

ENOTECA ROSSA

ITALIAN KITCHEN

WINE & COFFEE BAR

SMALL PLATES

Risotteria

Lemon

Meyer lemon, gulf shrimp, asparagus
and roasted pinenuts

Mushroom

Crimini mushrooms with hint of
truffle, parmigiano Reggiano

Saffron

Parmigiano Reggiano,
cherry tomato confit

14 EACH

Antipasto Rossa 14

Assorted Italian meats and cheeses,
olives and nuts

Bruschetta Pomodoro 10

Traditional tomato, garlic and basil

Mussels Siciliana 14

San Marzano tomato and oregano

Arancini 9

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

Candelari's Italian Sausage 10

Wood fired with sausage and peppers

Fritto Di Calamari and Shrimp . . . 9

Lemon tarragon aioli

Polpo Sangiovese 18

Wood-fired Mediterranean octopus

Tuna Crudo 14

Spicy soy vinaigrette, mango and avocado

Cheese Course 12

Truffled honey, hazelnuts and roasted
grapes

Beef Carpaccio 14

Dijon aioli and crispy capers

SOUP & SALAD

Caesar Salad 10

Romaine, herbed croutons, and
parmigiano reggiano

Caprese Salad 12

Ripe tomatoes, fresh mozzarella,
fresh basil

Minestrone Soup 8

Market vegetables with cannellini beans

Mediterranean 17

Seared Ahi tuna, spring mix, tomatoes,
radish, cucumber, red onion, olives,
boiled egg and feta cheese in a house
vinaigrette

Beets & Spinach 13

Organic baby spinach, roasted gold
beets, walnuts and goat cheese in a
balsamic vinaigrette

Mixed Green 7

Boiled farm egg, carrots, croutons with
house vinaigrette

Imported Burrata 12

Cherry tomato, prosciutto, compressed
melon and arugula

Soup of the Day 8

PIZZA

Pepperoni Naturale 13

Red sauce, all natural pepperoni,
and mozzarella

Christina 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, mozzarella, calabrese,
prosciutto cotto, and Calabrian chile

Margherita 13

Red sauce, mozzarella, and fresh basil

Verdure 14

Mozzarella, 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, 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

Linguine Alle Vongole 20

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

Pasta Bolognese 15

Traditional meat sauce with fresh
fettucine pasta

Gnocchi al Tartufo 16

Potato gnocchi with mushrooms in
a black truffle cream sauce

Fettuccine & Braised Lamb Ragù . . . 15

Frutti Di Mare 22

Linguini pasta, clams, mussels, shrimp,
calamari, polpo and San Marzano tomato

Cannelloni 16

Fresh pasta, ricotta and young hen

Ravioli di Vitello 17

In-house handmade ravioli stuffed with
roasted veal and pork with a blend of
traditional Siciliano spices in a sugo rossa

Lasagna All' Emiliana 17

Beef ragu, prosciutto cotto, mushroom,
béchamel and parmigiana reggiano

Make your pizza or pasta gluten-free

PASTA ADD \$2 PIZZA ADD \$4

MAINS

Salmone Biricchino 25

Pan-seared wild salmon filet, Pantelleria capers, red grape tomatoes,
gaeta olives in a white wine sauce with English pea couscous

Chicken Parmigiana 19

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

Veal Marsala 24

Veal loin, wild mushrooms, Florio Marsala wine, mashed
potatoes and baby carrots

Eggplant Parmigiana 18

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

Tonno Al Sesamo 28

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

Mustard and Herb Crusted Rack of Lamb 34

Rosemary balsamic reduction with English pea couscous