

Appetizers & Salads

Fritto Misto

Fried calamari, shrimp
Tempura mixed vegetables 14

Griglia Mista

Grilled Spanish octopus,
Calamari, shrimp, cannellini
Bean Puree and salsa verde 16

Zucca e Pomodori

Fried eggplant and zucchini,
Mozzarella and tomato 14

Caesar Salad

Crisp Romaine, Pecorino Romano cheese,
House made croutons, Caesar dressing 12

Arugula Salad

Baby Arugula, lemon olive oil dressing
Shaved Grana Padano cheese 12

Suppli

Arborio rice balls stuffed with mozzarella
And peas topped with a rosé sauce 12

Cozze

Mussels sautéed in a white wine,
Lemon, garlic sauce OR a white wine
And plum tomato broth 12

Polpete

House made all beef meatballs
Served with a scoop of ricotta 14

Beet Salad

Roasted beets, arugula, fried goat cheese,
Candied walnuts, red wine vinaigrette 12

Insalata di Casa

Mixed greens, tomato, cucumbers,
Red onion, balsamic vinaigrette 10

House Made Pasta

Spaghetti Pescatore

Shrimp, clams, mussels,
Calamari served red or white 28

Linguini con Vongole

Little neck clams served
Red or white spicy or not 24

Fettuccine Bolognese

House made fettuccine tossed in our
Homemade all beef Bolognese sauce 22

Fusilli con Gamberi e Caposante

Cork screw shaped pasta with Sautéed
Shrimp, scallops and Sundried
Tomatoes in vodka sauce 26

Sunday, Sunday

Meatball, sausage, gravy
Your choice of pasta 24

Ravioli

Three cheese ravioli served
With marinara or blush sauce 20

Gnocchi

House made ricotta gnocchi served in a
Marinara, blush or gorgonzola sauce 20

Strozzapreti Primavera

Medium length twisted pasta, zucchini,
Eggplant, mushrooms, cherry tomatoes,
Spinach in a white wine garlic sauce 18

Entrées

Red Room Favorites

Our purveyors deliver every day so our fish and seafood is always fresh

Bronzino

Oven roasted whole or filleted
Mediterranean sea bass MP

Veal Chop

Grilled - Parmigiana
Milanese - Francese MP

Vincenzo's Eggplant Parm

Sautéed eggplant, mozzarella,
marinara baked in a crock 20

Zuppa di Pesce

Clams, mussels, shrimp, scallops and a 4oz Lobster
Tail in a white wine, plum tomato broth 34

Vitello Ubrico

Veal tenderloin, Mushroom Marsala sauce
Port wine reduction, sautéed garlic mashed potatoes 30

Vitello Mare e Monte

Veal tenderloins, shrimp, crabmeat, capers, white wine lemon, asparagus risotto 32

Maiale

Breaded fried pork chop, broccoli rabe, provolone cheese sauce 28

Polo alla Cacciatora

Bone in chicken sautéed with peppers, mushrooms, onions and crushed plum tomatoes 22

Polo alla Contadina

Herbed chicken oven roasted with potatoes, carrots and red onions 22

Veal or Chicken Parmigiana:

Served with spaghetti or rigatoni · Veal 26 · Chicken 22

Vincenzo Gatta, Executive Chef