

RED ROOM

All truffle dishes are subject to availability of fresh truffles which are imported from Jack's hometown in the Campania region of Italy

ANTIPASTI & SALADS

CALAMARI FRITTI 18

Classic fried calamari with hot cherry peppers, marinara and lemon

POLPO 24

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

MUSSELS 18

Mussels, served red, white or fra diavolo

POLPETTE 18

All beef 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 and peas topped with a blush sauce

BURRATA 16

Burrata cheese, cherry tomato compote, basil pesto and toast points

CAPRESE 16

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

ARUGULA 14

Baby arugula, lemon and olive oil dressing, shaved Parmigiano cheese

GRILLED CAESAR 14

Grilled Romaine heart, grilled crostini, Caesar dressing, pecorino Romano cheese
– Add grilled shrimp and crabmeat +16 –

BEEF SALAD 16

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

MILANO 18

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

ADDITIONS

Add; anchovies, 5 | Grilled chicken, 10 | Grilled shrimp 12

WOOD FIRED PIZZA NAPOLETANA

L'AMERICANO 20/24

Classic American pie, San Marzano tomato sauce, mozzarella cheese

MARGHERITA 20/24

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

LACENO 20/24

Mozzarella, provolone, mushrooms, oregano, rosemary, truffle oil

PROSCIUTTO & ARUGULA 22/26

Sliced tomatoes, hand pulled mozzarella, Parma prosciutto, arugula, shaved Parmigiano

MODO TUO

Choose a Margherita, Americano or white base, add toppings and create your own pizza

ADDITIONAL TOPPINGS

Pepperoni, Sausage, Mushrooms, Onions, Olives, Roasted Peppers, Hot Cherry Peppers, Sliced Tomatoes \$3/\$5
American Cheese, Ricotta Cheese, Artichoke, Meatball, Soppresata, Prosciutto, Anchovies, Bacon, Long Hots \$5/\$7

FRUTTI DI MARE 35

Shrimp, clams, mussels, crab meat, red or white spicy or not

TARTUFO DI BAGNOLI 35

Provola cheese, fresh mozzarella, house made marinated mixed mushrooms, truffle oil, topped with fresh shaved black truffles

PASTA

All our pasta is made fresh in house

PASTA CON TARTUFI NERI MP

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

PACCHERI CON FRUTTI DI MARE 42

Paccheri pasta with colossal shrimp and colossal lump crab meat in a blush sauce

GNOCCHI SORRENTINA 28

Baked house made ricotta gnocchi with marinara and fresh mozzarella

LINGUINE ALLO SCOGLIO 46

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

PAPPARDELLE BOLOGNESE 29

Our all beef Bolognese sauce tossed with our house made pappardelle

LINGUINE & CLAMS 30

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

SPAGHETTI & CRABS 42

Jumbo lump crab meat in a white wine cherry tomato sauce served over spaghetti

ENTRÉES

BRANZINO 38

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

SALMON 34

Pan roasted with cherry tomatoes and baby arugula

FILET MIGNON

Eight ounce center cut tenderloin, wild mushroom Marsala sauce – Substitute veal chop for veal cutlet MP –

VEAL CHOP MP

16 Oz center cut veal chop served grilled with mushroom Marsala sauce or pounded and served parmigiana or Milanese style

VEAL WITH BLACK TRUFFLES 45

Sautéed veal medallions, mixed mushrooms, touch of cream, truffle oil, shaved fresh black winter truffles

VEAL SAN MARZANO 36

Pan fried veal cutlet San Marzano tomatoes, fried long hots, topped with Burrata cheese – Substitute veal chop for veal cutlet MP –

VEAL SALTIMBOCCA 36

Sautéed veal medallions, prosciutto, smoked mozzarella, white wine sage reduction

CLASSIC VEAL 34

Classic veal parmigiana
Or veal Milanese

CLASSIC CHICKEN 28

Classic chicken parmigiana,
Or Chicken Milanese

CHICKEN VINCENZO 30

Chicken breast topped with prosciutto, spinach and mozzarella cheese in a white wine demi glaze
– Substitute veal medallion +6 –

RED ROOM EGGPLANT PARMIGIANA 28

A Red Room favorite, sautéed eggplant layered with marinara & mozzarella served with spaghetti

ACCOMPANIMENTS

Pasta Marinara 12, Spinach 12, Vegetable of the day 12, Broccoli Rabe 12, Long Hots; 12

Salads cannot be split by staff | substitutions are not permitted, just because its Italian doesn't mean it comes with pasta

Menu prices are for cash payments, all other forms of payments are subject to a 4% service charge

We are Not responsible for any lost or forgotten Items, this includes any left over foods or beverages, cell phones, clothing, jewelry etc..

The consumption of raw or undercooked food items may cause foodborne illnesses