

# RED ROOM CAFÉ

NOT SURE IF YOU WANT AN APPETIZER OR SALAD, TRY OUR SMALL PLATES AND ENJOY BOTH

## APPETIZERS

**BURRATA:** (WHEN AVAILABLE) HOUSE MADE MOZZARELLA WITH A CREAMY CENTER SERVED WITH TOMATOES AND PROSCIUTTO 14

**FRIED CALAMARI:** SEASONED CALAMARI MIXED WITH SLICED CHERRY PEPPERS, FRIED TO PERFECTION SERVED WITH A SPICY MARINARA SAUCE & LEMON WEDGE 12 SMALL PLATE 7

**EGGPLANT ROLLENTINI:** BATTERED SLICES OF EGGPLANT ROLLED CREAMY SPINACH AND BAKED IN A MARINARA SAUCE TOPPED WITH MOZZARELLA 10 SMALL PLATE 6

**POLENTA CAKES:** TWO PAN SEARED POLENTA CAKES, ONE TOPPED WITH SAUTÉED MUSHROOMS, ONE TOPPED WITH SAUSAGE AND CANNELLINI BEANS IN A MARINARA SAUCE 10 SMALL PLATE 6

**MUSSELS:** P.E.I MUSSELS SAUTÉED IN OUR HOMEMADE MARINARA SAUCE SERVED MILD OR SPICY 10 SMALL PLATE 6

**CLAMS CASINO:** TOP NECK CLAMS TOPPED WITH BELL PEPPERS AND BACON 11 SMALL PLATE 7

**RICE BALLS:** ROMAN STYLE RICE BALLS MADE WITH ARBORIO RICE AND STUFFED WITH MOZZARELLA AND PEAS SERVED IN A BLUSH SAUCE 10 SMALL PLATE 6

**MEATBALLS AND OLD SCHOOL SALAD:** OUR HOMEMADE MEATBALLS SERVED WITH ICEBURG LETTUCE, TOMATO AND RED ONION IN A RED WINE VINAIGRETTE 12 SMALL PLATE 7

## SALADS

**HOUSE SALAD:** MIXED GREENS, OLIVES, RED ONION, TOMATO AND CUCUMBERS 8 SMALL PLATE 5

**MILANO SALAD:** CHOPPED ROMAINE LETTUCE, DICED TOMATO, BACON, CHOPPED SHRIMP AND HARDBOILED EGG WITH OUR HOMEMADE RUSSIAN DRESSING 12 SMALL PLATE 7

**WEDGE SALAD:** ICEBERG WEDGE, BACON, HARDBOILED EGG, TOMATOES AND CRUMBLLED BLUE CHEESE DRESSING 10 SMALL PLATE 6

**CAPRESE:** FRESH MOZZARELLA & TOMATOES WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION 10 SMALL PLATE 6

**CAESAR SALAD:** CLASSIC CAESAR SALAD WITH HOMEMADE CAESAR DRESSING 10 SMALL PLATE 6 ADD SHRIMP OR CHICKEN 5 SMALL PLATE 3

## PASTA

OUR PASTAS CAN BE ORDERED AS AN APPETIZER

**FETTUCCHINE RUBINO:** TOASTED JUMBO LUMP CRABMEAT OVER A BED OF FETTUCCHINE IN A ROASTED GARLIC CREAM SAUCE 15/24

**SPAGHETTI PESCATORE:** CLAMS, MUSSELS, SHRIMP, CRABMEAT AND CALAMARI IN A RED OR WHITE SAUCE OVER THIN SPAGHETTI 15/24

**SPAGHETTI AND CLAMS:** FRESH LITTLE NECK CLAMS IN A RED OR WHITE SAUCE, SPICY OR MILD SERVED OVER THIN SPAGHETTI 13/20

**PARPADELLE BOLOGNESE:** HOUSE MADE WIDE RIBBON PASTA SERVED WITH OUR HOMEMADE BOLOGNESE SAUCE 13/20

**FETTUCCHINI WITH MUSHROOMS:** FETTUCCHINI WITH WILD MUSHROOMS AND PROSCIUTTO IN A LIGHT CREAM SAUCE 12/18

**CAVATELLI ALLA MARIA:** HOUSE MADE CAVATELLI PASTA TOSSED WITH MARINARA AND BROCCOLI DI RABE TOPPED WITH GRATED CHEESE AND TOASTED BREAD CRUMBS 12/18

**GNOCCHI OF THE DAY:** HOUSE MADE GNOCCHI SERVED WITH THE SAUCE OF THE DAY 12/18

**RIGATONI ALLA NORMA:** RIGATONI PASTA TOSSED A TOMATO SAUCE WITH DICED EGGPLANTS FINISHED WITH DICED MOZZARELLA 12/18

## ENTRÉES

ALL OUR ENTRÉES ARE SERVED WITH A VEGETABLE AND STARCH

## SEAFOOD

**FISH OF THE DAY:** OUR CHEF'S DAILY SELECTION OF FRESH FISH SUCH AS BRONZINO, DORADO, RED SNAPPER, SALMON, TUNA, ETC MP

**ZUPPA DI PESCE:** TILAPIA, CALAMARI, JUMBO LUMP CRAB MEAT MUSSELS AND CLAMS IN A LIGHT SEAFOOD BROTH MP

**TILAPIA AND CRAB:** EGG BATTERED MEDALLIONS OF TILAPIA SAUTÉED WITH LEMON, CAPERS AND WHITE WINE TOPPED WITH JUMBO LUMP CRABMEAT 23

**STUFFED SHRIMP:** JUMBO SHRIMP STUFFED WITH CRABMEAT PREPARED IN A WHITE WINE SAUCE 25

## VEAL

**VEAL SORRENTINO:** SAUTÉED VEAL MEDALLIONS TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A LIGHT ROSÉ SAUCE 22

**VEAL AMORE:** BREADED VEAL, BABY ARUGULA, COLD TOMATO RELISH, FRESH MOZZARELLA & BALSAMIC VINEGAR REDUCTION 22

**VEAL AND PEPPERS:** PAN FRIED VEAL CUTLET TOPPED WITH SAUTÉED PEPPERS AND SHAVED SHARP PROVOLONE 22

**VEAL SALTIMBOCCA:** VEAL MEDALLIONS TOPPED WITH PROSCIUTTO, SAGE AND MOZZARELLA SERVED IN A GARLIC WHITE WINE REDUCTION 22

**VITELLO ALLA PARMIGIANA:** CLASSIC BREADED VEAL TOPPED WITH MOZZARELLA SERVED WITH THIN SPAGHETTI OR PENNE 22

## CHICKEN

**CHICKEN AND SAUSAGE CIAMBOTTA:** CHICKEN BREAST AND SAUSAGE SAUTÉED WITH SWEET AND HOT PEPPERS IN A WHITE WINE SAUCE 19

**CHICKEN WITH BROCCOLI DI RABE:** BREADED CHICKEN BREAST TOPPED WITH SAUTÉED BROCCOLI RABE 18

**CHICKEN VINCENZO:** STUFFED WITH PROSCIUTTO, SPINACH AND MOZZARELLA SERVED IN A WHITE WINE REDUCTION WITH CAPERS AND SUNDRIED TOMATOES 20

**CHICKEN PARMIGIANA:** BREADED CHICKEN CUTLET TOPPED WITH MARINARA SAUCE AND MOZZARELLA SERVED WITH THIN SPAGHETTI OR PENNE 18

## SPECIAL ADDITIONS

DAILY SELECTIONS OF STEAKS, CHOPS AND FRESH FISH MP

## SIDES

SIDE OF PASTA MARINARA OR GARLIC AND OIL 6  
SIDE OF SPINACH 6 • SIDE OF BROCCOLI RABE 8

## BEVERAGES

1 LITER FLAT OR CARBONATED MINERAL WATER 5 • SODA, ICED TEA 3  
REGULAR AND DECAF COFFEE 3 • SINGLE ESPRESSO 3 • DOUBLE ESPRESSO 5  
CAPPUCCINO 5

WE RESERVE THE OPTION TO ADD A 20% GRATUITY TO ALL PARTIES OF 6 OR MORE  
A \$6.00 PLATE FEE WILL BE CHARGED FOR SPLIT ENTRÉES TO COMPENSATE FOR SLIGHTLY LARGER PORTIONS OR ADDITIONAL VEGETABLES OR PASTA

*Red Room Cafe*