



Peppercornz Press

September 2008 / Vol. 15

Well the opening day has come and we have been very happy with the results so far. Many thanks to several of you who came in over the last few weeks and helped us get the kinks worked out in our service, timing and menu. We think we're ready for the crowds now so come on down! We are thrilled to offer you a wonderful contemporary Italian menu that still offers the classics for those of us who don't want to mess with a good thing! So stop in for a casual lunch one weekday or a fine dining experience one evening. We know you'll be glad you did. *Enjoy!*



Introducing SUNDAY BRUNCH BEGINNING SEPTEMBER 21ST

Well we're finally ready to invite you all to our first Sunday Brunch on September 21st! We'll be serving brunch from 9 am - 2 pm and expect that you'll enjoy every last bit! We'll have a carving station, omelet station, several wonderful salads, hot and cold entrees, pastries, breads and much more! Our aim is to be THE destination for brunch on the south shore so we are planning on doing it right! Come see for yourself! We're sure you'll make it a regular event!



Menu Highlights

We're very fortunate to have a chef willing to collaborate so willingly to make sure that we keep the favorites of the "first" Peppercornz menu while breathing new life into the Peppercornz on Main menu. The result is an extensive sampling of contemporary Italian fare with something for everyone. A few of our favorites and recommendations include:

- Pan Seared Red Snapper (this dish got Chef Armstrong his job!)
- Gnocchi (Linda's grandmother's recipe - in a Tomato Cream Sauce and made with ricotta, not potatoes!)
- Peppercornz Special Salad (w/ dried cranberries, crumbled bleu & walnuts)
- Eggplant Rollups (the only holdover from Reggio, the previous restaurant)
- Stuffed Artichoke Hearts (an amazingly delicious & different starter)
- Caneloni Con Vodka (a signature dish of Chef Armstrong)
- Free Form Seafood Lasagna (a must try for seafood lovers but it has a kick!)
- Cioppino (a simmering blend of fresh fish and seafood in a spicy seafood broth)
- Filet Mignon (perfectly accented with a portabella and pancetta demi glace)

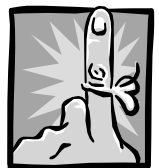
Come On Down!

Well we've had a few weeks to get the kinks out and we've certainly have a few, but we're finally ready to invite you all to come on in! We have a wonderful menu and a fantastic and experienced staff looking forward to introducing you to the new Peppercornz on Main. So, stop in for a casual lunch during the week or enjoy a fine dining experience one evening. Don't forget...we're closed on Mondays! Hope to see you soon!



DON'T FORGET We Cater!

We're here for all your large and small catering needs. Use our new private function room so you don't have to clean your house! Pick up a Catering Menu next time you're in or download one today from our website: www.peppercornz.com



Our Function Room



Believe it or not we've already begun booking our function room for private events between now and Christmas! It's not too early secure your spot on the calendar. Do you have a christening? Surprise birthday? Rehearsal dinner? Holiday party? Or any other reason to celebrate? Just give us a call and see about getting your spot reserved.

THANKSGIVING DINNERS

Due to the overwhelming response we received last

year for our *ready-to-go Thanksgiving Dinners* we've decided to do it again this year! We'll be taking orders beginning in early October and expect that we'll sell out early this year. We'll be sending out the menu options with our next newsletter so watch for it!



PeppercornZ! on Main™

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www.peppercornz.com

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