

# ENOTECA ROSSA

ITALIAN KITCHEN

WINE & COFFEE BAR

## SMALL PLATES

### Risotteria

1.  
Lemon confit, shrimp, asparagus  
and roasted pinenuts

2.  
White mushrooms, truffle paste,  
parmigiano reggiano

5.  
Diced chicken, parmigiana reggiano,  
saffron and cherry tomato confit

18 EACH

**Antipasto Rossa . . . . . 18**

An assortment of Italian meats and  
cheeses, focaccia, olives, nuts and more.  
Perfecto.

HALF ORDER \$12

**Bruschetta Pomodoro . . . . . 10**

Traditional tomato, garlic and basil

**Arancini . . . . . 9**

Breaded risotto, stuffed with  
mozzarella and sausage served  
with spicy marinara

**Mussels Siciliana . . . . . 14**

Spicy tomato sauce and oregano

**Burrata . . . . . 14**

Baby heirloom cherry tomato,  
compressed melon and lemon meyer  
vinaigrette

**Candelari's Italian Sausage . . . . 10**

Wood fired with sausage and peppers

**Fritto Di Calamari and Shrimp . . . 9**

Spiced lemon tarragon aioli

**Beef Carpaccio . . . . . 14**

Arugula, and lemon olive oil

**Octopus Messinese . . . . . 14**

Grilled and tossed in lemon herbed  
olive oil

**"Angry Anchovy" Crostino . . . . . 8**

Marinated white anchovies and  
Calabrian chile on crostini

**Tuna Tartar . . . . . 14**

Spiced mango, avocado and tuna in  
lemon meyer vinaigrette

**Bresaola . . . . . 14**

The inside round of beef, dry cured and  
thinly sliced. Plated with a Tuscan salad  
of arugula, red onion, cherry tomatoes,  
cannellini beans and lemon vinaigrette.

**Gorgonzola Mousse . . . . . 13**

Light mousse with creamy Gorgonzola  
blue cheese. Served with crostini and  
balsamic marinated baby onions

## SOUP & SALAD

**Caesar Salad . . . . . 10**

Romaine, herbed croutons, and  
parmesan flakes

**Caprese Salad . . . . . 12**

Ripe tomatoes, fresh mozzarella,  
fresh basil

**Minestrone . . . . . 8**

Vegetable broth with beans,  
and vegetables

**Soup of the Day . . . . . 8**

**Beets & Spinach . . . . . 13**

Organic baby spinach, organic red and  
gold roasted beets, walnuts, and goat  
cheese in champagne vinaigrette

**Panzanella Rustica . . . . . 11**

Rustic diced Tuscan bread with  
tomatoes, gaeta olives, cucumbers,  
red onion, and basil in red wine  
vinaigrette

**Arugula Farro & Gamberi . . . . . 14**

Grilled shrimp on a bed of arugula and  
farro with dried cranberries and paprika  
croutons with white balsamic vinaigrette

**Side Mixed Green . . . . . 6**

Spring mix, tomato, boiled egg,  
carrots and croutons tossed in  
lemon meyer vinaigrette

## PIZZA

**Pepperoni Naturale . . . . . 13**

Red sauce, all natural pepperoni,  
and mozzarella

**Cristina . . . . . 15**

Taleggio cheese, truffled arugula  
prosciutto, and shaved parmesan

**Napoletana . . . . . 13**

Red sauce, mozzarella, anchovy,  
oregano, and salted capers

**Capricciosa . . . . . 15**

Red sauce, mozzarella, prosciutto  
cotto, artichoke, mushroom, and  
nicoise olives

**Diavola . . . . . 14**

Red sauce, smoked mozzarella,  
calabrese, prosciutto cotto, and  
Calabrian chile

**Margherita . . . . . 13**

Red sauce, mozzarella, and fresh basil

**Verdure . . . . . 14**

Mozzarella, house-made ricotta,  
zucchini, eggplant, mushrooms,  
and asparagus

**Fungi . . . . . 15**

Black truffle crème, mozzarella, and  
seasonal mushrooms (add sausage  
because it's awesome.)

**Michele . . . . . 15**

Red sauce, house-made ricotta,  
Candelari's Italian sausage, roasted  
red pepper, mozzarella, basil

**Gigi . . . . . 15**

Red sauce, mozzarella, sausage,  
pepperoni, mushrooms, nicoise  
olives, basil, peppers, and onions

## PASTA

PASTA MADE FRESH IN HOUSE DAILY

**Cannelloni . . . . . 15**

House-made fresh pasta, ricotta and  
scamorza cheese, chicken, and spinach  
in béchamel sauce

**Fettuccine with Texas-Raised Lamb . . . 15**

Fresh pasta in a slow-braised lamb ragu

**Gnocchi al Tartufo . . . . . 16**

Potato gnocchi with mushrooms in  
a black truffle cream sauce

**Pasta Bolognese . . . . . 16**

Traditional meat sauce with fresh  
fettuccine pasta

**Cappelletti Bologna . . . . . 16**

Fresh pasta stuffed with ricotta,  
prosciutto, mortadella, ham, and  
parmesan laid on a bed of meat sauce

**Paccheri Frutti Di Mare . . . . . 22**

Large tube pasta with a bounty of clams,  
mussels, shrimp, squid and Mediterra-  
nean octopus. Sautéed with garlic, grape  
tomatoes, and extra virgin olive oil

**Lasagna All' Emiliana . . . . . 17**

Bolognese, beef ragout, béchamel,  
mushroom, ham, and parmigiana  
reggiano

**Linguine Alle Vongole . . . . . 20**

Linguine with fresh clams, parsley,  
garlic, white wine, and olive oil

Make your pizza or pasta gluten-free

PASTA ADD \$2 PIZZA ADD \$4

## MAINS

**Salmone Bircichino . . . . . 25**

Pan-seared wild salmon filet, Pantelleria capers, red grape  
tomatoes, gaeta olives, white wine sauce, and potato puree

**Veal Marsala . . . . . 24**

Veal loin, wild mushrooms, Florio Marsala wine, puree of  
potato, and baby carrots

**Filetto al Tartufo . . . . . 36**

Potato puree, asparagus and baby carrots with gorgonzola  
black truffle sauce

**Eggplant Parmigiana . . . . . 18**

Pan-fried eggplant with fresh mozzarella and marinara  
sauce. Served with fettuccine al pomodoro

**Tonno Al Sesamo . . . . . 28**

Sesame crusted Tuna loin on a bed of Sicilian Caponata with  
Saba wine and basil oil

**Chicken Parmigiana . . . . . 19**

Italian style breaded chicken breast, mozzarella, tomatoes,  
parmesan cheese and tomato sauce. Served with fettuccine  
al pomodoro

**Agnello Scottadito con Pistachio . . . . . 36**

Crusted lamb chops, sweet pea and mint puree, red onion  
marmalade with Chianti reduction served with roasted  
fingerling potatoes