

ENOTECA ROSSA

ITALIAN KITCHEN

WINE & COFFEE BAR

SMALL PLATES

Risotteria

Lemon & Asparagus
Meyer-lemon
and roasted pinenuts

Mushroom
Crimini mushrooms with hint of
truffle, parmigiano Reggiano

Artichoke
Long stem artichoke, asparagus
and goat cheese

16 EACH

Bruschetta Misti . . . 3 for 18/6 for 24
• Marinated polpo • Mushroom e burrata
• Crispy artichoke • Smoked salmon
• Tomato e basil • Cannellini bean
e white anchovy

Mussels Siciliana 21
San Marzano tomato and oregano

Candelari's Italian Sausage 12
Wood-fired sausage served with peppers

Tuna Crudo 19
Ahi tuna, spicy soy vinaigrette, mango,
avocado

Arancini 14
Breaded risotto, stuffed with mozzarella
and sausage served with spicy suga rosso

Chef's Board 3 for 18/6 for 24

• Prosciutto crudo • Soppressata
• Parmigiano Reggiano • Goat cheese
• Prosciutto cotto • Featured cheeses
(Ask about current selection)

Meatballs 14
Two meatballs in marinara sauce

Fritto Di Calamari & Shrimp 15
Served with lemon tarragon aioli

Polpo con Patata e Olive 24
Grilled octopus with crispy potato,
tomatoes, olives and capers in a
lemon butter sauce

SOUP & SALAD

Caprese Salad 15
Heirloom tomatoes, fresh mozzarella,
fresh basil

Mediterranean 21
Seared ahi tuna, spring mix, tomatoes,
radish, cucumber, red onion, olives,
boiled egg and feta cheese in a house
vinaigrette

Beets & Spinach 16
Organic baby spinach, roasted gold
beets, walnuts and goat cheese in a
vinaigrette

Burrata & Melon 21
Authentic Italian burrata, tomato,
prosciutto, melon and arugula

Caesar Salad 16
Romaine, herbed croutons,
and parmigiano reggiano.
Add white anchovy \$4

Side Caesar Salad 11
Add white anchovy \$4

Side Mixed Green 11
Boiled farm egg, carrots, and cucumber
with house vinaigrette

Tuscan Onion Soup 9
Beef based onion soup topped with
croutons and melted provolone cheese
(Add sausage because its awesome!)

PIZZA

Pear-fetto 18
Olive oil, taleggio cheese, truffled arugula,
fresh green pear

Christina 18
Olive oil, taleggio cheese, truffled arugula,
prosciutto, shaved Reggiano

Napoletana 18
Red sauce, mozzarella, anchovy, capers
and oregano

Diavola 18
Red sauce, mozzarella, calabrese,
prosciutto cotto, Calabrian chile

Margherita 18
Red sauce, mozzarella, fresh tomato,
fresh basil, finished with shaved Reggiano

Funghi 18
Truffle cream, mushroom mix,
and mozzarella
(Add sausage because it's awesome!)

Michele 18
Olive oil, mozzarella, ricotta, roasted
garlic, Candelari's Italian sausage,
roasted red pepper, fresh basil

Anna 18
Red sauce, mozzarella, sausage,
pepperoni, mushrooms, niçoise olives,
basil, roasted red peppers

Luminosa 18
Olive oil, roasted grape tomato, long stem
artichokes, niçoise olives and goat cheese,
finished with arugula and shaved Reggiano

Pepperoni Naturale 18
Red sauce, pepperoni, mozzarella

Cheese Pizza 18
Red sauce and mozzarella

ADD ROCKET \$2
Fresh arugula after pizza is cooked



PASTA

PASTA MADE FRESH IN HOUSE DAILY

Linguine Alle Vongole 26
Linguine with fresh clams, parsley,
garlic, white wine, and olive oil

Pasta al Pomodoro Fresco 24
Capellini pasta with fresh garlic,
fresh tomato, and basil topped with
authentic Italian burrata

Pasta alla Besciamella 27
Fresh fettucine with peas and mushrooms
topped with wood fire grilled chicken
breast in parmesan cream sauce

Frutti Di Mare 32
Linguini pasta, clams, mussels, shrimp,
calamari, and San Marzano tomato

Pasta Bolognese 25
Traditional meat sauce with fresh
tagliatelle pasta

Lasagna All' Emiliana 24
Beef ragu, prosciutto cotto, mushroom,
béchamel and Parmigiana Reggiano

Short Rib Ravioli 26
In-house handmade ravioli stuffed
with roasted short rib then tossed in
creamy mushroom demiglace

Make your pizza or pasta gluten-free
PASTA ADD \$3 PIZZA ADD \$4

MAINS

Salmone Livornese 32
Pan-seared fresh salmon filet, capers,
red grape tomatoes, niçoise olives in a
white wine sauce served with capellini
pasta in bianca sauce

Roasted Lamb Chops di Montalcino . . 48
Herb marinated lamb rack roasted in our
wood-fired oven, plated on a roasted garlic
demi-glace served with spinach and
crispy fingerling potatoes

Chicken Parmigiana 30
Italian style breaded chicken breast,
mozzarella, tomatoes, parmesan cheese
and tomato sauce, served with tagliatelle
pasta al pomodoro

Chicken Marsala 30
Pan seared chicken breast with a sauce of
wild mushrooms and Florio Marsala
served with parmesan risotto

Shrimp & Scallops 38
Skewered gulf shrimp and large scallops
wood-fired then laid over a bed of
lemon risotto and bianca sauce

Eggplant Parmigiana 24
Baked layered eggplant with mozzarella
cheese, tomato and marinara sauce
topped with parmesan cheese, served
with tagliatelle pasta pomodoro

Sides

Roasted Asparagus 9
Crispy Fingerling Potatoes . . . 9
Sicilian Style Broccolini 9
Sautéed Spinach 9
Parmesan Risotto 11