



**Neapolitan Pizza, Pasta, & Live  
Jazz**

**--STARTERS & SALADS--**

**Smoked Mozzarella Risotto Fritters** served with creamy artichoke tomato sauce \$6.95

**Artichoke Pâté** Parmesan & artichoke pâté served chilled or baked with French bread. \$6.95

**Cheese Board** A selection of gourmet cheeses and complements that change daily \$9.95

**Baby Sweet Peppers** stuffed with sausage, mascarpone cheese & sun dried tomatoes \$7.50

**Redwood Room Salad** Red leaf, sunflower seeds, croutons, onion, Dijon vinaigrette \$3.95

**Spinach Salad** Fresh spinach, gorgonzola, mushroom, onion, sunflower seed, choice of sweet or spicy sesame dressing \$5.95

**Fall Salad** Roasted root vegetables over mixed greens and tossed with balsamic maple dressing and goat cheese \$5.95

**“The” Tomato Basil Soup** Cup \$3.50 Bowl \$4.95

**--NEAPOLITAN PIZZAS --**

We are proud to present Authentic Neapolitan-style pizzas. Each pizza is hand-rolled to order using our top-secret dough recipe direct from Naples, Italy. We top each pizza with our house tomato sauce made with imported Italian Roma tomatoes, and use only the highest quality ingredients.

**Margarita** fresh mozzarella and basil \$9.95

**Coppa Solero** Thinly sliced coppa, sun dried tomatoes and green onions \$11.95

**Prosciutto** caramelized white onion, and fresh rosemary \$11.95

**Balsamico** fresh spinach, gorgonzola, and balsamic vinegar \$13.95

**Italian Sausage and Artichoke** shiitake mushrooms \$13.95

**Roma Tomato and Fresh Herb** chive, basil, rosemary, parsley, garlic, olive oil and thyme \$10.95

**Oktoberfest** with Kielbasa, sauerkraut, scallions, and potatoes topped with a Dijon mustard aioli. \$13.95

**Buffalo Chicken** scallions and Amish blue cheese dressing \$13.95

**Pepperoni and Italian Sausage** \$13.95

**Seared Rare Sashimi Tuna** with red onion, red bell pepper, finished with a lime wasabi cream sauce & sesame seeds. \$13.95

**FEATURED HOUSE-MADE PASTAS:**

Served with a Redwood Room Salad

**Butternut Squash Ravioli** with a fresh sage and butter sauce and topped with parmesan. \$14.25

**Three Cheese Tortellini** with a wild mushroom, garlic, thyme, and white wine cream sauce \$13.95

**--ENTRÉES--**

**Chicken Basillini** A Redwood Room Favorite! Chicken sautéed with sweet sesame, honey, fresh basil, cream, and sliced mushrooms over linguine \$13.95

**Apple Cider Pork** over garlic mashed potatoes. A signature dish of the Redwood Room \$13.75

**Redwood Room Lasagna** Italian sausage with both garlic Alfredo & peppery marinara sauces over crisp homemade pasta \$13.95

**Filet Wellington** Petite filet mignon ladled with a red wine mushroom sauce, then wrapped in a French puff pastry and baked. \$21.95

\*Please note we cannot guarantee the doneness of this type of steak preparation

**Garlic Crusted Sirloin** with smoky red pepper & sun dried tomato puree, caramelized *cipollini* onions, and garlic mashed potatoes \$17.95

**Bacon-Wrapped Fresh Scallops** with fresh rosemary and maple cream sauce over house rice \$17.95

**Pan Seared Tuna** with stone-ground mustard and a fresh red pepper cherry tomato relish, topped with fried capers over house rice \$15.95

**Fresh Atlantic Roasted Salmon** with a light lemon tomato cream sauce, rice, & vegetable \$14.95

**Creamy Cajun Sauté** Andouille and garlic sausages with shrimp over house rice and a spicy Cajun cream sauce \$13.95

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**Four Restaurants...One Gift Card**

Creative Cuisine Gift Certificates are available in any denomination and are redeemable at:

**Redwood Room  
300 FIRST  
City Café  
Newt's**

**Always a Gift of Good Taste**