

Café red

**L.I. Restaurant Week 2026
NOV 1st-NOV 8th
3 COURSE DINNER \$40**

Before placing your order, please inform your server if a person in your party has any food allergy

APPETIZER

choice of:

Soup of the Day

++ Caesar Salad

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

+ Harvest Salad

gorgonzola, bacon, toasted almonds, beets, baby greens & port wine vinaigrette

Calamari Fritti

fresh baby calamari, semolina dusted, with tomato dipping sauce

Eggplant Rollatini

ricotta and parmesan filling topped with tomato sauce and mozzarella

+Thai Mussels

P.E.I. mussels steamed in a savory Thai curry broth

MAIN COURSE

Fettuccine

Tossed with butter & topped with nonna's veal meatballs, tomato sauce, parmesan & parsley

Hay & Straw

fresh semolina & spinach pasta with mushrooms, cream & white truffle oil

+ Monkfish

jasmine rice, steamed vegetables and livornese sauce

++ *Ora King Salmon \$10.00

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

+ Chicken Francese

organic cutlet, egg-flour crusted, lemon-caper emulsion, jasmine rice & steamed vegetables

++ Chicken Capricciosa

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

+ Pork Tenderloin

roasted potatoes and steamed vegetables, arista sauce

++ *Steak Frites (\$15)

painted hills / grass fed raised, shell steak spicy gorgonzola sauce, french fries,
asparagus and haricot vert

DESSERTS

~ Bread Pudding - Coconut Tiramisu
Flourless Chocolate Cake - Trio of Gelato - Sorbet ~

+ Naturally Gluten Free

++ GF Upon Request requires modifications

NO SUBSTITUTIONS | MENU SUBJECT TO CHANGE

SATURDAY NIGHT LAST SEATING AT 6:30 AND ORDER MUST BE IN BY 7PM LATEST

* This menu item is served raw or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions

