



PEPPERCORN'S GRILL

presents

WINTER TASTE OF HARTFORD 2020

FIRST COURSE

SOUP OF MOMENT

Tuscan Cannellini Bean, housemade Sausage, and Broccoli di Rapa Soup in a tomato scented natural broth with soffritto vegetables, evoo, and parmigiano reggiano

POLPETTE DI VITELLO

our signature tender veal meatballs with ricotta and parmigiano slow cooked in fresh tomato sauce

PEAR SALAD

with artisinal greens, radicchio invernale, castelfranco, and gorizia, poached pears, organic beets, walnuts, and gorgonzola in a honey walnut vinaigrette

PULPO CARPACCIO

with crisp fennel, citrus, colatura, pink peppercorns, lemon jam

OVEN ROASTED PRINCE EDWARD ISLAND MUSSELS

in a spiced seafood tomato sauce with garlic, peperoncino, and evoo finished with toasted herb bread crumbs

SHRIMP COCKTAIL

poached shrimp with spicy cocktail sauce \$6 suppl

ENTREES

HOUSEMADE LOBSTER AND SCALLOP FILLED RAVIOLI

with a lobster cream sauce and lemon crème fraiche garnish

ROASTED ARTICHOKE ENCRUSTED FREE RANGE CHICKEN BREAST

in a natural white wine pan sauce served with Idaho potato puree and sautéed greens

FETTUCCINE ALLA BOLOGNESE DI CINGHIALE

housemade fettuccine tossed with wild boar bolognese flamed with brandy, finished with parmigiano reggiano

TAGLIOLINI ALLA GRIGIA

housemade tagliolini with crisp guanciale(imported pancetta from Italy), favas, and English peas tossed with an abundance of black pepper and pecorino romano

FORK TENDER SHORT RIBS OF BEEF

slow roasted "drunken" short ribs with soffritto vegetables in a port scented red wine sauce served with potatoes and fresh vegetables

PAN SEARED WILD SOLE FROM HOLLAND

with herb roasted tiny potatoes, roasted zucchini "scapece" and a spiced seafood scented San Marzano tomato sauce with Calabrian chili, garlic, evoo, and fresh herbs

FETTUCCINE AL TARTUFO NERO

housemade fettuccine tossed with european butter and parmigiano reggiano with shavings of fresh black truffles from Umbria \$9 suppl

GRILLED FILET MIGNON

with Idaho potato puree, sautéed vegetables, and our version of bordelaise sauce \$11 suppl

DESSERT

~ Our Signature Tiramisu

~ Rosa's Carrot Cake with Cream Cheese Frosting

~ Chocolate Mousse with crème chantilly

~ White Chocolate Bread Pudding with caramel and the proper garnish

\$30.20

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