

RED ROOM

APPETIZERS

ANTIPASTO

A selection of cured Italian meats, cheeses, salads & vegetables 12/PP

GRILLED POLPO

Spanish octopus, fingerling potatoes, olives, celery, lemon vinaigrette 16

MUSSELS

Sautéed mussels served in a white wine garlic sauce or a red plum tomato sauce, spicy or not 14

SHRIMP & CRAB

Jumbo shrimp & Colossal Crab Cocktail 16

ARROSTICINI

Grilled marinated lamb skewers, a specialty of Abruzzi 16

CALAMARI

Marinated & grilled or lightly dusted in flour & fried with hot cherry peppers 12

CARPACCIO

Pounded beef tenderloin, baby arugula, capers, lemon olive oil dressing shaved Romano Cheese 16

CLAMS CASINO

Top neck clams topped with our special stuffing and bacon 14

SUPPLI

Arborio rice balls stuffed with mozzarella & peas topped with a blush sauce 14

MEATBALLS

Our home made beef meatballs served with a scoop of ricotta 14

SALADS

BURRATA

Cream filled mozzarella, tomatoes, roasted peppers, crostini, pistachio pesto, aged balsamic 14

MARIA'S SALAD

Mixed greens, carrot, shaved radish, tomato and house vinaigrette 10

CAESAR SALAD 12

*Crisp Romaine lettuce, house made croutons, Romano cheese and Caesar dressing
+ Add chicken or shrimp 6 Add anchovies 3 +*

RED ROOM MILANO

Romaine lettuce, chopped shrimp, egg, bacon, tomato & Russian Dressing 14

BEET SALAD

Roasted beets, arugula, fried goat cheese, candied walnuts and red wine vinaigrette 13

BRUSSELS SPROUTS

Shaved roasted Brussels sprouts, watercress, diced apples, bacon, asiago cheese, Dijon vinaigrette 14

PASTA

All Our Pasta is House Made

SPAGHETTI PESCATORE

Shrimp, clams, mussels, calamari, served red or white over spaghetti 28

FUSILLI CON FRUTTI DI MARE

Jumbo shrimp and colossal crab meat in a vodka blush sauce over spiral shaped pasta 28

LINGUINI & CLAMS

Little neck clams served red or white over linguine 24

FETTUCCINI FUNGHI

Porcini, shitake, crimini mushrooms, light cream sauce shaved imported black truffle cheese 24

BOLOGNESE

Papardelle pasta served with our all beef Bolognese sauce 22

BAKED RIGATONI

Rigatoni baked with slowly braised short rib ragu and mozzarella cheese 26

GNOCCHI

Ricotta gnocchi served with a marinara, blush or gorgonzola sauce 22

CAVATELLI MARIA

Ricotta cavatelli, broccoli rabe & sausage sautéed in a white wine garlic sauce with toasted bread crumbs 24

ENTRÉES

BRONZINO

Whole or filleted oven roasted Mediterranean sea bass with lemon, olive oil and fresh herbs 35

SALMON

Herb crusted grilled salmon filet with jumbo shrimp, baby arugula and cherry tomato 33

FILLET MIGNON

*Grilled center cut 8oz tenderloin of beef, sautéed spinach, potato of the day 36
+ Add colossal crab meat 12 +*

VEAL CHOP

*16oz Veal chop topped with spek and smoked mozzarella, porcini mushroom reduction 45
+ Can also be prepared grilled or pounded & served Parmigiana or Milanese +*

PORK CHOP

Breaded pan fried Berkshire Pork Chop, broccoli rabe, crispy onions, provolone cheese sauce 32

RACK OF LAMB

Full rack herb crusted double cut New Zealand lamb chops, port wine rosemary reduction 36

PARMIGIANA

*Fried breaded chicken or veal parmigiana served with Pasta 24/26
+ Chicken 24 Veal 26 +*

CHICKEN VINCENZO

Chicken breast rolled with spinach and Fontina cheese wrapped in pancetta sautéed in a white wine, lemon demi glaze 26

CHICKEN CACCIATORE

Braised bone in half chicken, carrots, mushrooms, tomatoes, thyme and red wine 24

SUNDAY, SUNDAY

Meatball, sausage, veal braciolo, simmered in tomato gravy with choice of pasta 30

EGGPLANT PARMIGIANA

*Sautéed egg battered slices of eggplant layered with marinara and mozzarella 20
+ Add pasta marinara 4 gnocchi marinara 6 +*

"HELLO CARLO"

*Chicken or veal cutlet topped with red peppers, onions & capers topped with mozzarella cheese 24
+ Chicken 24 Veal 26 +*

VEAL MARE E MONTE

Medallions of veal, shrimp, crabmeat, capers and white wine lemon sauce 32

MILANESE

*chicken or veal cutlets topped with arugula & tomato bruschetta
+ Chicken 24 Veal 26 +*

ACCOMPANIMENTS

*Pasta (marinara or garlic & oil), Broccoli Rabe, Long Hots, Spinach, Vegetable 8
+ Plate Sharing Fee (appetizers & Salads cannot be split in kitchen) 10 +*

DRINKS

Italian still and sparkling water 5 Soda, iced tea, coffee, tea, espresso 3 Double espresso, Cappuccino 5

WE GLADLY ACCEPT VISA, MC & DISC FOR YOUR PAYMENT CONVINIENCE HOWEVER, TIPS ARE CASH ONLY. THANK YOU IN ADVANCE. THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BOURN ILLNESS