

Red Room Café

Italian Market

Where Everything is Homemade

When: Saturday & Sunday Morning May 30 & 31

Hours: 10 AM to 2 pm

Where: The Red Room, 141 Dorset Ave, Ventnor

We are switching up our sandwiches for the weekend we'll be serving

Chicken cutlet hoagie with provolone cheese & broccoli rabe

Italian hoagie w/ prosciutto, sopressata, capocollo, provolone,
Lettuce, tomato & onion \$10

Additional toppings: Long hots, roasted peppers \$2

Visit us on line at www.redroomnj.com to view all our menus

Cheese

House made Burrata: Mozzarella ball with a curd & cream filling	\$8/8oz
Fresh house made mozzarella twist	\$15
Prima Donna (Holland-Cow's Milk) 16 month Aged Gouda a great table cheese	\$ 9/8oz
Grated Romano Cheese (Sardinia-Sheep's Milk)	\$ 6/8oz
Sartori Stravecchio Parmesan Wedge (USA-Cow's Milk) Great table or Grating Cheese	\$ 8/5.3oz
Bella Vitano Merlot Wedge (USA-Cow's Milk) Creamy cheese infused with merlot	\$ 8/5.3oz
Crotonese: (Southern Italy-Sheep's Milk) Aged Pecorino, nutty, salty, gritty, the ultimate Pecorino	\$10/8oz
Fratelli Pinna Brigante w/Truffles (Sardinia, ITA-Sheep's Milk) A mild, semi soft table cheese w/truffles	\$10/8oz
Montechevre Goat Log/Honey (USA-Goat's Milk) Soft logs infused with honey	\$ 6/4oz
Manchego Cheese	\$ 9/8oz
Domestic Sharp Provolone	\$ 7/8oz
White Stilton Mango & Ginger (England-Cow's Milk) Sweet, crumbly great as a dessert cheese	\$ 9/8oz
White Stilton Cranberry (England-Cow's Milk) Crumbly cheese great on cheese board or dessert	\$ 9/8oz

Home Made Cheese Spreads \$8/8oz

Port Wine Spread, Chianti & Provolone Spread, Bleu Cheese Spread, Jalapeño Cheese spread

(We use a Cheddar Cheese Base for our Spreads)

Deli Meats

- Imported Italian Prosciutto \$18/lb
- Hot or Sweet Capocollo \$18/lb
- Imported Mortadella \$12/lb
- House made hot/sweet Sopressata \$12/Chub
- Margherita Stick Pepperoni \$5/stick

Other Stuff

- Marinated mushrooms in oil \$11 ~~NEW~~
- Pepper Shooters: \$8/8oz
- Stuffed long hots (heat & Serve) 5 for \$10
- Mediterranean pitted olive mix \$6/8oz.
- **Castelvetrano Green Pitted Olives** \$6/8oz
- Sun dried tomatoes in oil \$11 ~~NEW~~
- Marinated eggplant \$10/Jar
- Pasta Bomb, Dried Calabrian peppers in oil \$10
- Homemade Sicilian Caponata \$10
- **Divina Imported Fig & Orange Spreads** \$7

Imported unfiltered Extra Virgin Olive Oil \$15

Baked Goods & Desserts

Square thick crust tomato pie, great at room temperature \$16

Pre-order to insure your Pie

Homemade Italian Bread \$5 · Homemade Challah Bread \$10

Chocolate chip biscotti \$10/lb · Walnut biscotti \$10/lb · Ricotta cookies \$10/lb Tira Misu \$5 · Ricotta Cannoli \$5

Specialty Pasta

Spinach Fettuccine · Tomato Pappardelle · Red Pepper Rigatoni · Black Pepper Linguine \$10/lb

Gluten Free Pasta available - 2 pounds or more must order at least one day ahead

Fresh Pasta

Spaghetti	\$ 8
Linguini	\$ 8
Fettuccine	\$ 8
Papardelle	\$ 8
Rigatoni	\$ 8
Fusilli	\$ 8
Casarecce	\$ 8
Ricotta Gnocchi	\$12
Ravioli (Dozen)	\$12

Sauces – Per Quart

Marinara	\$10
Putanesca	\$12
Bolognese	\$15
Arabiatta	\$15
Vegetable Bolognese	\$15
Blush (16oz)	\$10
Jarred Whole Plum Tomatoes	
Make your own sauce	\$12

Prepared Foods

Eggplant Parm	\$15
Chicken Parm	\$15
6 Baked Meatballs	\$15
Baked Pasta	\$15
Rice balls	\$10
Sausage & Peppers	\$15

Prices subject to change
Without notice