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**From:** golfman <golfman@sc.rr.com>  
**Sent:** Saturday, May 7, 2016 9:26 AM  
**To:** Alessandro Guarino  
**Subject:** FW: CHEF GIUFGFRE'S SPECIALS FOR MOTHER'S DAY SUNDAY FROM 12 PM TO 5:30 PM

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**From:** The Red Pepper [mailto:redpepper@sc.rr.com]  
**Sent:** Saturday, May 07, 2016 9:24 AM  
**To:** Fred White  
**Subject:** CHEF GIUFGFRE'S SPECIALS FOR MOTHER'S DAY SUNDAY FROM 12 PM TO 5:30 PM

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**Mother's Day**

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**LUNCH | DINNER | WINE/BEER | DESSERT | PIZZA**

**Fred**

# "Festa Della Mamma"

**WE WILL BE OPEN ON  
MOTHER'S DAY SUNDAY MAY 8th  
FROM 12 PM TO 5:30 PM**

**MAKE RESERVATIONS NOW  
843 - 873 - 8600**

This is Chef Giuffre's specials  
for Mother's Day .

( We will also be doing our full Holiday menu with no  
Pizza and Hoagie service)

**“Festa Della Mamma”**

Sunday May 8th, 2016

**Antipasto**

Piastra Gorgonzola Primavera \$9

(Spring Gorgonzola Plate)

Imported sweet mountain gorgonzola from the Piedmont  
region of Italy served drizzled with honey then topped  
with candied walnuts and our house focaccia.

Fiori di Zucca Fritti \$8

(Fried flowers of Zucchini)

Zucchini flowers, battered and fried served with a dipping  
sauce of pureed yellow tomatoes, roasted yellow peppers  
and goat cheese.

**Portata Principale**

(Main Course)

All entrees are served with a fresh house garden salad  
and our homemade focaccia bread.

Affumicato Trota Mac & Cheese \$20.95

Smoked trout and asparagus tossed with Farfalle pasta  
in a creamy smoked gouda cheese sauce baked with a  
parmesan and breadcrumb topping.

### Alligatore e Gamberi Jumbalaya \$20.95

Alligator and crawfish tail meat tossed with andouille sausage, okra and bell peppers in a spicy tomato based broth served over red rice.

### Agnello e Riso Ripieni di Zucchine \$19.95

Braised hand-shredded lamb tossed with rice and vegetables stuffed into zucchini boats topped with a Italian cheese blend then baked and served over a pool of a dried fig sauce.

### Costola Picnic \$19.95

Slow braised pork baby back ribs with a sweet tangy bbq sauce and two sides.

1. A house made three bean salad with slow roasted Roma tomatoes.
2. A red beet potato salad with beets, potatoes, peas, sauerkraut, onions, & carrot mayo.

### Our featured Italian wines by the Glass

Red: 921 Cabernet Sauvignon

White: Chardonnay Barrique Aged

Chilled Sweet Red: Sangue di Giuda (Blood of Judas)



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