

From: Fred white
Sent: 1/12/2015 4:13:14 PM
To: Andrea Thomas
Cc:
Subject: FW: Your campaign This is Restaurant Week. 3 courses for \$20.00 has been sent

From: Constant Contact [mailto:support@constantcontact.com]
Sent: Monday, January 12, 2015 8:06 AM
To: redpepper@sc.rr.com
Subject: Your campaign This is Restaurant Week. 3 courses for \$20.00 has been sent

http://img.constantcontact.com/mktg/marketing/campaigns/logos/ctct_logo_175x45.png

Dear Fred White,

Your campaign '**This is Restaurant Week. 3 courses for \$20.00**' was sent on 01/12/2015 around 08:04 AM EST.

Below is a copy of the message your subscribers received. See how your campaign is doing by visiting Reports in your account <<https://login.constantcontact.com/>> to get real-time results and stats.

Subject: This is Restaurant Week. 3 courses for \$20.00

[_<http://r20.rs6.net/on.jsp?ca=834e656d-eb5b-498f-8adf-9aeb14f20971&a=1112401452540&d=1119738719524&r=3&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>](http://r20.rs6.net/on.jsp?ca=834e656d-eb5b-498f-8adf-9aeb14f20971&a=1112401452540&d=1119738719524&r=3&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>)

[_<http://ih.constantcontact.com/fs110/1112401452540/img/31.jpg>](http://ih.constantcontact.com/fs110/1112401452540/img/31.jpg)

Red Pepper's

Pizza.

SPAGHETTI

ALLA

AMATRICANA

SUGO

Most well known
of Roman sauces.

GUMBA CLUB MEMBERS

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

Red Pepper Restaurant Week

Three Courses for \$20.00

Jan 7 to Jan 18

INSALATA (Salads)

Garden salad

Fresh romaine lettuce tossed with assorted jewels of the garden.

Pick one: 1. Creamy Italian dressing. 2. House balsamic vinegar,
olive oil, and herbs dressing. 3. Ranch.

(Blue Cheese Dressing and house made Caesar Dressing are both \$.50
extra each.)

Caesar Salad

Romaine lettuce tossed with parmesan cheese, croutons, and our house made
creamy Caesar dressing.

Portata Principale (Main Course)

Pollo Umbriaco con Porcini Funghi

(Half Chicken)

Red wine braised drunken 1/2 chicken with imported porcini mushrooms and bell peppers. Served with chestnut enhanced creamy risotto.

Spaghetti alla Amatriciana Sugo

(Our very own Family Favorite)

Diced bacon, red onions, red pepper flakes, and pomodoro sauce create one of the most well known Roman sauces, originating in the mountainous town of Amatrice outside Rome. The first writing of this sauce dates back to late 1790 in the L'Apicio Moderno by chef Francesco Leonardi.

Melanzane (Eggplant) Parmigiana

Sliced breaded eggplant fried then topped with mozzarella cheese and served with pasta and our house made pomodoro sauce.

Club Bistecca(Steak)

Fresh cut 8oz sirloin steak cooked to perfection and served with choice of one side dish.

Dolce

One Cannoli

Chef Giuffre's Weekly Specials

1-7-15 to 1-15-15