

RED ROOM

Antipasti & Insalate

Insalata Mediterranea 28

Grilled Shrimp, calamari, crab meat, baby arugula,
cherry tomatoes, roasted red peppers, olives, lemon olive oil

Salumi e Formaggi 30

Chef's selection of Italian cured meats,
cheese, marinated vegetables etc.

Polpo 25

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

Vongole Casino 18

Red Room's version of Clams Casino
Top neck clams stuffed with pepper, onion, and bacon

Mussels 18

Mussels, served red, white
spicy or not

Calamari Fritti 18

Fried calamari tossed with
honey and diced hot cherry peppers

Polpette 18

All beef meatballs, ricotta, crostini

Suppli 18

Arborio rice ball stuffed with mozzarella
and peas topped with a blush sauce

Carpaccio 22

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

Red Room Antipasto Salad 22

Romaine hearts, provolone, soppressata, roasted peppers,
cucumber, red onion, tomato, olives, house vinaigrette

Caprese 18

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

Milano 18

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

Insalata di Barbabietole 16

Roasted beets, arugula, goat cheese,
walnuts, honey Dijon vinaigrette

Grilled Caesar 14

Grilled Romaine heart, house made crostini,
Caesar dressing, pecorino Romano cheese

Arugula 14

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

Carciofi alla Giudia 16

Sautéed artichoke hearts and stems drizzled
with olive oil and balsamic reduction.

– An icon of Roman-Jewish cuisine since the 16th century.
This dish was originally used to break fast –

Pizza Cotta a Legna

Margherita 22

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

Marinara 20

Plum Tomato sauce, oregano,
grated pecorino Romano, garlic

Hot Honey 22

Plumb tomato, fresh mozzarella, artisan
Margherita pepperoni, house made hot honey drizzle

Filetto di Pomodorini 22

Cherry tomatoes, fresh mozzarella,
basil and olive oil

Bianca 22

Dollops of ricotta, mozzarella,

L'Americano 22

Classic American pie, San Marzano
tomato sauce, mozzarella cheese

Toppings \$3

Imported marinated anchovies, long hots,
mushrooms, Margherita Pepperoni, hot honey

– Fresh black truffles \$15 –

Pasta

Pappardelle con Tartufi Neri 45

House made pappardelle, sautéed mushrooms, zested fresh black truffles,
pecorino Romano, touch of cream topped with shaved fresh black truffles

– Without truffles 30 –

Cozze e Fagioli 28

Fusili pasta, cannellini beans, mussels, garlic,
basil, parsley, white wine cherry tomato sauce

– A classic Neapolitan dish –

Paccheri con Frutti di Mare 45

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

Spaghetti con Granchio 42

Colossal lump crab meat in a white wine cherry
tomato sauce served over house made spaghetti

Linguine allo Scoglio 48

Clams, mussels, shrimp, calamari, crab meat,
white wine cherry tomato sauce, spicy or not

Linguine e Vongole 30

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

Ragu Napoletano 30

Slow braised chunks of beef and pork with red wine,
San Marzano tomatoes served with meatball over spaghetti

Bucatini all'Amatriciana 28

Bucatini pasta, plum tomato, onion,
pancetta topped with ricotta salata

Filetto di Pomodoro 28

House made spaghetti, fresh plum
tomato, fresh basil, Burrata cheese

Tagliatelle Bolognese 30

Our all beef Bolognese sauce tossed
with our house made tagliatelle

Gnocchi di Ricotta 28

House made ricotta gnocchi,
marinara, blush or gorgonzola

Parmigiana di Melanzane 30

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

Pesce

Salmone 42
Potato and crab incrustated salmon,
Dijon mustard cream sauce

Branzino 48
Oven roasted, lemon, olive oil, fresh herbs
with an arugula, tomato and crab bruschetta

Pesce Spada 45
Grilled swordfish, white wine lemon caper sauce

Costolette

Costolette di Vitello alla Valdostana 62
Veal chop, with prosciutto, spinach & fontina cheese
mushroom marsala sauce

Costolette di Vitello San Marzano 60
Pounded, breaded, fried veal chop
plum tomatoes, long hots and burrata

Costolette di Vitello alla Milanese 60
Pounded, breaded, fried veal chop baby arugula,
cherry tomatoes and shaved Parmigiano cheese

Costolette di Vitello alla Parmigiana 60
Pounded, breaded fried veal chop,
marinara and mozzarella

Costolette di Maiale 48
Vincent's now famous pork chop
Breaded pan fried 14 oz Berkshire center cut pork chop,
broccoli rabe, crispy onions, provolone sauce

Costolette di Agnello 50
Full rack double cut lamb chops, port wine reduction,
crispy onions, garlic whipped mashed potatoes

Sauté

Vitello con Tartufi Neri 45
Sautéed veal medallions, mushrooms,
truffle pecorino cream sauce topped with shaved fresh black truffles

Pollo Vincenzo 30
Sautéed chicken breast topped with prosciutto, spinach
and mozzarella cheese in a white wine demi glaze

Pollo Joey 30
Breaded and fried chicken breast,
blush sauce, hot cherry peppers, mozzarella

Parmigiana di Pollo 30
Classic chicken parmigiana, spaghetti or rigatoni

Pollo alla Sorrentina 32
Sautéed chicken breast, grilled eggplant,
roasted peppers, smoked mozzarella, San Marzano tomato cream

Vitello San Marzano 36
Pan fried veal cutlet San Marzano tomatoes,
fried long hots, topped with Burrata cheese

Vitello con Funghi 36
Breaded veal cutlet, prosciutto
mozzarella, Mushroom Marla sauce

Contorni

Pasta 14
Spaghetti or rigatoni
Marinara, blush or garlic & oil

Gnocchi 16
Ricotta gnocchi
Marinara or blush sauce

Spinaci 14
Garlic and oil sautéed
baby spinach

Asparagi 16
Grilled asparagus
shaved parmigiana cheese

Long Hots 16
Sautéed long hots,
shaved provolone

Friarielli 16
Sautéed broccoli rabe
roasted garlic cannellini beans

Bevande

San Pellegrino 8
One liter naturally carbonated mineral
water bottled at the foothills of the
Italian Alps

Italian Soda 4
San Pellegrino orange & lemon soda
made with real fruit juices

Aqua Panna 8
One liter still mineral water bottled
high in the Apennines Mountains of
Tuscany

Domestic Bottled Soda & Sparkling water 4
Saratoga Springs sparkling mineral water, diet cola, Ginger Ale
Mexican Coca Cola, Sprite, cold brewed iced tea ,

Salads cannot be split by staff, shared entrées or pasta dishes are subject to a \$10 split fee, whether or not split by staff
Substitutions are not permitted, just because its Italian doesn't mean it comes with pasta
The consumption of raw or undercooked food items may cause foodborne illnesses

Outside food or drinks, including cakes are NOT permitted
We are Not responsible for any lost or forgotten Items,
this includes any left over foods, beverages, cell phones, clothing, jewelry, family members etc..
Please make sure you have everything and everybody before you leave

Customer Pricing Notice
We have implemented a 3% service charge increase on all items at the register
As an incentive for customers, we now provide a discount to pay with cash of 2.91%
and as an added convenience all listed prices represent this cash discount