

From: Fred white
Sent: 4/8/2015 9:54:17 AM
To: Andrea Thomas
Cc:
Subject: FW: Your campaign Tonight is \$5 off all Bottles of. has been sent

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GUMBA CLUB MEMBERS

(If you are receiving this email you are a member of our Gumba club.)

Tonight is Wine Night.

Buy any bottle of wine and receive \$5 off

or \$1 off all wines by the glass.

Not valid with any other promotion or coupons, and Dine in Only.

Chef Giuffre's Weekly Specials

Antipasto

Sambuca Ostriche Fiorentina \$12

(Oysters on the half shell. Great Treat)

Broiled gulf coast oysters on the half shell topped with a blend of mascarpone cheese,bacon, red onion, spinach, basil, garlic, and Sambuca liqueur then finishedwith toasted Italian breadcrumbs tossed with parmesan cheese.

Cozze Fra Diavolo \$12

(This is our house specialty)

Fresh Extra Large Maine Premium Mussels sautéed in a spicy hot pomodoro saucewith a splash of cream. These are the best in the low country.

Portata Principale

(Main Course)

All main courses are served with a house garden salad and our homemade focaccia bread.

Vitello Tonnato \$23.95

"Veal Scallopini"

Veal scallopini topped with a tuna, caper, sun-dried tomato cream sauce.

Served over linguini pasta.

Calamari Piccante e Gamberi Stufato \$19.95

"Calamari and Crawfish meat stew"

A spicy calamari and crawfish meat stew with capers, herbs and aromatic vegetables in a sea based pomodoro sauce tossed with paccheri pasta.

Pollo Triturato e Gamberetti con Gnocchi \$18.95

"Shredded roasted chicken & Shrimp"

Shredded roasted chicken and shrimp with roasted corn and roasted red peppers tossed with gnocchi in a chicken flavored beschemella sauce.

Pizza di Prosciutto Cotto e Formaggio di Capra

Sm\$15 / Lg \$24

(Chef Jim's Special Pizza)

A pomodoro based pizza with diced ham, bacon, sliced brussel sprouts, goat cheese, and mozzarella cheese finished with pine nuts and a drizzle of balsamic glaze.

Come and enjoy the outdoor dining and our new jazz albums.

We are serving food to 9pm on Monday to Thursday

and 10pm on Fri. and Sat. nights

We hope to see you tonight.