

Red Room

Catering

We offer on and off on and off site catering. The following are trays for self service.

We also offer off-site full service catering with with servers and bar tenders

You can also close our restaurant for private events. Contact us for full service menu

Due to the current volatile market conditions, contact Maria for pricing

~ THE FOLLOWING TRAYS ARE A SAMPLE OF WHAT WE CAN PREPARE
DON'T NOT SEE WHAT YOU WANT ASK AND WE'LL MAKE IT FOR YOU ~

Starters

CHARCUTERIE BOARD

Our signature 2' X 4" charcuterie Board with a variety of Italian meats and cheeses along with various marinated vegetables, olives, fruit etc..

~ SMALLER SIZES AVAILABLE ~

Clams Casino

Top neck clams with our special topping
~ 1 DOZEN MINIMUM, EXTRA DOZEN \$30 ~

Fried Calamari

served with marinara and lemon wedges

Italian Pasta Salad

Cassarecci or fusilli pasta, grilled string beans, roasted peppers, cannellini beans, grated Romano cheese, provolone cheese, balsamic vinaigrette

Mussels

Red or White, spicy or not

Salads

A variety of salads are available from a plain house salad to a specialty salad such a a cold mixed seafood salad

Caprese Salad

Slices of tomatoes, fresh mozzarella and roasted peppers

Prosciutto & Melon

Italian Classic, thin slices of prosciutto wrapped around cantaloupe

Italian Salad

Chopped Italian Salad: Chopped romaine, tomatoes, cucumbers, salami, roasted peppers, provolone, olives, red onions croutons house vinaigrette

House Made Pasta, Rice & Eggplant

☞ Pasta choices; Rigatoni, Linguine, Spaghetti, Cassarecce, Fettuccine, Pappardelle and Fusilli ☜

Vodka Sauce

Plum tomato, cream and Vodka

Broccoli rabe & sausage

Choice of pasta, sausage, broccoli rabe and onions garlic white wine sauce

Clams & Pasta

Clams over over pasta red or white

Norma

Diced eggplant and onion slowly simmered with San Marzano tomatoes

Eggplant Rollatini

Eggplant with ricotta and spinach, Plum tomato sauce

Roman Styled Stuffed Tomatoes

Tomatoes stuffed with rice and seasonings
~ MINIMUM 6 PIECES ~

Marinara

San Marzano plum tomato

~ CHOICE OF PASTA ~

Bolognese

Our house made all beef Bolognese sauce
~ CHOICE OF PASTA ~

Lasagna Bolognese

Our house made pasta sheets layered with with our house made bolognese sauce, ricotta, Romano cheese and mozzarella

Gnocchi

House made ricotta gnocchi with choice of sauce

~ ALSO AVAILABLE BLACK TRUFFLE GNOCCHI ~

Roman Style Rice Balls

Arborio rice stuffed with mozzarella and peas served with blush sauce

Baked Rigatoni

Rigatoni baked with marinara, ricotta and mozzarella

Cavatelli W/ Broccoli Rabe

Homemade cavatelli tossed with broccoli rabe, marinara, Romano cheese & toasted bread crumbs

Ravioli

A variety if house made ravioli in marinara or blush sauce
~ THREE CHEESE, BLACK TRUFFLE, LOBSTER, SPINACH, MUSHROOM ~

Eggplant Parmigiana

Thinly sliced eggplant layered with mozzarella & marinara

Pasta Primavera

Pasta with seasonal vegetables

Meats & Fowl

☞ Lamb Chops, Veal Chops, Fillet Mignon, Osso Bucco, Roasts etc., are all available at market prices ☜

Roast Pork

Italian style shredded roast pork served with natural juices

Veal or Chicken Limone

Sautéed veal or Chicken medallions, mushrooms, lemon butter sauce

Pork or Sausage Scaloppini

Chunks of chicken, sausage or veal simmered in San Marzano tomatoes, peppers, onions & mushrooms

Fire Roasted Wings

Wings cooked in or wood fired oven with onions and long hot's choice of sauce on side

Veal or Chicken Vincenzo

Sautéed veal or chicken medallions topped with prosciutto and spinach in a white wine sauce

Meatballs

Our all beef meatballs served in our San Marzano tomato "Gravy"
Veal or Chicken Milanese

Veal or chicken cutlets topped with arugula, chopped mozzarella, onion and tomato

Chicken Cacciatore

Roasted, on the bone chicken simmered, with San Marzano tomatoes, mushrooms, peppers onions and potatoes

Sausage & Peppers

Sweet or Hot Italian sausage, peppers & onions

Veal or Chicken Parmigiana

Fried veal or chicken cutlets layered with marinara and mozzarella
Vitello Mare E Monte

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

Fillet Mignon

Roasted whole tenderloin with mushroom marsala sauce

Porchetta

Whole suckling pig roasted in or wood fired oven served with natural juices
~ MUST BE ORDERED 2 WEEKS IN ADVANCE ~

Seafood

Specialty Fish

Whole, filleted and steak fish such as bronzino, orata, snapper, Chilean sea bass, swordfish, halibut, salmon etc., are all available

Risotto Pescatore

Arborio rice, plum tomato, shrimp, clams, mussels, scallops and calamari

Shrimp

Fried, Grilled or Cocktail,
Jumbo, 16 to 20 pieces/LB
Colossal 10-12 pieces/LB

~ 2 POUND MINIMUM ORDER ~

Shellfish

Shellfish such as clams, mussels, scallops, whole lobsters, lobster tails etc., are available and prepared in a variety of ways

Zuppa di Pesce

Clams, mussels, shrimp, calamari, choice of fish served red or white

Vincent's Crab Cakes

House made jumbo lump crab cakes, sold per crab cake
~ MINIMUM OF SIX PER ORDER ~

Blue Claw Crabs

#1 or #2 Local or Maryland steamed or garlic crabs, Louisiana jumbo crabs available by special order, sold by the bushel only

Accompaniments

Potatoes

Choice of regular or sweet, mashed or roasted

Broccoli/Cauliflower

Both or just one, sautéed or steamed

String Beans

Prepared to your liking

Asparagus

Grilled asparagus spears

The Classics

Classic Egg, Pasta and Potato Salad

Broccoli Rabe

Sautéed or as a salad

Long Hots

Sautéed Italian long hots

Grilled Vegetables

Seasonal grilled vegetables with olive oil & balsamic glaze

Italian Wedding 10/Quart

Escarole and tiny meatballs in chicken broth

Trays

Italian Antipasta Tray

Choose your items from our olives, cured meats, cheeses, Italian meats, roasted peppers Marinated mushrooms and artichokes etc.

~ WANT TO REALLY IMPRESS YOUR GUESTS, ASK ABOUT OUR 2' X 4' ANTIPASTA BOARD ~

Soups

Chicken Tortellini 12/ Quart

Chicken, diced vegetables and cheese tortellini

Chowders MP

Chowders such as clam, crab, seafood etc. are also available

Pizza & Panini

Pizza

We offer a variety of wood fired pizzas Choose from our thin crust Neapolitan style or our thicker Roman and Sicilian styles as well as the humble tomato pie. We also will prepare Stromboli and Neapolitan or American style baked Calzones. Ask about our various toppings, you can also view our pizza menu for topping ideas

Panuzzo Panini

Enjoy our panini made with our "Panuzzo" bread.

Bread is made from our pizza dough.

It is light, airy and is almost hollow on the inside.

**THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD ITEMS
MAY CAUSE AIR BORNE ILLNESS
DUE TO THE VOLATILE MARKET CONDITIONS,
PRICES ARE SUBJECT TO CHANGE WITHOU NOTICE**