

# RED ROOM

## ANTIPASTI E INSALATE

### VONGOLE CASINO 18

- Half Dozen top neck clams stuffed with pepper, onion, and bacon •

### POLPO 23

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

### CALAMARI FRITTI 18

- Fresh lightly floured and fried Calamari with hot cherry peppers, marinara and lemon •

### COZZE 18

- Served in a red, white or fra diavolo sauce •

### POLPETTA 18

- All beef pan seared meatballs served with whipped ricotta and polenta cake •

### CARPACCIO 21

- Pounded filet medallions, baby arugula, lemon, olive oil & shaved Parmigiano •

### SUPPLI 16

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

### RAPINI CON FAGIOLI 16

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

### PEPERONI PICANTE LUNGHI 16

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

### BEET SALAD 16

- Roasted beets, arugula, goat cheese, walnuts, white balsamic orange vinaigrette •

### CAPRESE 16

- House made mozzarella, tomato, roasted peppers, basil, olive oil & balsamic drizzle •

### MILANO 16

- Romaine lettuce, shrimp, egg, bacon, tomato & Russian Dressing •

### RED ROOM ANTIPASTO SALAD 18

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

### CAESAR SALAD 14

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

### ADDITIONS

- Add anchovies, 5 | Grilled chicken, 10 | Grilled shrimp 12 •

## WOOD FIRED PIZZA NAPOLETANA

### MARGHERITA 20

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

### LA BOMBA (JOE'S FAVORITE) 20

- Sliced tomatoes, American & Romano Cheese, spicy Sopressata, chopped long hots (Yes American Cheese) •

### PROSCIUTTO E ARUGULA 22

- Sliced tomatoes, hand pulled mozzarella, Parma prosciutto, arugula and shaved Parmigiano •

### MEAT LOVERS 25

- San Marzano tomato, mozzarella, meatballs, sausage, pepperoni, bacon •

### THE BIG CHEESE 20

- Pecorino Romano, Mozzarella, provolone and ricotta •

### LACENO 20

- Fresh mozzarella, provolone, mushrooms, oregano, rosemary, truffle oil •

### 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 •

### VONGOLE 20

- Clams, mozzarella, grated cheese, garlic, oregano, basil, olive oil, red or white •

### BIANCA 20

- Dollops of ricotta, mozzarella, spinach and sliced tomatoes •

### L'AMERICANO 20

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

### ADDITIONAL TOPPINGS

- Pepperoni, sausage, mushrooms, onions sweet peppers, hot cherry peppers 3  
Artichoke, sopressata, prosciutto, anchovies, bacon 5 •

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

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

Prices shown are for cash payment. a 4% service fee will be added to any other form of payment.

Due to volatile market conditions, prices are subject to change without notice.

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

WE ARE NOT RESPONSIBLE FOR ANY LOST OR FORGOTTEN ITEMS

INCLUDING LEFT OVER FOOD AND ALCOHOL

# PRIMI

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All our pasta is made fresh in-house fresh every day

## LINGUINE CON VONGOLE 30

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

## BUCATINI AL GRANCCHIO 36

- Bucatini pasta with colossal crab, cherry tomatoes and white wine •

## PACCHERI CON FRUTTI DI MARE 42

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

## LINGUINE CON GAMBERI FRA DIAVOL 36

- Colossal Shrimp, cherry and plum tomatoes and diced long hots •

## LINGUINE AL SCOGLIO 45

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

ADD 6OZ LOBSTER TAIL 15

## PACCHERI ALLA BOSCAIOLA 28

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

## SPAGHETTI ALLA CARBONARA 24

- Pancetta, egg, Pecorino Romano cheese •

## PAPPARDELLE BOLOGNESE 29

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

## GNOCCHI 28

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

## RED ROOM EGGPLANT PARMIGIANA 28

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

## PASTA CON TARTUFI NERI 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

# SECONDI

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## DAILY ADDITIONS MP

- Ask your server about our daily additions of fish, seafood and meats •

## BRANZINO 38

- Whole or filleted oven roasted with white wine, lemon olive oil, capers and fresh herbs •

## SALMON 34

- Salmon filet oven roasted with tomato bruschetta •

## VINCENT'S PORK CHOP MP

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

## VITELLO SAN MARZANO 32

- Breaded pan fried veal cutlet topped with fresh buratta cheese, 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 •

## POLLO PARMIGIANA 28

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

## POLLO CLASSICO 28

- Classic chicken dishes; Milanese, piccata or marsala •

# ACCOMPANIMENTS

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- Pasta Marinara 12, Sautéed Spinach 12, Vegetable of the day 12, o Broccoli Rabe 12, Long Hots; 12 •

# BEVERAGES

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- Soda, Iced Tea, Lemonade, 4 Italian Soda 5  
1 Ltr Sparkling & 1 liter Still Mineral Water 8  
Coffee, Tea, Espresso 4 | Cappuccino 7 •

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

I know, I've been Italian all my life, I even have an Italian passport