

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>]
Sent: Wednesday, August 05, 2015 3:05 PM
To: Red Pepper
Subject: The Red Pepper Wine Night & Chef Specials

<https://d2zhgehghqjuwb.cloudfront.net/accounts/7283/original/1432232194844-kt94gao5r4xz85mi-a9b404adcc9e7ba4f3ae45a6ea281ff3.jpg>

HOME

<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h0/fJ0VykhX89ab-2FdNFoiW-2F0g-3D-3D>> | REVIEWS
<<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
<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2>>

okvQ/h3/TguRy7k91sSpXKMyqTWsFA-3D-3D>

LUNCH

<<http://email.robly.com/mpss/c/0QA/3n8GAA/t.1pb/aggBHMBsTPaMpMfFC2okvQ/h4/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | DINNER

<<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 Incrostati \$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)