

PEPPERCORN'S GRILL

Antipasti/Appetizers

carpaccio thinly sliced beef with extra virgin olive oil, lemon, arugola, and shaved parmigiano reggiano. \$7.95

calamari fritti squid, lightly dusted in flour, deep fried, and served with a spicy cucumber rémoulade \$7.95

insalata tricolore radicchio, belgian endive, and arugola tossed with balsamic vinaigrette. \$6.5

caprese salad of fresh tomatoes and housemade fresh mozzarella dressed with extra virgin olive oil and fresh basil. \$8

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 aged pecorino romano. \$6.95

insalatina di portabello salad of arugola, grilled portabello mushrooms, balsamic vinaigrette, shavings of parmigiano reggiano, and garnished with plum tomato. \$7.50

bruschetta tradizionale grilled garlic rubbed tuscan peasant bread topped with fresh plum tomatoes, basil extra virgin olive oil and housemade mozzarella. \$4.50

insalata mista house salad. \$4.

Pasta

ravioli all'arancia ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange, sage, butter, and parmigiano reggiano. \$10.95

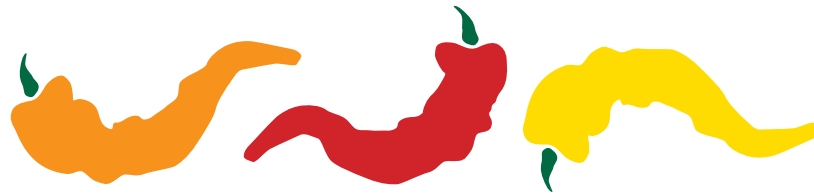
fusilli alle melanzane fusilli tossed with a zesty fresh tomato sauce, fresh basil and sautéed eggplant finished with parmigiano reggiano. \$9.95

penne con pesto di rucola penne with sauteed baby shrimp, currant tomatoes, and a fresh arugola pesto. \$13.95

le fettuccine funghi e piselli homemade fettuccine with porcini mushrooms, wild mushrooms, and fresh garden peas tossed in their own natural sauce and finished with parmigiano reggiano. \$11.95

tacconi con le frattaglie di pollo homemade pasta squares tossed with a sauce of chicken, minced vegetables, fresh herbs, roasted peppers, and a crispy pancetta finished with parmigiano reggiano. \$11.95

i rigatoni alla boscaiola rigatoni tossed with housemade sausage, caramelized leeks, porcini mushrooms, a rosemary scented tomato sauce, and finished with pecorino romano. \$11.95



PEPPERCORN'S GRILL

Secondi/Entrees

il salmone con insalata di spinaci e gnocchetti di semolina grilled norwegian salmon with a salad of spinach, plum tomatoes, pancetta, polenta croutons, and grilled onion dressed with aged sherry vinaigrette. \$14.95

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 served with potatoes and fresh vegetables. \$10.95

insalata d'aragosta salad of Maine lobster with arugola and radicchio in a lemon aioli with extra virgin olive oil and garnished with a plum tomato and roasted corn relish. \$16.00

ossobuco in bianco sautéed veal ossobuco braised with white wine, fresh aromatic herbs, garlic, and fresh lemon zest. \$23.00

insalata di pollo grilled chicken salad over Boston bibb lettuce cucumbers, tomatoes, and shaved red onions tossed in a spicy sweet and sour vinaigrette and a sprinkling of paprika. \$9.95

insalata d'asparagi salad of grilled asparagus, grilled Vidalia onion, walnuts, and gorgonzola with a roasted garlic vinaigrette. \$10.00

****bistecca alla griglia*** grilled rib-eye steak \$29

****filetto alla griglia*** char-grilled filet mignon \$29

****lombata alla griglia*** grilled veal chop \$31

pesce alla griglia del giorno grilled fish of the day. (market price)

*all served with potatoes, sauteed vegetables and green peppercorn sauce flamed with cognac



Antipasti (choice of)

Zuppa del Momento ~ homemade soup of the moment

Insalata Mista ~ house greens tossed with carrots, peppers, and radicchio tossed in our balsamic vinaigrette

Entrées (choice of)

Ravioli all' Arancia ~ homemade ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange juice, butter, and parmigiano reggiano

Gnocchi alla Bolognese ~ housemade potato gnocchi tossed with a traditional bolognese style ragout with parmigiano reggiano

Pollo Saltimboca ~ sauteed chicken with prosciutto di Parma and fresh sage in a Marsala scented natural sauce with potato and fresh vegetables

\$12 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