

From: Fred white
Sent: 11/5/2014 3:26:06 PM
To: red pepper 1
Cc:
Subject: FW: Your campaign Tonight is \$5 off any bottle of wine night. has been sent

From: Constant Contact [mailto:support@constantcontact.com]
Sent: Wednesday, November 05, 2014 11:59 AM
To: redpepper@sc.rr.com
Subject: Your campaign Tonight is \$5 off any bottle of wine night. has been sent

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

Dear Fred White,

Your campaign '**Tonight is \$5 off any bottle of wine night.**' was sent on 11/05/2014 around 11:58 AM EST.

Subject: Tonight is \$5 off any bottle of wine night.

<http://r20.rs6.net/on.jsp?ca=f76cfd2-9d5d-458a-8bfc-4bd8c62a9914&a=1112401452540&d=1118980564448&r=3&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>>

<http://ih.constantcontact.com/fs110/1112401452540/img/30.jpg>
<http://ih.constantcontact.com/fs110/1112401452540/img/31.jpg>

Red Pepper's

Toscana Ravioli di
Quattro Formaggi con Salsa Alfredo

Spaghetti alla Amatriciana.

GUMBA CLUB MEMBERS

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

Tonight is \$5 off any bottle of wine night.

Chef Giuffre's Weekly Specials

This week we are highlighting
the Northern Piemonte of Italy

11-5-2014 to 11-12-2014

Portata Principale (Main Course)

All main courses are served with a house garden salad and our homemade focaccia bread.

Ratatuja di Verdure

(a.k.a. French ratatouille)

Ratatouille a vegetable dish originating in Nice, France then slipping across the border into the Piemonte of Italy where the dish received the addition of tomato, for Italy and Spain were the first two European countries to use this fruit, a night shade family fruit which was believed to be poisonous to eat. Originally fresh spring vegetables in Nice did not include Aubergine (eggplant) which was another Italian addition and now a key vegetable in a ratatouille. We are serving this vegetable

medley with a splash of pomodoro sauce tossed with gnocchi.

Wine Selection: Layer Cake Primitivo

Polenta alla Rascard

Cooked polenta squares, typical of the valleys of the Piemonte within its rascard (traditional wood farmhouses of the region). Smothered with a ragu of ground sausage, roasted red peppers, tomatoes and Escargot (snails) topped with fontina cheese

of the region.