

RED ROOM

STARTERS

POLPO 22

- Grilled Spanish octopus, cherry tomato, cannellini beans, olives & capers •

VONGOLE CASINO 16

- Top neck clams stuffed with pepper, onion, and bacon •

VONGOLE OREGANATA 16

- Top neck clams with toasted herbed breadcrumbs, lemon, and natural juices •

CALAMARI FRITTI 16

- Lightly floured and fried with hot cherry peppers, marinara and lemon •

SUPPLI 16

- Arborio rice ball stuffed with mozzarella & peas topped with a blush sauce •

TRECCIA DI MOZZARELLA 16

- House made hand pulled mozzarella twist, olive oil, sea salt, and fresh cracked black pepper •

CARPACCIO 21

- Pound filet medallions, baby arugula, capers, lemon, olive oil & shaved Pecorino Romano •

RAPINI CON FAGIOLI 16

- Sautéed broccoli di rabe, cannellini beans, marinated white anchovies and toasted bread crumbs •

POLPETTA 16

- Pan fried beef, pork & veal meatball finished in marinara served with tossed salad, long hots, and ricotta cheese •

PEPERONI PICANTE LUNGHI 14

- Long hot peppers with whole roasted garlic and sharp provolone •

INSALTA DI POMODORI 14

- Plum tomatoes, cucumber, white onion, sliced long hots, fresh basil, and olive oil dressing •

RED ROOM SALAD 16

- Romaine hearts, roasted peppers, provolone, cucumber, red onion, and Margarita pepperoni •

CAESAR SALAD 12

- Romaine lettuce, house made croutons, Romano cheese & Caesar dressing •

ADDITIONS

- Add anchovies, 3 | Grilled chicken, 8 | Grilled shrimp 12 •

PIZZA

MARGHERITA 18

- San Marzano tomato sauce, fresh hand pulled mozzarella, & basil •

L'AMERICANO 18

- Classic American Pie, San Marzano tomato sauce, mozzarella cheese •

THE BIG CHEESE 20

- Pecorino Romano, Mozzarella, provolone and ricotta •

TUT'S PIE 20

- Mozzarella cheese topped with Tut's special sauce
In honor of Anthony "Tut" Barbuto owner of the
Massina Club, a South Philly Legend •

COMO VOUITU

- Create your own Pizza. Tell your server what you want, anything from a plain american style cheese pizza to a seafood pie. If we have it we will make it for you •

PIZZAS ARE PERSONAL SIZE ONLY

PRICES SHOWN ARE FOR CASH PAYMENTS ONLY
A 4% SERVICE FEE WILL BE CHARGED FOR ANY OTHER TYPES OF PAYMENTS
DUE TO CURRENT VOLATILE MARKET CONDITIONS,
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

HOUSE MADE FRESH PASTA

LINGUINE CON VONGOLE 28

- House made linguine, little neck clams served red or white spicy or not •

PACCHERI CON FRUTTI DI MARE 42

- Paccheri with colossal shrimp and jumbo lump crab meat prepared in a blush sauce •

LINGUINE CON SCAMPI DI GAMBERI 30

- Jumbo shrimp in a garlic white wine lemon sauce tossed with broccoli •

LINGUINE ALLO SCOGLIO 45

- Clams, mussels, shrimp and crab meat in a white or red sauce, spicy or not •

ADD 6OZ LOBSTER TAIL 15

PACCHERI ALLA BOSCAIOLA 24

- Paccheri with mushrooms, peas and pancetta in a cream sauce •

SPAGHETTI CON RAGU NAPOLETANO 26

- Neapolitan style ragu with San Marzano tomatoes, and pieces of pork, beef and meatball •

CARBONARA 24

- Pancetta, egg, Pecorino Romano cheese •

BUCCATINI ALL'AMATRICIANA 24

- Hearty plum tomato sauce, onion, pancetta & guanciale topped with ricotta salata •

PAPPARDELLE BOLOGNESE 26

- Our all beef Bolognese sauce tossed with our house made pappardelle •

PENNE E SALSICCIA ALLA VODKA 25

- Plum tomato sauce crumbled sausage, cream and fresh basil •

GNOCCHI 28

- House made ricotta gnocchi served with marinara, blush or gorgonzola •

RED ROOM EGGPLANT PARMIGIANA 26

- Sautéed eggplant layered with marinara & mozzarella served with side of spaghetti •

PASTA CON TARTUFINERI *MP*

- House made pasta prepared in chef's daily choice of sauce with fresh Black truffles •

SUBJECT TO AVAILABILITY OF TRUFFLES WHICH ARE IMPORTED FROM JACK'S HOMETOWN IN THE CAMPANIA REGION OF ITALY

SEAFOOD | MEATS | FOWL

ASK ABOUT THE CHEF'S DAILY ADDITIONS OF FRESH FISH, SEAFOOD & MEATS

VEAL CHOP *MP*

- Ask your server about today's preparation options •

VINCENT'S PORK CHOP *MP*

- Breaded pan fried 14oz center cut chop, broccoli rabe, crispy onions, provolone cheese sauce •

POUNDED PORK CHOP *MP*

- breaded, fried, pounded pork chop topped with provolone and sautéed peppers •

VITELLO SAN MARZANO 30

- Breaded pan fried veal cutlet topped with fresh house made mozzarella, San Marzano tomatoes and fried long hots •

VITELLO MARE E MONTE 32

- Veal medallions sautéed in a mushroom marsala sauce, a touch of cream, colossal crab meat •

HELLO CARLO 30

- Oven roasted half chicken, mushrooms, peppers, onions in a roasted garlic Marsala Wine sauce •

POLLO PARMIGIANA 26

- Breaded cutlet layered with plum tomato sauce and mozzarella side of spaghetti •

ACCOMPANIMENTS - BEVERAGES

- Pasta Marinara, Sautéed Spinach, Vegetable, Gnocchi, Broccoli Rabe, Long Hots; 12 Soda 3 Italian Soda 4 Sparkling San Pellegrino & Aqua Panna Still Mineral Water 1LTR 6 | 500ML 4, Coffee, Tea, Espresso 3 Cappuccino 5 •

Please, no substitutions, just because its Italian doesn't mean it comes with pasta.

I know, I've been Italian all my life

Salads Cannot be split in the kitchen - Entrée sharing fee, whether or not split by staff, \$10

The consumption of raw or undercooked meats & seafood may cause air borne illness

In order to maintain the integrity of the Chef's dishes, substitutions are not permitted

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.