

RED ROOM

ANTIPASTI FREDDI

ANTIPASTO

A selection of cured Italian meats, cheeses & mixed marinated vegetables served family style

PROSCIUTTO E FRUTTA

Slices of Prosciutto di Parma, seasonal fruit & vegetable 14

BURRATA

Cream filled mozzarella, crostini, grape tomatoes, basil pistachio pesto 14

CROSTINI MISTI

An assortment of our homemade toasted bread. Ask your server about the Chef's daily selection of toppings 14

SHRIMP & CRAB

Jumbo shrimp & Colossal Crab Cocktail 16

ANTIPASTI CALDI

COZZE

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

GRILLED POLPO

Spanish octopus, cherry tomato, parsley pesto, olive oil and lemon vinaigrette 16

CALAMARI

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

VONGOLE 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

I CARPACCI

CARPACCIO DI MANZO

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

CARPACCIO DI TONO

Thinly sliced and pounded Ahi Tuna, watercress, capers, citrus and olive oil dressing 16

CARPACCIO DI SALMONE

Smoked Salmon, cucumber, capers, red onion, dill, olive oil and lemon 14

VEGETALI

PEPPERONI PICCANTI

Italian long hot peppers sautéed with plum tomatoes and whole roast garlic 12

BROCCOLI DI RAPE

Broccoli di Rape sautéed with dried Calabrian chili peppers, served with cannellini beans and toasted bread crumbs 14

EGGPLANT PARMIGIANA

Sautéed thin slices of egg battered eggplant layered with marinara and mozzarella 12

+ Available as an Entrée 20. Add pasta marinara 4, gnocchi 6 +

INSALTA

CAESAR SALAD

Crisp Romaine lettuce, house made croutons, Romano cheese and Caesar dressing 10

+ 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 12

LA PASTA

All Our Pasta is House Made

SPAGHETTI PESCATORE

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

FETTUCCINE NERI

*Black pasta made with squid ink, tossed with octopus and calamari in a cherry tomato white wine sauce 24
+ Squid ink pasta has a fresh, briny taste, great choice for seafood lovers +*

FUSILLI CON FRUTTI DI MARE

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

LINGUINI CON VONGOLE

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

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

SUNDAY, SUNDAY

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

SECONDI

BRONZINO

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

SALMONE

Grilled Salmon with cucumber salad and lemon dill aioli 30

FILLET MIGNON

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

COSTATE DI AGNELLO

Full rack of 8 New Zealand grilled lamb chops, double cut, served with port wine rosemary reduction 36

VITELLO MARE E MONTE

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

PORK CHOP

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

"HELLO CARLO"

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

POLLO SALTINBOCCA

Sautéed chicken breast topped with prosciutto, spinach and Fontina cheese in a white wine sage sauce 24

CHICKEN PARMIGIANA

Fried breaded chicken cutlet layered with marinara and mozzarella served with pasta

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 Side 2 meatballs 10.
+ Plate Sharing Fee \$10 (Appetizers and salads cannot be split in kitchen) +*

DRINKS

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