

# RED RABBIT

pizza • pasta • oysters

# FOOD

## OYSTERS

see server for daily fresh selections

**FRESH** champagne mignonette, lemon, horseradish, cocktail sauce M.P.

**WOOD GRILLED** fresh herbs, garlic, evoo, parmesan 16.5



pair with one of our specially selected "oyster wines"

**TEMENT SAUVIGNON BLANC** Austria 13 48

**DOMAINE DE MENARD** Gascogne, France 8 28

**GEN DEL ALMA JIJI CHENIN BLANC** Argentina 11 38

**DON ARUTRO CAVA** Spain 9 32

## TO SHARE

**BURRATA** heirloom tomato, broccoli pesto, lemon, evoo 13

**WOOD ROASTED OLIVES** 6

**CHEESE & SALAMI BOARD** port salut, st. agur blue, triple crème, parmesan, flagship reserve, honey chèvre, prosciutto, salami, dried-fruits, nuts, jam, chocolate 27

**MEATBALLS** red sauce, parmesan 12

**GRILLED TOASTS**

ricotta, local bare honey, black pepper 8

tuna, olives, calabrian aioli 10

bresaola, lemon vinaigrette, arugula 10

**PASTA CROQUETTES** trofi pasta, pesto, triple creme 9

**SAUSAGE & PEPPERS** house-made Italian sausage, peppers, creamy polenta 10

**BAR NUTS** spiced hazelnut 5

**DAILY SOUP** 4.5

## RABBIT FOOD

**ARUGULA** evoo, lemon, parmesan 10

**GRAIN SALAD** farro, rutabaga, pine nuts, fresh herbs, crème fraiche, lemon vinaigrette 12

**MIXED GREENS** poached egg, spiced hazelnuts, fennel pollen, cherry vinaigrette 10

**ITALIAN CHOPPED** chickpea, artichoke, chicken, salami, ham, peppadew, kalamata, provolone, olive vinaigrette 12

**CAESAR** traditional – croutons, shaved parmesan, white anchovies 10

➔ ADD WOOD-GRILLED CHICKEN 2.5 STEAK 4.5 SALMON 4.5 TO ANY RABBIT FOOD

☞ items available gluten free upon request

## PASTA

**CARBONARA** fresh linguine, pancetta, parmesan 13

**SPAGHETTI & MEATBALLS** classic red sauce, parmesan 13

**SPINACH GNUDI** smoked mushrooms, sage brown butter 12

**LASAGNA** buttermilk-ricotta béchamel, house bolognese, parmesan 14

☞ **CAVATELLI** house-made italian sausage, fennel pollen, lemon, garlic, white wine 14

☞ **SHRIMP GARGANELLI** white wine, fresno chili, basil, evoo, almond crumble 16

☞ **BOLOGNESE PAPPARDELLE** fresh pappardelle, house bolognese, grated parmesan 13

**TORTELLONI** swiss chard, chèvre, roasted garlic, spiced hazelnuts, rosemary 14

☞ **GEMELLI** ham, peas, boschetto tartufo, sun-dried tomato, cream 14

## PIZZA

☞ gluten free crust available upon request

**SPICY SALAMI** red sauce, chilies, ricotta, mozzarella, parmesan, chili honey 13

**HOUSE SAUSAGE** red sauce, mozzarella, pecorino, scallions, shaved fennel 14

**OLD WORLD MARGHERITA** red sauce, fresh mozzarella, basil 10

**YUKON GOLD** rosemary oil, yukon gold shreds, pancetta, red onion, fontina, runny egg 13

**CHOPPED** red sauce, chicken, ham, salami, olives, artichokes, pickled peppers, greens 13

**NEW WORLD MARGHERITA** red sauce, burrata, basil 10

**MUSHROOM** garlic-cream sauce, marsala mushrooms, mozzarella, chèvre, lemon 12

**P,B & J** red sauce, pineapple, bacon, jalapeno, mozzarella 12

**CHEESE** red sauce, mozzarella, fontina, parmesan 9

➔ ADD UP TO 3 TOPPINGS:

spicy salami 3 house made Italian sausage 3 bacon 3 arugula 2 marsala mushrooms 2  
white anchovies 3 red onion 1 calabrian chiles 1 kalamata olives 2 jalapeno 1

## WOOD GRILLED PLATES

**STEAK** salt, pepper, garlic, lemon, evoo 29

**CHICKEN PARMESAN** red sauce, fontina, reggiano, lemon 18

**ROASTED CAULIFLOWER** turmeric, pistachio mousse, rosemary, black olive oil 16

**SALMON** lemon-dill compound butter, grain salad 23



## DESSERTS

**STICKY TOFFEE CAKE** salted caramel, candied orange, sour cream 7

**PANNA COTTA** blueberry, lychee granita 6

**CHOCOLATE BUDINO** amarena cherries, hazelnut 8

**AFFOGATO** espresso • house limoncello • amaro 5