

From: golfman  
Sent: 8/5/2015 3:48:01 PM  
To: Andrea Thomas  
Cc:  
Subject: FW: The Red Pepper Wine Night & Chef Specials

**From:** Red Pepper [mailto:redpepper@olditalian.net]  
**Sent:** Wednesday, August 05, 2015 3:44 PM  
**To:** Bill Krugler  
**Subject:** FW: The Red Pepper Wine Night & Chef Specials

**From:** The Red Pepper [[<mailto:golfman@sc.rr.com>](mailto:golfman@sc.rr.com)]  
**Sent:** Wednesday, August 05, 2015 3:05 PM  
**To:** Red Pepper  
**Subject:** The Red Pepper Wine Night & Chef Specials

[<https://d2zhgeghghqjuwb.cloudfront.net/accounts/7283/original/1432232194844-kt94gao5r4xz85mi-a9b404adcc9e7ba4f3ae45a6ea281ff3.jpg>](https://d2zhgeghghqjuwb.cloudfront.net/accounts/7283/original/1432232194844-kt94gao5r4xz85mi-a9b404adcc9e7ba4f3ae45a6ea281ff3.jpg)

## HOME

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<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h1/TguRy7k91sSpXKMyqTWsFA-3D-3D> | GUMBA CLUB  
<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h2/TguRy7k91sSpXKMyqTWsFA-3D-3D> | CONTACT  
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okvQ/h3/TguRy7k91sSpXKMyqTWsFA-3D-3D>

**LUNCH**

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<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h5/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | WINE/BEER

<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h6/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | DESSERT

<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h7/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | PIZZA

<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h8/TguRy7k91sSpXKMyqTWsFA-3D-3D>>

**Fred**

**Where are my wine enthusiast?**

Make reservation now for our special 4 course wine Dinner on Aug 25th, 2015 at 7PM. Cost is \$45 per person. We will be offering wine with each dinner course and will be presented by our wine specialist from Italy, Alessandro Guarino.

We will only seat 22 guest on a first come first serve basis and we have 10 guest signed up.

**Tonight is our Wednesday wine night with**

**\$10 off any bottle of wine**

**or \$1 off any glass of wine !!!**

**Come and try Chef's new Specials below.**

**Chef's weekly specials for 8/5/15**

**Antipasto**

**Sperlano Fritti \$10**

**Crispy fried sea smelt tossed with fried spinach and lemon slices.  
Served with a side of green olive tartar sauce.**

**Trota Affumicato Incrostatì \$12**

**Smoked trout cakes served over a cinnamon corn custard  
garnished with roasted red peppers.**

**Portata Principale (Main Course)**

**All entrees are served with a house garden salad and**

**one complimentary order of our focaccia bread.**

**All extra bread will be charged \$2 an order.**

**Puglian Orecchiette e Salsiccia \$19.95**

**The emblematic Pugliese pasta shape (little ears)**