



## PEPPERCORN'S GRILL

**SPECIAL HARTFORD SYMPHONY SPOTLIGHT**

**DINNER PRIX FIXE**

**March 19 through March 25, 2021**

### **FIRST COURSE**

(kindly choose one)

#### **TUSCAN CANNELLINI BEAN FRESH VEGETABLE SOUP**

in a natural tomato scented broth finished with parmigiano reggiano and evoo

#### **ORGANIC FIELD GREENS**

with fresh berries, clementines, caramelized walnuts,  
and sun dried cranberries tossed in a Vanilla bean vinaigrette

### **SECOND COURSE**

(kindly choose one)

#### **FETTUCINE ALLA BOLOGNESE**

traditional bolognese flamed with brandy finished with parmigiano reggiano

#### **TUSCAN STYLE FORK TENDER BEEF SHORT RIBS**

Slow oven-roasted for tender "drunken" short ribs of beef with a port scented red wine reduction,  
vegetables & gremolata served with Idaho potato puree & sautéed fresh vegetables

#### **RAVIOLI ALL'ARANCIA**

housemade ravioli filled with ricotta and spinach with orange and sage butter sauce

#### **SAUTEED CHICKEN ALLA PARMIGIANA**

thinly pounded and breaded free range chicken breast baked in our oven with San Marzano tomato sauce,  
mozzarella, and parmigiano reggiano served with fresh tagliolini in a tomato basil sauce

### **DESSERT**

(kindly choose one)

#### **ROSA'S CHOCOLATE MOUSSE**

with crème chantilly

or

#### **FRESH BERRIES AND BANANA**

with mascarpone zabaglione

**\$25 per person**

**for the three courses excluding tax and gratuity**

**To place your order, please call 860-547-1714 and ask for the HSO Spotlight Menu.**

This special menu may not be **combined with any other offer, discount, or promotion of any kind**