

RED ROOM

APPETIZERS

MUSSELS

Served in a red, white or fra diavolo sauce 14
+ Add long hots 3 +

CLAMS CASINO

Top neck clams stuffed with pepper, onion, and bacon 14

POLPO

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

CALAMARI FRITTI

Fried calamari tossed with hot cherry peppers 12

SUPPLI

Arborio rice balls stuffed with mozzarella & peas topped with a blush sauce 14

MEATBALLS

pan fried beef, pork, and veal meatballs, basil ricotta 14

EGGPLANT STACK

Layers of fried eggplant, house made mozzarella and tomato with olive oil and balsamic drizzle 16

BROCCOLI RABE

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

LONG HOT PEPPERS

Italian Long hots in garlic & oil or marinara 12

SALADS

RED ROOM MOZZARELLA CAPRESE

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

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 +

HOUSE SALAD

Mixed greens, cucumbers, tomato, olives, carrots, red onion and balsamic vinaigrette 10

Salads Cannot be Split in Kitchen - Plate Sharing Fee for Entrée \$10

HOUSE MADE PASTA

All Our Pasta is House Made

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

COLOSSAL CRAB

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

JUMBO SHRIMP

Jumbo shrimp served in a scampi, marinara, blush, cherry tomato or fra'diavolo sauce 28

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

FETTUCCINI FUNGHI

Porcini, shitake, crimini mushrooms, light cream sauce, shaved imported black truffle cheese 24

EGGPLANT PARMIGIANA

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

FISH

BRONZINO

Whole or filleted Mediterranean sea bass oven roasted with white wine, lemon olive oil and fresh herbs 35

SALMON

Oven roasted with lemon, olive oil and capers 30

CRAB CAKES

Two 6 ounce baked or fried house made jumbo lump crab cakes 30

SHRIMP PARMIGIANA

Breaded fried jumbo shrimp topped with marinara and mozzarella cheese 28

CHOPS

PORK CHOP

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

VEAL CHOP

Sixteen ounce chop served three ways, grilled with a mushroom Marsala sauce or pounded and served Parmigiana or Milanese style with side of Pasta MP

RACK OF LAMB

New Zealand grilled lamb chops, port wine rosemary reduction 36

CHICKEN & VEAL

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

MUSHROOM MARSALA

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

PICCATA

Chicken or Veal sautéed in a lemon, butter caper sauce. 24/28

MILANESE

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

FRANCESE

Egg battered chicken or veal sautéed in a lemon butter caper sauce 24/28

ACCOMPANIMENTS - BEVERAGES

Pasta 10, broccoli rabe 12 | spinach 10 | vegetable 8 Italian Orange & Lemon Soda 3

Liter San Pellegrino Sparkling Mineral 5 | Liter Aqua Panna still mineral water 5

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