

PEPPERCORN'S GRILL

Antipasti/Appetizers

antipasto del giorno antipasto of the day. (refer to specials)

oven roasted prince edward island mussels and little neck clams steamed in garlic with a natural broth, green beans, caramelized shallot, and savory toasted bread crumbs \$12

carpaccio thinly sliced beef with extra virgin olive oil, lemon, arugola, and shaved parmigiano reggiano. \$10.

bresaola rughetta e parmigiano thinly sliced air dried aged beef prepared carpaccio style with extra virgin olive oil, lemon, arugola, and shavings of parmigiano reggiano. \$10.

calamari fritti squid, lightly dusted in flour, deep fried, and served with fresh herbs, fried lemon, zucchini, and a spicy cucumber rémoulade. \$9.75

tonno siciliano affumicato vitello e polpo carpacciato smoked sicilian tuna sliced paper thin with truffle oil, lemon and arugola chiffonade, seared veal carpaccio with caper aioli, and polpo carpaccio with porcini vinaigrette. \$14.

tender veal meatballs prepared in the Emilia-Romagna method with ricotta, fresh herbs, and parmigiano reggiano slow cooked in fresh tomato sauce. \$9.5

Insalate

insalata tricolore radicchio, belgian endive, and arugola with a balsamic vinaigrette. \$8 with shavings of parmigiano reggiano. \$9.5

caprese salad of fresh tomatoes and housemade fresh mozzarella dressed with extra virgin olive oil and fresh basil. \$9. With fresh buffalo mozzarella imported from Italy \$13

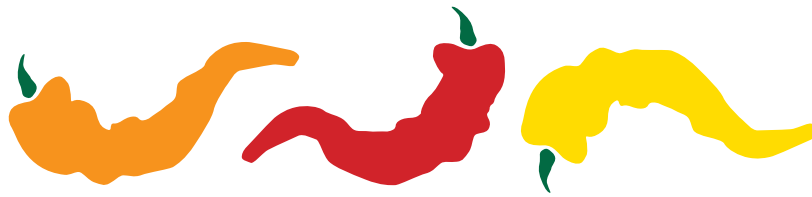
insalata di rucola, pomodori, faggiolini, e pecorino romano salad of arugola, fresh tomatoes and haricots verts dressed with truffle oil, lemon, and topped with shavings of pecorino romano. \$9.

chopped salad our version with romaine, tomato, carrots, cucumber, radicchio, corn, cheddar cheese, palm hearts, and pancetta tossed in a three peppercorn parmigiano vinaigrette \$9.

insalata d'asparagi salad of grilled asparagus, grilled Vidalia onion, walnuts, and gorgonzola with a roasted garlic and lemon vinaigrette. \$10.

insalata mista house salad. \$5.75 with shavings of parmigiano reggiano. \$6.75

bruschetta with garlic, fresh plum tomatoes, mozzarella and extra virgin olive oil. \$6.50



PEPPERCORN'S GRILL

Farenacei/Pasta and Risotto

il risotto del giorno risotto of the day with products of the moment (refer to specials)

gli gnocchi del giorno homemade gnocchi of the day (refer to specials)

i rigatoni alla boscaiola rigatoni tossed with a sauce of housemade sausage, porcini mushrooms, caramelized leeks, a rosemary scented tomato sauce, and finished with pecorino romano \$19.

le fettuccine alla bolognese con aragosta homemade fettuccine a lobster bolognese style sauce with Maine lobster flamed with brandy and finished with chervil \$25.

ravioli all'arancia homemade ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange, sage, butter and parmigiano reggiano \$19.

ravioli al aragosta homemade ravioli filled with lobster and scallops with a lobster cream sauce \$21.5

Secondi Piatti/Entrees

il salmone con i piselli inglesi e la salsa al mais grilled norwegian salmon currant scented Brunello red wine reduction properly garnished \$26.

il petto di pollo ruspante in crosta di porcini roasted porcini crusted free range chicken breast in its own natural sauce served with sautéed greens \$20.

il petto di pollo alla diavola char-grilled spice rubbed free range chicken breast marinated with a hint of lemon topped with a spicy tomato jam \$19.

filetto allo scalogno char-grilled filet mignon with roasted shallot natural reduction, potato puree, a drizzle of aged balsamic glaze, and garnished with red peppers \$29.

lombata alla griglia grilled veal chop with sauteed broccoli di rapa served with Madagascar pink peppercorn infused natural sauce \$31.

ossobuco in bianco sautéed veal ossobuco braised with white wine, fresh aromatic herbs, lemon zest, garlic, porcini mushroom essence, and a gremolata \$27.

Alla Griglia/Simply Grilled

(served with fresh vegetables and starch)

salmone ~ salmon \$26.

Costata di manzo ~ Ribeye \$31.

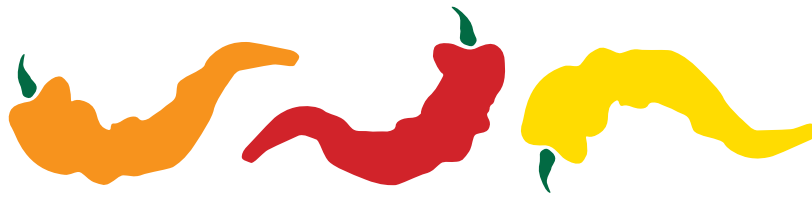
filetto di manzo ~ filet mignon \$28.

lombata di vitello ~ veal chop \$31.

petto di pollo ~ free range chicken breast \$19.

Sides ~ mashed potatoes \$5., mashed potato cake \$4., roasted potatoes \$4., sauteed broccoli di rapa \$6., sauteed mixed vegetables \$5., grilled asparagus \$7.

**All simply grilled meat can be ordered with peppercorn sauce
*thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses



PEPPERCORN'S GRILL

Gluten Free Options

Antipasti/Appetizers

Crudo raw bar oysters on the half shell \$2.75 each Shrimp Cocktail prepared to order \$15

antipasto del giorno antipasto for the table ~ a selection of imported Italian charcuterie and cheese accompanied by housemade marinated vegetables \$18

lobster carpacciato Maine lobster pounded out thinly carpaccio "style" with fresh artichokes, arugola, and fresh peas, a drizzling of truffle oil, truffle honey, and fresh lemon \$15

carpaccio thinly sliced beef with extra virgin olive oil, lemon, arugola, imported piopini mushrooms, and shaved parmigiano reggiano \$11

carciofi alla romana poached baby artichokes Roman style with garlic, parsley, white wine, evoo, and a hint of mint \$12

bresaola rughetta e parmigiano thinly sliced air dried aged beef prepared carpaccio style with extra virgin olive oil, lemon, arugola, and shavings of parmigiano reggiano \$10

tonno siciliano affumicato vitello e polpo carpacciato smoked sicilian tuna sliced paper thin with truffle oil, lemon and arugola chiffonade, seared veal carpaccio with caper aioli, and polpo carpaccio with porcini vinaigrette \$14

Insalate

insalata tricolore radicchio, belgian endive, and arugola with a balsamic vinaigrette \$8 with shavings of parmigiano reggiano \$9.5

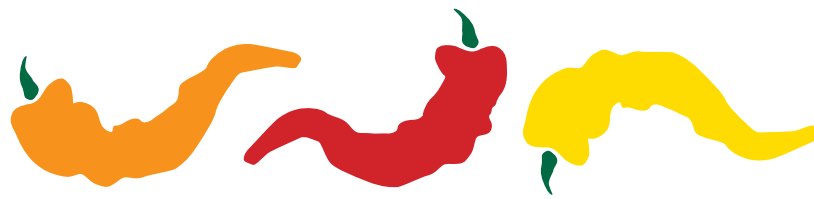
caprese salad of fresh tomatoes and housemade fresh mozzarella dressed with extra virgin olive oil and fresh basil \$9 with fresh buffalo mozzarella imported from Italy \$13.

insalata di rucola, pomodori, faggiolini, e pecorino romano salad of arugola, fresh tomatoes and haricots verts dressed with truffle oil, lemon, and topped with shavings of pecorino romano \$9

chopped salad our version with romaine, tomato, carrots, cucumber, radicchio, corn, cheddar cheese, palm hearts, and pancetta tossed in a three peppercorn parmigiano vinaigrette \$9

insalata d'asparagi salad of grilled asparagus, grilled Vidalia onion, walnuts, and gorgonzola with a roasted garlic and lemon vinaigrette \$10

insalata mista house salad \$5.5 with shavings of parmigiano reggiano \$7



PEPPERCORN'S GRILL

Gluten Free Options

Pasta/Risotto

il risotto del giorno risotto of the day with products of the moment (refer to specials)

i rigatoni alla boscaiola gluten free rigatoni tossed with a sauce of housemade sausage, porcini mushrooms, caramelized leeks, a rosemary scented tomato sauce, and finished with pecorino romano \$19.5

gluten free pasta alla bolognese con aragosta pasta tossed with a lobster bolognese style sauce with Maine lobster flamed with brandy and finished with chervil \$27

Secondi Piatti/Entrees

il salmone con i piselli inglesi e la salsa al mais grilled norwegian salmon with a truffled corn sauce and English pea garnish \$27

il petto di pollo ruspante in crosta di porcini roasted porcini crusted free range chicken breast in its own natural sauce served with sautéed greens \$20

il petto di pollo alla diavola char-grilled spice rubbed free range chicken breast marinated with a hint of lemon topped with a spicy tomato jam \$19

filetto allo scalogno char-grilled filet mignon with roasted shallot natural reduction, potato puree, a drizzle of aged balsamic glaze, and garnished with red peppers \$30

lombata alla griglia grilled veal chop with sauteed broccoli di rapa served with Madagascar pink peppercorn infused natural sauce \$32