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**From:** golfman <golfman@sc.rr.com>  
**Sent:** Thursday, October 6, 2016 8:25 AM  
**To:** Alessandro Guarino  
**Subject:** FW: Chef's new specials & Storm Open Hours

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**From:** The Red Pepper [mailto:redpepper@sc.rr.com]  
**Sent:** Thursday, October 06, 2016 8:24 AM  
**To:** Fred White  
**Subject:** Chef's new specials & Storm Open Hours

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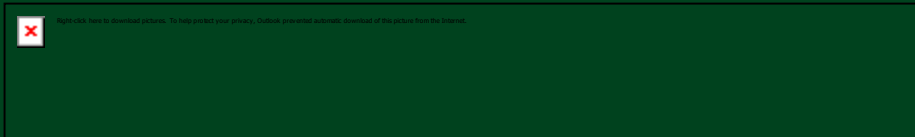
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**Storm Hours**

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--FNAME--

Buongiorno, Gumba Club  
**we are open**  
Today 12 PM to 9 PM,

**Friday 12 PM to 8 PM**  
**Saturday 4/5 PM to 9 PM** ( Call 843-873-8600 )

## **Chef Giuffre's Specials**

### **Festa di Cristoforo Colombo**

The Italian born sailor from the Republic of Genoa was residing in Cordoba Spain in 1492 when he was commissioned by Queen Isabella and King Ferdinand V of Spain to find new lands and spice routes. Columbus was born 1451 & passed in 1506 while living in Valladolid Spain.

The dishes in this menu reflect ingredients of the time.

Note: Tomatoes were not introduced to Europe until the 1600's.

### **Antipasti**

**Spagnolo Formaggi Tavola** (Cheese Board) \$15

Stopping with his crew in La Gomera (Canary Islands) to stock up of cheese for his voyage, inspired this Spanish cheese plate.

Curado Manchego: 6 month aged from the La Mancha Region

Smoked San Simon: Northern Spanish town of Galicia

Queso de Valdeon: Spanish Blue cheese from the town of Leon.

Served with a dry fig and cherry mint chutney and Mediterranean olives

**Baccala Tipieni Piquillo Peppers** \$15

Naturally sailors of the time stored salted preserved fish, this is a salted cod puree stuffed in northern Spain's sweet roasted Piquillo peppers, served warm in a pod of Genoa Italy's pesto from Columbus's home town above the Ligurian sea.

### **Portata Principale** (Main Course)

All entrees are served with a fresh house garden salad and our homemade focaccia bread.

## Pollo Marbella \$19

A popular Spanish dish using ingredients of the times. Slow braised turmeric and cumin braised chicken leg quarters in Madiera wine and vegetable juices with prunes, green olives, capers and a blend of beans all tossed with rice.

## Quattro Formaggi con Cinghiale e Noci \$19

Fusilli Lunghi (long curly pasta) tossed with sauteed broccoli rabe, wild boar bacon in a creamy four cheese gorgonzola sauce, finished with toasted crushed walnuts.

## Vongole e Risotto Pesto con Fagioli \$21

( Rice and beans with Little neck clams )

Pesto laced creamy risotto topped with little neck clams tossed with jumbo white beans, fava beans and roasted artichoke hearts.

## Our featured Italian wines by the Glass

Red Wine: Pinot Nero

White Wine: Sauvignon Blanc

Sweet Red Wine: Sangue di Giuda (Blood of Judas), Served Chilled

"Everybody becomes a little Italian at The Red Pepper"

Ciao, Fred & Donna

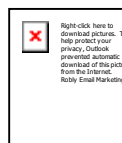


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