CHOOSE YOUR PLATTER · PRICING IS PER PERSON

Pasta Bowl

\$20

Slow-cooked marinara, grated Pecorino Romano, chiffonade garden basil — or house basil pesto cream sauce

Whole Roasted Lemon Piccata Chicken

\$26

Carved for the table, finished in local olive oil with roasted Sage Mtn. Farms garlic cloves and herb-marinated olives. Served with local roasted seasonal vegetables and yam/sweet potato — or a bowl of pasta

Chicken Cutlet Platter

\$29

Herb-crusted cutlet, shaved Pecorino Romano, house marinara, pasta bowl or salad, served with ciabatta bread

Braised Short Rib

\$36

Carved for the table, finished in local olive oil with roasted Sage Mtn. Farms garlic cloves and herb-marinated olives. Served with local roasted seasonal vegetables and yam/sweet potato — or a bowl of pasta

Kids' Pasta & Dessert

\$12

Pasta with Sunday gravy or pesto, and a scoop of dessert

Dessert of the Day

\$6–\$10

Ask your server for today's selection

WINE & DRINKS

Local Wine — Lost Ranch

Glass \$14–\$20 / Bottle \$20–\$65

Italian Wine — Chianti

Glass \$12–\$18 / Bottle \$20–\$65

Gluten-Free Pasta Available at No Extra Charge

Reservations Recommended · Closed Tuesdays