

STARTERS

FRIED CALAMARI

SMALL 14.25 | LARGE 22.75
Lemon & red sauce

CLAMS CASINO | 13.50

Baked cherrystones, crispy topping

MUSSELS SICILIANO | 12.25

Fennel, onion, fresh herbs, lemon, wine

VONGOLE SICILIANO | 15.50

Littlenecks, fennel, onion, fresh herbs, lemon, wine

CRAB & LOBSTER CAKES | 12.25

two cakes w- breadcrumbs, herbs & potato

SHRIMP SCAMPI | 16.25

Garlic, lemon, butter, romano



Sauces

Red
Signature seafood
tomato sauce

White
Olive oil, garlic
& clam sauce

SHELLFISH & LINGUINE

Cooked from scratch & served in the pan

CALAMARI | 22.00

MUSSELS | 19.00

CLAMS fresh chopped cherrystones | 22.00

VONGOLE littlenecks in their shells | 25.00

SHRIMP domestic | 25.50

SCALLOPS New Bedford | 25.50

PAN SEARED 'a la carte'

NORTH END STYLE | 23.50

Choice of Salmon, Shrimp or Scallops; sautéed with mushrooms, sundried tomatoes, basil and red sauce

CHICKEN MARSALA | 20.00

MONKFISH MARSALA | 24.00

Tender medallions simmered with mushrooms and sweet marsala wine

FLAT IRON STEAK* | 27.00

7 ounces of north east raised beef served with herbed compound butter

PASTA SIDES

Your choice red or white sauce

Penne | 7.00

Linguine | 7.00

Black Pasta | 9.00

SALADS

CAESAR*

SINGLE 8.50 | DOUBLE 16.50

Romaine, croutons, romano pebbato, ask for anchovies!

GREENS | 7.50

Field greens, cherry tomato, cucumber, red onion, balsamic vinaigrette

CALAMARI | 13.75

Chilled marinated calamari, shaved vegetables, kalamata olives, herbs

BLACK PASTA

HALF 15.50 | FULL 24.50

Fresh black linguine made with squid ink and served with choice of sauce below

AGLIO OLIO

Ground calamari, olive oil, garlic, anchovy

PUTTANESCA

Mushroom, peppers, onion, anchovy butter

ALFREDO

Cream reduction, butter, romano

KICK IT UP A NOTCH:

4oz portions Add Chicken | 7. Add Salmon | 9. Add Shrimp | 9. Add Scallops | 9.

LOBSTER FRA DIAVOLO

FOR ONE | 59 FOR TWO | 79

a NE 1¼ lb live lobster quartered with littlenecks, mussels, shrimp and calamari simmered in our "as spicy as you like" seafood tomato sauce and served over a bed of imported linguine

BAKED 'a la carte'

Served with crispy topping; olive oil, garlic, romano, breadcrumbs

HADDOCK | 19.50

SALMON* | 22.50

SCALLOPS | 22.50

FRIED

Lightly breaded and served with fries

HADDOCK | 22.75

FRITTO MISTO | 27.50

Shrimp, scallops, haddock and calamari

OTHER SIDES

Broccolini Sauté | 7.25

Baby Spinach Sauté | 7.25

French Fries | 5.00

* Consuming raw or undercooked seafood or meat products may cause food borne illness in some individuals. Many of our sauces contain shellfish, wheat and/or nut products; please inform your server of any allergy or dietary restrictions prior to placing your order. All items are subject to a 9% VT Meals Tax + 1% Local.

