

RED ROOM

CHILLED SEAFOOD

COLOSSAL SHRIMP COCKTAIL

3 Colossal Shrimp 18

OYSTERS ON THE HALF SHELL

6 Oysters, chef selection 16

KING CRAB LEG COCKTAIL

Steamed, chilled king crab leg MP

CHILLED SEAFOOD PLATTER

Oysters, colossal shrimp, colossal crab meat & king crab leg MP

+ Add half or whole 1.5 lb Lobster MP +

APPETIZERS

BEEF CARPACCIO

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

BURRATA

Burrata cheese, plum, tomatoes, long hots, roasted red peppers 16

CLAMS CASINO

Top neck clams 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

POLPO

Charred Spanish Octopus with cherry tomato, cannellini beans, olives and capers 16

CALAMARI FRITTI

Pan fried with hot cherry peppers 12

SUPPLI

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

TRIPE

Tripe cooked in a plum tomato sauce with a meripoix of onion, carrots and celery. This is an old Italian peasant dish, if you don't know what this is, Jack will be happy to explain 15

SALADS

MEATBALL SALAD

Our homemade all beef meatball and house salad on the same plate, its an Italian thing 14

ANTIPASTO SALAD

Romaine, tomato, cucumber, red onion, olives, salami, provolone, romano, roasted peppers, red wine vinaigrette 14

RED ROOM MILANO

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

CAESAR SALAD

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

+ Add chicken or shrimp 8 Add anchovies 3 +

HOUSE SALAD

Mixed greens, cucumbers, tomato, olives, carrots, red onion and balsamic vinaigrette 10

RED ROOM BEET SALAD

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

Salads Cannot be Split in Kitchen - Plate Sharing Fee for Entrée \$10

PASTA

All Our Pasta is House Made

PACCHARI CON FRUTTI DI MARE

Cylinder shaped pasta with jumbo lump crab and jumbo shrimp in a blush sauce 30

LINGUINI AND CLAMS

Little neck clams and linguine served red or white 24

BOLOGNESE

Papardelle pasta served with our all beef Bolognese sauce 22

GNOCCHI CAPRESE

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

ORECCHIETTE

Sweet Italian sausage, broccoli rabe, toasted bread crumbs 25

FETTUCCINI FUNGHI

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

TORTELLINI

Cheese tortellini, mixed mushrooms, peas and pancetta in a light cream sauce 24

CRAB GRAVY - IN SEASON ONLY

Blue crab gravy, crab meat, spaghetti 28

EGGPLANT PARMIGIANA

Sautéed egg battered slices of eggplant layered with marinara and mozzarella served with side of spaghetti or rigatoni 24

FISH

BRONZINO

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

SALMON

Potato crusted with lump crab meat, dijon mustard sauce 35

ZUPPA DI PESCE

Half 1.5 lb lobster, clams, mussels, shrimp and calamari in a white wine, cherry tomato sauce served over bucatini pasta 45

CHOPS

PORK CHOP

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

VEAL CHOP

Sixteen ounce chop served three ways, grilled with a mushroom Marsala sauce or pounded and served Parmigiana or Milanese style with side of Pasta MP

RACK OF LAMB

New Zealand grilled lamb chops, port wine rosemary reduction 36

VEAL

PARMIGIANA

Pan fried breaded cutlet, plum tomato, mozzarella 28

MILANESE

Pan fried breaded cutlet, baby arugula, cherry tomato, shaved romano 28

CHICKEN

PARMIGIANA

Pan fried breaded cutlet, plum tomato, mozzarella 24

MILANESE

Pan fried breaded cutlet, baby arugula, cherry tomato, shaved romano 24

CHICKEN AND SAUSAGE

Bone in chicken, Sweet Italian sausage, peppers, onions, tomato, white wine sauce 26

ACCOMPANIMENTS - BEVERAGES

Pasta 10, broccoli rabe 12, long hots 10, spinach 10, vegetable 8, Side of 2 meatballs 12

Soda, Iced Tea, Italian Soda, Carbonated & Still Mineral Water

**CONSUMING RAW OR UNDER COOKED MEATS & SEAFOOD MAY CAUSE AIR BORNE ILLNESS
PLEASE, NO SUBSTITUTIONS, IT IS WHAT IT IS**