

From: golfman
Sent: 1/18/2016 9:58:39 AM
To: Bob & Gail Lyle
Cc:
Subject: FW: AUTHENTIC ITALIAN CUSINE

From: The Red Pepper [mailto:redpepper@sc.rr.com]
Sent: Sunday, January 17, 2016 1:00 PM
To: Fred White
Subject: AUTHENTIC ITALIAN CUSINE

Thanks for your support on Tripadvisor.

THIS IS A TEST EMAIL ONLY.

Monday are a great day at The Red Pepper

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Fred

It's Monday 4 course night !!!

WE LOOK FORWARD TO SEEING YOU TONIGHT.

ALSO

Chef Giuffre's Weekly Specials

are featuring the

Italy's Piedmont Region

1-13-16 to 1-19-16

Zuppa (Soup)

Pasta Fagioli \$6

A cup of classic pastina (little stars) pasta and beans tossed with aromatic veggies in a tomato and beef broth based soup.

Piatti Principale (Main Entree)

All entrees are served with garden salad and a complimentary order of our focaccia bread. Pick one: 1. Creamy Italian dressing, 2. House balsamic vinegar, olive oil, and herbs dressing, 3. Ranch, (Blue Cheese Dressing, Honey mustard, and house made

Caesar Dressing are \$.50 extra each.)

Franco—Italia Trota (trout) \$21.95

Fresh Carolina butterflied trout filet prepared in the style of the Alpine mountain lakes between France and Italy, encrusted with pistachios and shavings of a truffle laced fontinacheese from the same region of Val d'Aosta.

Served with cavatelli pasta tossed in a creamy sun-dried tomato sauce.

Cotoletta di Maiale alla Valle D'Aosta \$22.95

(Best pork chop on the planet)

Breaded and fried pork chop hand cut in house from the crown roast topped with prosciutto and fontina cheese, served over (potato-less gnocchi tossed with zucchini in a rosemary red wine demi sauce.

Tortellini ai funghi con Lumach (escargots) \$21.95

Fresh wild mushroom stuffed tortellini tossed with escargots, scallions and sun-dried tomatoes in a creamy gorgonzola sauced in the style of the Langhe area of Italy's Piedmont.

**This week's featured Italian wines by the Glass
are from the Piedmont region of Italy.**

Nebbiolo (Red wine) * Moscato (White wine)

No substitutes allowed on this menu.

RED PEPPER LUNCH MENU

All entrees are served with our homemade focaccia bread.

CUCINA PASTA CLASSICA

(Classic Pasta Dishes)

Spaghetti and Meatballs \$9.95
Spaghetti topped with meatballs and our house made pomodoro sauce.

Spaghetti and Italian Sausage \$9.95
Spaghetti topped with Italian sausage & our house made pomodoro.

Spaghetti alla Amatriciana Sugo \$9.95
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 \$9.95
Sliced and breaded eggplant fried then topped with mozzarella cheese
and our house made pomodoro sauce. Served with pasta.

Penne Bolognese \$9.95
(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.

Spaghetti alla Carbonara \$10.95
Spaghetti tossed in eggs, bacon, herbs, parmesan cheese, and cream

Fettuccine Alfredo \$10.95
Fettuccine pasta tossed with The Red Pepper's fresh creamy alfredo sauce.

Lasagna di Manzo (Meat Lasagna) \$9.95
Lasagna sheets layered with our special meat and cheese mixture, then
topped with our house made pomodoro sauce.
Add Bolognese sauce for \$2 extra

Pollo Parmigiana \$11.95
Lightly breaded chicken breast, topped with our famous pomodoro sauce