

From: Fred white
Sent: 10/28/2015 4:21:15 PM
To: Andrea Thomas
Cc:
Subject: RE: Wine Night \$10 off all bottles of wine.

From: The Red Pepper [mailto:golfman@sc.rr.com]
Sent: Wednesday, October 28, 2015 4:18 PM
To: Fred White
Subject: Wine Night \$10 off all bottles of wine.

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Wine & Beer Night

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Fred

TONIGHT IS WINE & ITALIAN BEER NIGHT

**Get \$10 off all bottles, \$1 off all glasses of wine
and \$1 off all Italian Beer. We have 13 crafted Italian beers.**

(Take home any unused bottle of wine)

Chef Giuffre's Specials for this week

Zuppa

Pasta e Fagioli Sm Bowl \$6

Pasta and beans with vegetables and Diitalini pasta in a beef and tomato broth.

Antipasto

Sambuca Ostriche Fiorentina \$14.95

(Oysters on the half shell. These are just Amazing)

Broiled gulf coast oysters on the half shell topped with a blend of mascarpone cheese, bacon, red onion, spinach, basil, garlic, and Sambuca liqueur.

Finished with toasted Italian breadcrumbs tossed with parmesan.

Piatti Principale (Main Entree)

All entrees are served with a house garden salad and one complimentary order of our focaccia bread. All extra bread may be charged \$2.50 an order.

Aragosta Maccheroni e Formaggio (Mac & Cheese is back) \$17.95

A house favorite, Chef Jim's spicy crawfish tail meat tossed with creamy smoked gouda and fontina cheese with farfalle pasta baked with a toasted breadcrumb and parmesan topping.

Salsicce e Lenticchie \$17.95

Italian sausage, fennel bulb, roasted yellow pepper served in the classic Italian way on a hearty ham based bed of lentils.

Stagionale Cannelloni con Ricotta e Zucca \$17.95

Rolled pasta sheets stuffed with seasonally seasoned ricotta, fontina, butternut squash, and fresh sage. Topped with a pumpkin Alfredo sauce.

Gnocchi con Carnedi Manzo Costola \$17.95

Potato-less gnocchi tossed in a pink gorgonzola sauce with hand shredded, slow roasted beef with Crimini and Porcini mushrooms.

This week's featured Italian wines by the Glass:

Fiano (White wine) Antonutti Pinot Nero (Red wine)

BUON APPETITO!!

This week's featured Italian wines by the Glass:

Fiano (White wine) and Pinot Noir (Red wine)

**Try Our new Lunch menu with new lower prices
and our new flounder hoagie.**

Lunch is serve from 11:00 am to 3 pm.

New Lunch Menu

All entrees are served with our homemade focaccia bread.

(Gluten free Pasta is available so please allow extra 20 minutes to cook it)

CUCINA PASTA CLASSICA (Classic Pasta Dishes)

Add a small garden salad for \$2.95

Spaghetti and Meatballs \$9.50

Spaghetti topped with meatballs and our house made pomodoro sauce.

Spaghetti and Italian Sausage \$9.50

Spaghetti topped with our Italian sausage and our house made pomodoro sauce.

Spaghetti alla Amatriciana Sugo \$10.50 (A Family Favorite)

Diced bacon, red onions, red pepper flakes, and pomodoro sauce create one of the most well known Roman sauces, originating in the mountainous town of Amatrice outside Rome. The first writing of this sauce dates back to late 1790 in the L'Apicio Moderno by chef Francesco Leonardi.

Eggplant Parmigiana \$10.50

Sliced and breaded eggplant fried then topped with mozzarella cheese and our house made pomodoro sauce. Served with pasta.

. Penne Bolognese \$10.50

(This is a classic Italian meat sauce)

Ground beef, ground pork, finely chopped vegetables, herbs and a touch of cream give this Bolognese sauce its very special flavor. Tossed with penne pasta.