

From: Fred white  
Sent: 3/30/2015 4:36:09 PM  
To: Andrea Thomas  
Cc:  
Subject: FW: Your campaign Monday Menu 3 courses for \$20.00 has been sent

**From:** Constant Contact [mailto:support@constantcontact.com]  
**Sent:** Monday, March 30, 2015 11:58 AM  
**To:** redpepper@sc.rr.com  
**Subject:** Your campaign Monday Menu 3 courses for \$20.00 has been sent

[http://img.constantcontact.com/mktg/marketing/campaigns/logos/ctct\\_logo\\_175x45.png](http://img.constantcontact.com/mktg/marketing/campaigns/logos/ctct_logo_175x45.png)

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Dear Fred White,

Your campaign '**Monday Menu 3 courses for \$20.00**' was sent on 03/30/2015 around 11:57 AM EDT.

Below is a copy of the message your subscribers received. See how your campaign is doing by visiting Reports in your account <<https://login.constantcontact.com/>> to get real-time results and stats.

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**Subject:** Monday Menu 3 courses for \$20.00

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<http://r20.rs6.net/on.jsp?ca=515e5682-3667-40f5-b813-d42c817b4444&a=>

[1112401452540&d=1120571589883&r=3  
&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>](http://1112401452540&d=1120571589883&r=3&o=http://ui.constantcontact.com/images/p1x1.gif&c=&ch=>)

[<http://ih.constantcontact.com/fs110/1112401452540/img/31.jpg>](http://ih.constantcontact.com/fs110/1112401452540/img/31.jpg)

SPAGHETTI

ALLA

AMATRICANA

SUGO

The most well known  
of Roman sauces.

GUMBA CLUB MEMBERS

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

EVERY MONDAY NIGHT Three Courses for \$20.00

NEW MENU EVERY MONTH

March's New Three Courses for \$20

Comes with our homemade focaccia bread.

First Course

### House Garden Salad

Fresh romaine lettuce tossed with fresh assorted jewels of the garden.

Pick one dressing:

1. Creamy Italian dressing.
  2. House balsamic vinegar, olive oil, and herbs dressing.
  3. Ranch.
- ( Blue Cheese Dressing and house made Caesar Dressing are both \$.50 extra each.)

### Second Course

Choose one:

#### Chicken Parmigiana

Golden brown chicken breast, baked in famous pomodoro sauce and topped with melted mozzarella cheese. Served with pasta.

#### Flounder Milanese

Twin flounder filets breaded then flash fried and finished with a lemon white wine butter sauce over linguini.

#### Penne Bolognese (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 Amatriciana Sugo (Our Family Favorite)