

A Taste of ROME at the Taste of Hartford 2014
LUNCH Monday-Friday 11:30-2:30



PEPPERCORN'S GRILL

Appetizers (choice of)

Zuppa del Momento ~ housemade Roman style Pasta e Fagioli with Borlotti beans, soffritto vegetables, evoo, and parmigiano reggiano

Insalatina, rucola e fave ~ a Roman salad of fennel, arugola, local field greens, citrus, favas, crispy pancetta, and hazelnuts in a citrus vinaigrette topped with pecorino romano

Polpette di Vitello ~ tender veal meatballs with ricotta, fresh herbs, and parmigiano slow cooked in fresh tomato sauce

Insalata di Granchio ~ Maryland Crab Salad with fresh avocado, melon, and radicchio finished with a drizzling of mustard avocado aioli, and organic micro greens \$6 suppl charge

Entrées (Choice of)

Ravioli del Giorno ~ housemade ravioli of the moment

Pollo alla Diavola ~ Roman style bricked free range chicken with a savory, tart, and spicy sauce with a hint of tomato essence, fresh lemon, and chili pepper served with roasted potatoes and summer vegetable

Bucatini all'amatriciana ~ thick traditional Roman spaghetti tossed with guanciale (imported pancetta from Italy), caramelized onions, and San Marzano tomato finished with pecorino romano

Cernia "acqua pazza" ~ pan seared Tilapia served with herb roasted potatoes, sauteed vegetables, and "acqua pazza" a crazy seafood tomato broth with lemon and fresh herbs prepared like the Romans

Desserts (Choice of)

~ Bananacello Tiramisu ~

~ Chocolate Mousse with crème chantilly ~

~ Chocolate Bread Pudding 3.50 suppl charge ~

\$17.64 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**