

Appetizers

Carpaccio: Pounded fillet mignon, baby arugula, capers, lemon olive oil dressing shaved Romano cheese 14

Antipasto Napolitano: Assorted cured Italian meats, cheese along with mixed vegetables 16

Suppli: Arborio rice balls stuffed with mozzarella and peas topped with a rosé sauce 12

Meatball: House made meatballs served with a scoop of ricotta 12 or as a meatball salad 14

Mussels: Sautéed mussels served in a white wine garlic Sauce or a red plum tomato sauce 12

Shrimp & Cannellini Beans: Grilled Shrimp over Cannellini beans with cherry tomatoes 14

Grilled or Fried Calamari: Calamari marinated in lemon, olive oil & herbs or fried with hot cherry peppers 12

Pulpo: Braised Spanish octopus, baby potatoes, olives, celery, lemon vinaigrette 16

Soup & Salad

Soup: Pasta and beans with homemade pasta 8

Caesar Salad: Crisp Romaine, house made croutons, Romano cheese and Caesar dressing 12

Brussels Sprouts: Shaved, roasted Brussels sprouts, watercress, diced apples, bacon & Asiago cheese 14

Beet Salad: Roasted beets, arugula, fried goat cheese, candied walnuts, red wine vinaigrette 12

Milano Salad: Romaine lettuce, chopped shrimp, egg, bacon, tomato and Russian dressing 14

House Salad: Mixed greens, tomato, cucumbers, Red onion, balsamic vinaigrette 10

PASTA

(All our Pasta is homemade)

Spaghetti Pescatore: Shrimp, clams, mussels, calamari served red or white over our house made spaghetti 28

Linguini & Clams: Little neck clams served Red or white spicy or not Served over our house made linguine 24

Parpadelle Bolognese: Our house made Parpardele tossed in our all beef Bolognese sauce 22

Fusili Frutti di Mare: Spiral shaped pasta served with shrimp and crabmeat in a blush sauce 26

Cavatelli: House made Ricotta cavatelli, Broccoli Rabe, sausage, toasted bread crumbs 24

Ricotta Ravioli: House made 3 cheese ricotta ravioli, in a marina or blush sauce 20

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

Fettuccini alla Boscaiola: House made fettuccine tossed in a cream sauce with mushrooms, peas and diced pancetta 24

Sunday Gravy : Meatball, sausage and veal braciolo simmered in tomato GRAVY served over choice of pasta 30

Entrée

Salmon: We prepare our salmon a variety of ways, ask your waiter about today's presentation MP

Zuppa di Pesce : Clams, mussels, shrimp, scallops and a 4oz Lobster Tail, plum tomato broth, Couscous 34

Braciolo: Pounded beef rolled with smoked mozzarella & prosciutto simmered in tomato sauce over soft polenta 22

Eggplant Parmigiana: Slices of sautéed eggplant, layered with marinara & mozzarella cheese 20 add Pasta 24

Veal Mare e Monte: Medallions of Veal tender tenderloin, shrimp, crabmeat, capers, white wine lemon sauce, 32

Farro & vegetables: Mixed grilled vegetables, fresh mozzarella, Served over a bed Farro wheat with basil pesto 22

"Hello Carlo": Chicken Cutlet topped with red peppers, onions, capers topped with melted, mozzarella cheese 24 · Veal 26

Drunken Chicken: Half chicken, red peppers, cherry tomatoes, Dijon mustard, Marsala, sherry, brandy, roasted shallots 22

Veal or Chicken Parmigiana or Milanese: Parm served with pasta, Milanese with vegetables Veal 24 · Chicken 22

Red Room Favorites:

Veal Chops four ways: Grilled · Parmigiana · Milanese · Francese 45

**Berkshire Pork Chop: Topped with Broccoli Rabe and
Crispy onions served with provolone sauce 32**

Sides

Pasta marinara, butter or garlic & oil 8 · Broccoli Rabe, Long Hots, Spinach, Potato, Vegetable of the Day 8

Drinks

Italian still & Sparkling Mineral Water 5 · Soda · Iced tea · Coffee · Tea 3 · Espresso 3 · Double Espresso · Capuccino 5
(\$8.00 per plate sharing charge, salads and appetizers cannot be split in kitchen, substitutions are limited)

**We gladly accept Visa & Master Card for your payment
Tips are cash only we thank you in advance**