

From: Fred white
Sent: 10/2/2015 4:19:17 PM
To: Andrea Thomas
Cc:
Subject: FW: OPEN TONIGHT FRIDAY 10-2-15

We would love to see you tonight. Fred

From: Red Pepper [mailto:redpepper@olditalian.net]
Sent: Friday, October 02, 2015 11:32 AM
To: Bill Krugler
Subject: FW: OPEN TONIGHT FRIDAY 10-2-15

OPEN TONIGHT 10-2-15

Add us to your address book

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h0/6Ck8EotSKSvhiid4UIh2HeicCz5hmrnmMx0ImBaTZbH3lcAfCd0-2Br44mxmmQt0Dap8GAkL-2Bgfm3Tfnd-2FEdbIETqScp7iaTCFLgdgn86FvY8-3D>>

<<https://d2zhgeghghjuwb.cloudfront.net/accounts/7283/original/1432232194844-kt94gao5r4xz85mi-a9b404adcc9e7ba4f3ae45a6ea281ff3.jpg>>

HOME

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h1/fJ0VykhX89ab-2FdNFoiW-2F0g-3D-3D>> | **REVIEWS**

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h2/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **GUMBA CLUB**

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h3/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **CONTACT**

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h4/TguRy7k91sSpXKMyqTWsFA-3D-3D>>

LUNCH

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h5/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | DINNER

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h6/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | WINE/BEER

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h7/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | DESSERT

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h8/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | PIZZA

<<http://email.robly.com/mpss/c/zwA/3n8GAA/t.1qx/u1OboWh7SlulbtWk0top7A/h9/TguRy7k91sSpXKMyqTWsFA-3D-3D>>

Fred

WE WILL BE OPEN TONIGHT SO PLEASE

COME AND TRY OUR NEW 16 OZ NY STRIP STEAK.

Chef Giuffre's Specials

Zuppa

Spezzatino di Vitello Small Bowl

Veal stew with potatoes, prosciutto, peas, fennel, herbs and vegetables in a hearty broth.

Piatti Principale (Main Entree)

All entrees are served with a house garden salad and one complimentary order of our focaccia bread.

All extra bread may be charged \$2.50 an order.

Salsiccia e Zucca Cannelloni

**Ground sausage, dry figs, butternut squash, Italian cheeses and fresh herbs
rolled into a cannelloni topped with a sage sherry besciamella sauce.**

Pollo Pizzaiola

Roasted garlic rubbed pan seared chicken breast topped with parmesan and served over gnocchi tossed in a rustic pomodoro sauce with bell peppers, onions, broccoli, capers and criminis.

Il Ciuppin

Flounder, shrimp, calamari, mussels, littleneck clams, vegetables, capers and spicy pomodoro sauce tossed with Paccheri pasta create this “little fish stew” from the southeast of Genoa on the Gulf of Tigullio in the Ligurian sea.

This dish is known in California as Cioppino.

**This week’s featured Italian wines by the Glass:
Fiano (White wine) and Valpolicello (Red wine)**

BUON APPETITO!!

Come and join us.