

Licari's Sicilian



Pizza Kitchen

CHEF'S FEATURES

WHAT'S NEW THIS MONTH

PEACH BURRATA INSALATE

Lightly grilled peaches atop arugula with cherry tomatoes, red onion, bacon, goat cheese crumble, and honey Dijon dressing. Finished with creamy burrata and a peach glaze. \$19

PEACH & PISTACHIO PIZZA

Pistachio pesto topped with lightly grilled peaches, bacon, goat cheese, and avorio cheese, then finished with arugula and a peach glaze. \$25 | \$27 | \$29

PESCE DOLCE PASTA | *BROWN SUGAR BOURBON SALMON PASTA*

Brown sugar bourbon-glazed salmon served over spaghetti with peaches, blistered cherry tomatoes, onions, and a creamy sauce. Finished with parsley. \$27

AUGUST FLAVOR SPOTLIGHT

Peak peach season is here. This month's Chef's Features celebrate one of summer's sweetest ingredients, from lightly grilled peaches to handcrafted cocktails.

FROM THE BAR

SOUTHERN PEACH TEA

Woodford Reserve bourbon shaken with muddled peaches, honey, fresh lemon, peach schnapps, and topped with iced tea. \$13