



PEPPERS ITALIAN RESTAURANT & BAR

Restaurant Week 2018 Dinner Selections

APPETIZER SELECTIONS (choice of one)

Stuffed Squid w/Ricotta Cheese & Spinach

Flat Bread w/Fresh Mozzarella, Roasted Peppers & Fresh Basil

House Salad (mixed fresh greens) or Cup of Soup d'jour

MAIN ENTRÉE COURSE (choice of one)

Veal Sinatra – sautéed veal w/prosciutto, fresh spinach, portabella mushroom & aged provolone topped with black olives & champagne sauce

Chicken Virgilio – sautéed chicken breast topped with diced shrimp, lump crab meat & spinach finished in a white wine butter sauce

Cioppino – cod, mussels & clams in a spicy light marinara sauce

Pan-seared Barramundi – with asparagus & sun-dried tomatoes in a white wine butter sauce

DESSERT (choice of one)

Orange Blossom Ricotta Cheese Cake or Cannoli Cake

\$30 per person plus tax and gratuity

Wine Offerings

Rare Red – \$8 per glass, \$32 per bottle

Tasting Notes – multi layered flavors and aromas accented by gentle tannins

Hidden Crush Chardonnay – \$8.75 per glass, \$33 per bottle

Tasting Notes – vibrant tropical flavors of citrus, pineapple & mango