

RED ROOM

APPETIZERS & SALADS

RED ROOM CHOP

Romaine, onion, roasted peppers, tomato, cucumber, olives, provolone, salami, croutons, house dressing 14

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

BEEF SALAD

Roasted beets, arugula, fried goat cheese, candied walnuts and red wine vinaigrette 14

MIX GREEN SALAD

Baby greens, tomato, cucumber, onion, radish, carrot, house dressing 10

BRUSSELS SPROUTS SALAD

Shaved roasted Brussels sprouts, watercress, apple, bacon, Asiago cheese, Dijon vinaigrette 16

BEEF CARPACCIO

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

ANTIPASTO

A selection of cured Italian meats, cheeses & mixed marinated vegetables served family style 18

CAPRESE

House made mozzarella with tomato, roasted peppers, basil, olive oil and balsamic drizzle 14

SHRIMP & CRAB

Jumbo shrimp & Colossal Crab Cocktail 18
+ Add two oysters 22 +

OYSTERS

Six Oysters on the half shell, Chef's selection 16

SAUSAGE AND BROCCOLI RABE

House made fennel sausage, broccoli rabe, and dried Calabrian chili peppers 14

CLAMS CASINO

top necks stuffed with pepper, onion, and bacon 14

MUSSELS

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

LITTLE NECK CLAMS

Baker's dozen little neck clams steamed in a white or red sauce, spicy or not 14

POLPO

Charged Spanish octopus with cherry tomato, cannellini beans, olives and capers 16

GALAMARI

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

SUPPLI

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

We gladly accept Visa, Master Card and Discover for payment, however, tips are cash only, thank you

LA PASTA

All Our Pasta is House Made

SPAGHETTI PESCATORE

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

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

BOLOGNESE

Papardelle pasta served with our all beef Bolognese sauce 22

RIGATONI ALL'AMATRICIANA

Guancale, shaved onion, fresh plum tomato, basil, ricotta salata 22

SPAGHETTI PUTANESCA

Fresh tomatoes, black olives, capers, anchovy, toasted bread crumbs 22

GNOCCHI CAPRESE

Ricotta gnocchi, plum tomato, melted fresh mozzarella, basil 22

CAVATELLI

Ricotta cavatelli tossed with our house made fennel sausage ragu 25

SECONDI

BRONZINO

Roasted, white wine, cherry tomato, red onion, capers, lemon, fresh herbs, roasted potatoes 35

SALMON

potato crusted with lump crab meat, dijon mustard sauce 32

SHRIMP AND CRAB

Egg battered sautéed jumbo shrimp topped with colossal crab, white wine lemon sauce 30

EGGPLANT PARMIGIANA

Sautéed egg battered slices of eggplant layered with marinara and mozzarella 22

PORK CHOP

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

VEAL OR CHICKEN PARMIGIANA

Fried breaded chicken cutlet layered with marinara and mozzarella served with pasta Chicken 24 Veal 28

BRACIOLE

Pounded tenderloin stuffed with prosciutto & smoked mozzarella in plum tomato sauce over polenta 30

CHICKEN CACCIATORE

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

VEAL MANDOLESE

Sautéed veal medallions, prosciutto, smoked mozzarella, porcini mushroom sauce 30

ACCOMPANIMENTS

Pasta, marinara or garlic & oil 10, Broccoli Rabe 12, Long Hots 8, Spinach 8, Vegetable 8, Side 2 meatballs 12

Plate sharing fee 10 / Salads cannot be split in kitchen

DRINKS

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

THE CONSUMPTION OF RAW OR UNDER COOKED MEATS AND SEAFOOD MAY CAUSE AIR BORNE ILLNESS