

CAFE RED
LONG ISLAND RESTAURANT WEEK
NOV 3RD - 10TH - 3 COURSE PRIX FIXE \$ 29.95

APPETIZERS

Arugula Salad

arugula, pear, almonds, goat cheese, capocollo, with a red wine vinaigrette

Caesar Salad

romaine, croutons, parmesan shavings & (anchovy free) caesar dressing

Calamari Fritti

fresh baby calamari, semolina dusted with tomato dipping sauce

Crab Cake

with mixed greens and chipotle mayo

Sea Scallops (\$3 supplement)

pancetta wrapped, wilted baby spinach, truffled balsamic aioli

MAIN COURSE

Fettuccine

with chicken bolognese sauce

Cavatelli Amatriciana

tomato, bacon, and onions

Shrimp Curry

fresh gulf shrimp cooked in yellow curry, mango chutney,
jasmine rice & haricot verts

*** Salmon**

sesame crusted, sweet soy glaze & wasabi aioli
jasmine rice & vegetables

Balsamico

Organic chicken cutlet with balsamic, braised red & yellow bell peppers,
served with mashed potatoes and vegetables

Chicken Capricciosa

lightly breaded & pan golden, topped with arugula, cherry tomato, red onion,
fresh mozzarella & balsamic vinaigrette

Pork Tenderloin

pan seared, mashed potato, haricot verts, arista sauce

*** Filet Mignon (\$8 Supplement)**

gorgonzola crusted, potato gratin, asparagus, cabernet reduction

DESSERTS

Cheesecake - Trio Gelato - Sorbet
Flourless Chocolate cake - Coconut Tiramisu

NO SUBSTITUTIONS | MENU SUBJECT TO CHANGE
SATURDAY NIGHT LAST SEATING AT 6:30PM AND ORDER MUST BE IN BY 7PM LATEST

***THIS MENU ITEM IS COOKED TO ORDER**

consuming raw and undercooked meat may increase your risk of food born illness
of food born illness specially if you have certain medical conditions.