



**PEPPERS ITALIAN RESTAURANT & BAR**

Restaurant Week 2019 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