

RED ROOM

APPETIZERS

SALUMI E FORMAGGI

Variety of cured Italian meats, cheese and marinated vegetables 20
+ Each additional person 8 +

RED ROOM MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes, roasted peppers balsamic drizzle 16
+ Add long hots 3 +

BROCCOLI RABE

Broccoli Rabe and cannellini beans sautéed in garlic and oil 16
+ Add anchovies 3 +

POLPO

Grilled Spanish octopus, cherry tomato, cannellini beans, olives & capers 16

SAUTÉED CALAMARI

Calamari & peas sautéed in a plum tomato sauce 14

CALAMARI FRITTI

Fried calamari tossed with hot cherry peppers 12

MUSSELS

Mussels served in a white, red or Fra Diavolo sauce 14

LONG HOT PEPPERS

Italian Long hots in garlic & oil or marinara 12

SALADS

SEAFOOD SALAD

Arugula, grilled shrimp, polpo, calamari, roasted peppers & olives with lemon, olive oil dressing 24
+ Add colossal crab meat 10 +

MEATBALL SALAD

House made meatball & house salad with a scoop of ricotta 14

ITALIAN SALAD

Romaine and iceberg lettuce, tomato, cucumber, red onion, olives, salami, provolone, Romano cheese, roasted peppers, red wine vinaigrette 14
+ Add Anchovies \$3 +

RED ROOM MILANO

Romaine lettuce, shrimp, egg, bacon, tomato & Russian Dressing 14

CAESAR SALAD

Romaine lettuce, house made croutons, Romano cheese & Caesar dressing 10
+ Add chicken or shrimp 8 Add anchovies 3 +

Salads Cannot be Split in Kitchen - Plate Sharing Fee for Entrée \$10
The consumption of raw or undercooked meats & Seafood may cause air borne illness

HOUSE MADE FRESH PASTA

*Pair the following dishes with your choice of pasta:
Spaghetti, Linguine, Pappardelle, Rigatoni and Paccheri*

PASTA CON FRUTTI DI MARE

Pasta, jumbo lump crab and jumbo shrimp prepared in a blush, marinara, garlic & oil, scampi, cherry tomato or Fra Diavolo sauce 30

PASTA & LITTLE NECK CLAMS

Little neck clams in a marinara, garlic & oil, scampi, cherry tomato or Fra Diavolo sauce 24

PASTA & MUSSELS

Mussels in a marinara, garlic & oil, scampi, cherry tomato or Fra diavolo sauce 24

BOLOGNESE

Our all beef Bolognese sauce served with your choice of pasta 22

RICOTTA GNOCCHI OR CAVATELLI

Our house made Gnocchi or Cavatelli prepared in a marinara, Gorgonzola or blush sauce 22

PESCATORE

Pasta with clams, mussels, shrimp, calamari and colossal crab meat prepared in a in a marinara, garlic & oil, scampi, cherry tomato or Fra Diavolo sauce 35

COLOSSAL CRAB

Pasta with Colossal Crab meat prepared in a in a blush, marinara, garlic & oil, Scampi, Cherry Tomato or Fra Diavolo sauce 28

EGGPLANT PARMIGIANA

Sautéed, battered slices of eggplant, with marinara & mozzarella served with side of Pasta 24

CLASSIC PASTA SAUCES

Pair any of the above pasta with these classic sauces; Garlic and Oil 20 | Marinara 20 | Ricotta Blush 22 | Boscaiola (Peas, mushrooms & pancetta in a cream sauce) 24 | Puttanesca (Capers, olives and anchovies served in a tomato sauce or garlic & oil) 22

STEAKS | CHOPS | SEAFOOD

FISH OF THE DAY

Chef's daily additions of Meats and fresh Seafood M/P

+ Add Colossal Crab Meat 10 +

BRONZINO

Whole or filleted Mediterranean sea bass oven roasted with cherry tomatoes, white wine, lemon and capers 35

SALMON

Potato crusted with lump crab meat, Dijon mustard sauce 35

PORK CHOP

Breaded pan fried Berkshire Pork Chop, broccoli rabe, crispy onions, provolone cheese sauce 35

FILLET MIGNON

Grilled center cut 8oz tenderloin of beef, served with your choice of mushroom Marsala or Gorgonzola cream sauce 36

NEW YORK STRIP STEAK

Grilled with your choice of Mushroom Marsala, Gorgonzola Cream or pizzaiola sauce. 36

VEAL | CHICKEN

MARE E MONTE

Chicken or veal sautéed with shrimp & colossal crab in a white wine, lemon & caper sauce 30/34

PARMIGIANA

Pan fried breaded chicken/veal cutlet, plum tomato, mozzarella 24/28

MILANESE

Pan fried breaded chicken/veal cutlet, baby arugula, cherry tomato, shaved Romano 24/28

MUSHROOM MARSALA

Chicken or veal sautéed in a mushroom Marsala sauce with prosciutto and smoked mozzarella topped with arugula 24/28

CHICKEN SCARPARELLO

On or off the bone chicken, Italian sausage, peppers, onions in a Marsala, sherry wine sauce. 28

CHICKEN CACCIATORE

On or off the bone chicken, peppers, onions, mushrooms in a garlic & oil or marinara sauce 24

ACCOMPANIMENTS - BEVERAGES

*Pasta 10, broccoli rabe 12, spinach 10, vegetable 8, Side of 2 meatballs 12
Soda, Iced Tea, Italian Soda, Carbonated & Still Mineral Water*

**CONSUMING RAW OR UNDER COOKED MEATS & SEAFOOD MAY CAUSE AIR BORNE ILLNESS
PLEASE, NO SUBSTITUTIONS, IT IS WHAT IT IS**