

Taste of Connecticut 2018 Dinner
Featuring Our Favorite Regions of Italy



PEPPERCORN'S GRILL

Appetizers (kindly choose one)

Zuppa del Momento ~ Pasta e Fagioli with cannellini beans, soffritto vegetables, tomato scented natural broth, parmigiano, and finished with evoo (Toscana)

Polpette di Vitello ~ our signature tender veal meatballs with ricotta, fresh herbs, and parmigiano slow cooked in fresh tomato sauce (Emilia Romagna)

Heirloom Tomato Salad with "Peaches 'n Cream" ~ with heirloom tomatoes, local peaches, and burrata with toasted sunflower seeds, sea salt pistachio brittle, radicchio castelfranco, and maple walnut vinaigrette (Campagna)

Oven Roasted Prince Edward Island Mussels ~ in a spiced seafood tomato sauce with garlic, peperoncino, evoo, toasted herb bread crumbs (Toscana)

Shrimp Cocktail ~ poached shrimp with spicy cocktail sauce \$6 suppl

Entrées (kindly choose one)

Housemade Lobster and Scallop filled Ravioli ~ with a lobster cream sauce and lemon crème fraiche garnish (Emilia Romagna)

Pan Roasted Murrays Chicken Breast ~ with herb breading, pecorino, garlic, and parsley with lemon sauce served with arugula, plum tomatoes, and roasted potatoes (Le Puglie)

Bucatini all'Amatriciana ~ housemade bucatini tossed with crispy "guanciale" (imported pancetta from Italy), caramelized onions, and san Marzano tomatoes with pecorino romano (Lazio)

Zuppa di Pesce ~ a seafood stew with imported fork tender calamari, cod, mussels, and clams in a rich seafood tomato broth with garlic, peperoncino and crisp crostino (Liguria)

Orecchiette Salsiccia e Zaferano ~ fresh orecchiette pasta tossed with housemade sausage and peas in a spiced saffron cream with hints of garlic, peperoncino, paprika, and pecorino romano (Le Puglie)

Fork Tender Short Ribs of Beef ~ slow roasted "drunken short ribs with soffritto vegetables in a Barolo red wine sauce finished with a gremolata served with Idaho potato puree and local vegetables (Piemonte)

Risotto con Tartufo ~ slow cooked carnaroli rice with prosecco, winter black truffles, European butter, and parmigiano reggiano \$7 suppl (Piemonte)

Saltimboca alla Romana ~ sauteed medallions of veal with fresh sage, prosciutto di Parma, potato puree, sauteed greens, and Marsala scented natural sauce \$8 suppl

Desserts (kindly choose one)

~ Tiramisu ~ (Veneto)

~ **Flambé di Fragole e Pesche** ~ fresh peaches and strawberries flambéed served with Marsala zabaglione and almond crumble (Piemonte)

~ **Rosa's Carrot Cake with Cream Cheese Frosting**

~ **Chocolate Decadence** with housemade chocolate cake, housemade chocolate gelato, chocolate ganache, fresh fruit, and whipped cream ~ (Sicily)

\$30.18 excluding tax and gratuity

Price does not include tax or gratuity and **may not be combined with any other offer, discount, or promotion of any kind**

*****Due to nature of promotion no substitutions**