# Peppercorn’s Grill Menu

## Crudo

Oysters on the Half Shell: With mignonette & spicy cocktail sauce; Each $2.75

Beef Carpaccio: Thinly sliced beef, arugula, lemon & shaved Parmigiano Reggiano; $13

Smoked Sicilian Tuna: Thinly sliced smoked Sicilian tuna, lemon, and caper aioli; $14

Shrimp Cocktail; $16

Polpo Carpaccio: Thinly sliced octopus, celery, crisp fennel, lemon jam & pink peppercorns; $16

## Antipasti

PEI Mussels & Little Neck Clams: Spiced seafood broth, San Marzano tomatoes, garlic & toasted bread crumbs; $13

Baby Artichokes: Poached Roman & Sicilian style stuffed and garnished with grapefruit mostarda; $14

Bruschetta: Garlic rubbed toast, sundried tomato, red pepper & taggiasca olive caponata with Parmigiano Reggiano; $8.50

Tender Veal & Ricotta Meatballs; $11

Calamari Fritti: Herbs, lemons, spicy peppers & lemon aioli; $13

## Insalata

Insalata D'Aragosta: Fresh shucked Maine lobster, avocado, citrus, palm hearts, favas, citrus yuzu vinaigrette; $25

Insalata di Rucola: Arugula, haricots verts, tomatoes, pecorino Romano, lemon & truffle oil; $9.50

Insalata D'asparagi: Grilled asparagus and Vidalia onions, walnuts, gorgonzola, Mesclun greens, roasted garlic & lemon vinaigrette; $11.50

Caprese: Sliced vine grown tomatoes, house made fresh mozzarella, local basil & EVOO; $11

Roasted Beet Salad: Artisanal greens, arugula, radicchio tardive, endive, honey crisp apples, toasted pistachios, cheddar cheese & honey walnut vinaigrette: $9.50

Insalata Mista: House salad with balsamic vinaigrette: $7

Add Parmigiano Reggiano +$1.50

## Simply Grilled

\*All meats can be grilled to your liking without any sauce or extra spices & served simply with your choice of accompaniment\*

Prime Ribeye of Beef; $39

Salmon; $28

Veal Chop; $35

Chicken Breast; $21

## Sides

Broccoli di Rapa; $7

Roasted Potatoes; $6

Grilled Asparagus; $7

Mashed Potatoes; $6

Mixed Vegetables; $6

## Farinaccei ~ Pasta

Rigatoni: Sausage, leeks, porcini mushrooms, rosemary scented tomato sauce & pecorino Romano; $20.50

Tagliolini: Saffron, shrimp, tomatoes, arugula, pepperoncino & shaving of Parmigiano Reggiano; $29

Ravioli Al' Arogosta: Lobster and scallop ravioli in lobster cream sauce; $21.50

Fettuccine: Al Cinghiale ~ brandy flamed wild boar Bolognese & Parmigiano Reggiano; $27

Ravioli Al' Arancia: Ricotta and spinach stuffed ravioli with orange & sage butter sauce; $20.50

## Entrees

Salmone alla Griglia: Grilled wild Norwegian salmon with lobster "americaine" sauce & a blood orange black pepper aioli; $28

Ossobucco in Bianco: Slow roasted veal ossobuco, white wine, fresh herbs, lemon zest, garlic & artichoke gremolata; $31

Pollo alla Griglia: Spice rubbed grilled chicken breasts with a spiced lemon-scented natural tomato broth, crab apple mostarda & pickled pepperdew; $22

Lombata alla Griglia: Black pepper crusted prime ribeye, pan bordelaise sauce, potato puree & broccoli di rapa: $37