







Room For Any Occasion www.ilcolosseoristorante.com info@ilcolosseoristorante.com

New Jersey

500 Route 35 Red Bank - NJ 07701 ph. 732-383-5373 fax 732-383-5922

Crudo di Mare

Shrimp Cocktail U12 shrimps served with cocktail sauce and horseradish per piece 5.00

 Tuna Tartare
 26

 Yellowfin tuna, avocado, cucumber, sesame seeds, lemon dressing

Oyster on the half shell

per piece 4.50

Clams on the half shell per piece 2.50 Long Island

-Antipasti

Insalata di Mare 🐜 Classic seafood salad with calamari, octopus, shrimp, celery, red pepper, garlic & EVOO	28
Calamari Fritti Crispy fried calamari served with homemade marinara sauce	20
<b>Clams Oreganate for Clams Oreganate for b b b b c b c b c c c d c d c d c d d c d d d d d d d d d d</b>	18
<b>Misto Mare                                   </b>	<b>28</b> p/p
<b>Grilled Octopus कि</b> Baby octopus served grilled or sautéed in garlic & oil	28
Zuppa di Cozze Sautéed mussels in red or white sauce served with crostini	20
Mozzarella di Bufala Caprese Imported bufala mozzarella with tomatoes, olives & roasted peppers	22

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	Melanzana alla Parmigiana Breaded eggplant with fresh tomato sauce, mozzarella & parmigiano cheese	18
	Mozzarella in Carrozza Fried layers of mozzarella between bread served with marinara sauce	18
	Carciofi Fritti Baby Artichokes pan fried served with ricotta & pesto	22
	Colosseo Meatballs Classic meatballs pan fried served with marinara sauce & Ricotta cheese	18
	Antipasto Italiano 🌨 Classic Tagliere Board with chef selection of assorted cheese & salumi imported from Italy	26
	Beef Carpaccio Prime beef with baby arugula, capers, truffle oil and shaved parmigiano with lemon dressing	28

Tuppe

Pasta e Fagioli

Tortelloni in Brodo Homemade cheese tortelloni in a beef broth 16

14

Zuppa del giorno Chef's Choice, soup of the day

Le Insalate

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<b>Colosseo And</b> arugula, hearts of palm, artichoke hearts, oranges, green olives & pine nuts tossed in a blood orange vinaigrette topped with shaved parmigiano	20
Tricolore Arugula, endive and radicchio tossed in balsamic and EVOO	18
Caesar Romaine lettuce, croutons & creamy Caesar dressing	18
Finocchio e Arancio Fennel, orange segments, red wine vinegar & EVOO	18
	4
<b>Pescatore And</b> Squid, mussels, clams, shrimp, fish broth & Arborio rice	36

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<b>Pera</b> Fresh pear, spring mix, candied walnuts, dried cranberry, goat cheese crumbles & honey balsamic dressing	18
Siciliana 🎰 Potato, string beans & red onion tossed in red wine vinegar & EVOO	18
ADD TO ANY SALAD: Chicken 6 - Shrimp 12 - Salmon 12 - Steak 16	

'iso||i

28

Radicchio e Salsiccia 28 Sausage & radicchio, grated parmigiano, fresh garlic & Arborio rice

Saffron Risotto Saffron, grated parmigiano, beef broth & Arborio rice, asparagus

Funghi Mixed mushroom with fresh Porcini, touch of truffle oil 28

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	<u>Je '</u>
<b>Vongole And</b> Manilla clams sautéed in garlic EV00 finished in a red or white sauc	<b>33</b>
<b>Pescatore</b> from the second se	36
Lobster Ravioli Homemade lobster ravioli with chopped shrimps, cherry tomatos in a cognac pink sauce	34
Amatriciana Onion & pancetta in a homemade tomato sauce	26
<b>Bolognese And</b> Slow simmered ground Beef ragu served with a dollop of whipped Ricott	a <b>32</b>
Vodka Fresh tomatoes, touch of cream, vodka	26
Puttanesca 🛻 Fresh marinara sauce, black olives, capers	26
<b>NY Prime Strip Steak A</b> 16oz NY Prime strip steak grilled served over peppercorn sauce with potatoes of the day and seasonal vegetables	55
Francese Veal medallions sautéed in lemon butter wine sauce served with potatoes of the day and seasonal vegetables	38
<b>Marsala And Security Security Security</b> Weal medallions sautéed in a marsala wine sauce with shitake and fresh porcini mushrooms served with potatoes of the day, seasonal vegetables	38
Milanese Veal medallions breaded & pan fried topped with Capricciosa salad	38 Di
<b>Pollo Toscano</b> Grilled chicken breast served with yellow and green grilled zucchini, asparagus, roasted peppers, over spinach risotto, topped with balsamic glaze	34
Francese And Chicken breast sautéed in lemon butter wine sauce served with linguini	34
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<b>Branzino</b> Associate Base Whole or filleted served with potatoes of the day and seasonal vegetables	42
Pesce Spada Center cut swordfish grilled or pan seared served with marinated garlic, potatoes of the day and seasonal vegetables	MP
Salmone Toscano Grilled center cut wild salmon served with yellow and green zucchini, portobello mushrooms, red onion, potatoes of the day and seasonal vegetables	39
Shrimp Scampi 🌨 Shrimp sautéed in white wine lemon sauce served with risotto	36

P	Paste	
	Broccoli Rabe and Sausage Broccoli rabe & crumbled sausage sautéed in garlic & oil	30
	Fioretti Boscaiola Pasta Purses stuffed with four chees, mushrooms, pancetta & a touch of cream finished with truffle oil	32
	<b>Gnocchi Colosseo  Fresh</b> homemade Gnocchi with shrimp, cherry tomato and pesto sauce	30
	Alla Frank Sinatra 🎰 Black olives, mussels, manilla clams, shrimps in a marinara sauce	36
	PASTA OPTIONS: GLUTEN FREE PASTA AND WHOLE WHEAT PASTA Available Upon request	4
	PASTA CHOICE: SPAGHETTI, LINGUINE, ANGEL HAIR, BUCATINI, FETTUCCINE, FARFALLE, PENNE, RIGATONI, ORECCHIETTE, FUSILLI GNOCCHI, FIORETTI	,
Carı	ne/	
	Veal Chop Grilled long bone double cut veal chop served with herb sauteed truffle mushrooms & roasted potatoes	MP
	Lamb Chop Australian lamb chop oreganata encrusted with pistachios, walnuts and hazelnut, served with mash potato and asparagus	55
	<b>Premium Reserva Pork Chop</b> Grill double cut pork chop serveed with hot and sweet pepper, in sherry wine sauce, <b>potatoes</b> of the day and seasonal vegetables	40
Por	Цо	
	Marsala And Chicken breast sautéed in marsala wine sauce with shitake and fresh porcini mushrooms served with potatoes of the day, seasonal vegetables	34
	Parmigiana Breaded chicken breast pan fried and topped with Lioni fresh mozzarella & tomato sauce served with spaghetti	34
Pal /	Mase	
	Shrimp Fra Diavolo Shrimp sautèed in homemade spicy marinara sauce served with spaghetti	36
	<b>Zuppa di Pesce </b> An and assorted filets of fish in red or white sauce	48
	Sauce choices	G
	Livornese sauteed onions and black olives in marinara sauce	6
	Marechiaro sautéed Manilla clams and mussels in a light tomato sauce	12
	Oreganata	6

YOU CAN SUBSTITUTE ANY PASTA TO YOUR ENTRÉE	
GLUTEN FREE	

Contorni

Broccoli rabe	14	Roasted Potatoes, onions and peppers	14
Sautéed broccoli rabe in garlic & oil		French Fries	10
Grilled Vegetables	14	Sauteed Spinach	12
Truffle Fries	14	Mac and Cheese	16

Plant Based Additions

Spicy Italian 💹
Beyond sausage, broccoli rabe served with rigatoni

Butternut Squash Risotto Market Squash, chickpeas, spinach

28

32

Eggplant Parmigiana Made with homemade cashew mozzarella Margherita Pizza

Made with homemade cashew mozzarella

19 22

Pizze Forno a <u>Segn</u>a

12" round personal pie

Focaccia Thin crust pizza bread with fresh herbs and a drizzle of olive oil	12
Margherita tomato sauce, mozzarella	21
Pizza Vodka mozzarella, homemade vodka sauce	23
Pizza Bufala 🛻 tomato sauce, imported bufala mozzarella	26
Marinara tomato sauce, garlic, oregano, olive oil	20
<b>Pizza di Parma fractiona</b> tomato sauce, mozzarella, arugula, shaved Parmigiano and imported prosciutto di parma, truffle oil	28
Napoli tomato sauce, mozzarella, anchovies, oregano	23
Quattro Gusti 🛻 tomato sauce, mozzarella, ham, artichokes, mushrooms	26
Capricciosa tomato sauce, mozzarella, ham, artichokes, mushrooms, olives	27
Inferno Piccante tomato sauce, capers, cheese, anchovies, oregano, garlic, crush red peppers	20
Paradiso tomato sauce, mozzarella, artichokes, mushrooms	23

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Romana tomato sauce, mozzarella, ham	22
Pizza Salsiccia tomato sauce, mozzarella, Italian sausage	23
Pizza Melanzane tomato sauce, mozzarella, fresh eggplant, grated parmigiano, fresh basil	23
Pizza Pepperoni tomato sauce, mozzarella, Italian salami	23
Pizza Frutti di Mare tomato sauce, mozzarella, clams, mussels, shrimp, calamari	29
Pizza Salsiccia e Cime di Rapa tomato sauce, mozzarella, Italian sausage, broccoli rabe	26
Faccia di Vecchia 🛻 tomato sauce, bread crumbs, onions, anchovies, cheese	23
Schiacciata fresh split pizza bread loaded, tomato, anchovies, onions, basil, oregano	23
Contadina tomato sauce, mozzarella, onions, black olives	23
Biancaneve mozzarella and ricotta	22
Calzone mozzarella, ham, ricotta	23

Please alert your server if you have any food alergy consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CUSTOMER PRICING NOTICE: a 3.99% customer service charge is applied to all store sales. All cash sales do not have a service charge. The displayed prices are the cashprices.