

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

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.

Subject: Monday Menu 3 courses for \$20.00

<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)