

From: Fred white
Sent: 7/28/2015 4:25:41 PM
To: Chuck & Jackie Wade
Cc:
Subject: FW: The Red Pepper Wine Night & Chef Specials

From: Red Pepper [mailto:redpepper@olditalian.net]
Sent: Tuesday, July 28, 2015 2:14 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: Tuesday, July 28, 2015 10:44 AM
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 <<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h0/fJ0VykHX89ab-2FdNFoiW-2F0g-3D-3D>> | REVIEWS
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h1/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | GUMBA CLUB
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h2/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | CONTACT
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h3/TguRy7k91sSpXKMyqTWsFA-3D-3D>>

LUNCH <<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h4/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **DINNER**
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h5/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **WINE/BEER**
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h6/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **DESSERT**
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h7/TguRy7k91sSpXKMyqTWsFA-3D-3D>> | **PIZZA**
<<http://email.robly.com/mpss/c/0gA/3n8GAA/t.1p3/aLxxC158S8-UCjqJscOgQA/h8/TguRy7k91sSpXKMyqTWsFA-3D-3D>>

Fred

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 course that will be presented by our wine specialist from Italy Alessandro Guarino.

We will only seat 22 guest on a first come first serve basis. We will be taking a credit card for a deposit of \$10 per person.

Wednesday is \$10 off any bottle of wine

or \$1 off any glass of wine !

**Come and try our new wines
with Chef's Specials.**

<https://d2zhgeghghqjuwb.cloudfront.net/accounts/7283/original/1433938940636-k5xpy6p9ya3piudi-2c6a3f4bdb4c5b5b24585ecdc23b69cf.png>

These are some of our new Italian wines.

Impero Sangiovese

Ca' Montebello Moscato

**Ca' Montebello (Rose)
(Sangue di Giuda)**

Impero Cabernet Sav

Antonutti Pinot Nero

Feudo Di Santa Croce

(Primitivo di Manduria)

Ca' Montebello

Barbera

Chef's New Specials 7/22/15

Antipasto

Sperlano Fritti \$10

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

Second Annual Summer Tramezzino (Sandwich) Week

All Tramezzino are served with our house made gorgonzola sour cherry cole slaw.

No Substitutions or Alterations please.

Bistecca Porcini Marsala Tramezzino \$15

Sliced strips of sirloin steak tossed with marsala infused porcini and crimini mushrooms
finished with shredded fontina cheese. Served in a toasted hoagie.

Salmon Tramezzini \$15

Hand pulled, olive oil poached salmon, sliced cucumber, diced red onion, tomatoes,