

RED SAUCE

APPETIZERS:

Mussels with Garlic

Prince Edward Island mussels, white wine, garlic and parsley

Lady's Dressed in Red

The above with our signature red sauce, or if you dare, add the spice of the Devil

Fried Calamari

Soaked in buttermilk and lightly seasoned with crisp polenta coating

Sicilian Calamari

Our crisp calamari tossed with vinegar peppers

Arancini

Bite size risotto ball filled with mozzarella cheese, salami and spinach fried to a golden brown

Shrimp Cocktail

6 large poached and iced shrimp with our house cocktail sauce

Parmigiana a la Meatballs

3 of our house made meatballs in savory sauce glazed with mozzarella cheese

Bruschetta

Italian garlic toast topped with fresh tomato, parsley and virgin olive oil

Parmesan-Garlic Bread

Baked with creamery butter and mozzarella cheese

PASTA: (Our Homemade Sauce is Flavored with Meat)

Cheese Filled Tortellini with Pesto Cream

Pasta pillows filled with 3 cheeses simmered in local cream with fresh herb paste

Baked Ravioli

Prepared in a casserole with our red sauce with a top of mozzarella cheese

Fettuccine Alfredo

Pasta ribbons in velvet cream with aged Parmesan cheese

Potato Gnocchi with Vodka Sauce

Hand made potato pasta tossed in tomato-vodka cream

Polenta (Italian Mashed Potatoes)

Cornmeal simmered and stirred until smooth and pan fried crisp, add meatball or sausage

Italian Rice (Risotto)

Simmered into a smooth dish with sweet peas, mushrooms, and porcini

Rigatoni with Chicken & Broccoli

Sautéed breast of chicken with garlic, white wine, extra virgin olive oil and broccoli

Spaghetti Puttanesca

Kalamata olives, capers, parsley, garlic, with our red sauce tossed with al dente semolina pasta

Spaghetti Bolognese

Our rich meat sauce of beef, pork, and diced aromatic vegetables with al dente semolina pasta

Spaghetti and the Boys

Add two meatballs or two sweet sausages or a single meatball and sausage

Linguini with Woodbury Clams of Wellfleet

Aldente semolina pasta strands simmered with garlic, white wine, shallots, parsley, extra virgin olive oil and arguably the finest clams on the East coast. This preparation is also available with the addition of our house red sauce.

SALADS:

9⁹⁵

"Mama C's" Family Antipasto Salad

12⁹⁵

Fit for the Sunday table any day of the week, dressed greens with cured meats, cheese, marinated mushrooms, olives, peppers, and vegetables. Serves two or more.

10⁹⁵

Tomato "Mattonella" Salad

10⁹⁵

Tomatoes, Buffalo mozzarella, cucumber, and sweet onion with extra virgin olive oil

9⁹⁵

King Caesar Salad

7⁹⁵

Red and green baby Romaine lettuce leaves with our own guarded Caesar dressing recipe, croutons, and shaved parmesan

9⁹⁵

Arugula & Shaved Parmesan

8⁹⁵

Peppery greens dressed with our sprightly lemon vinaigrette

6⁹⁵

House Garden Salad

5²⁵

Mixed greens, tomato, cucumber, croutons and sweet onion with your choice of dressing

12⁹⁵

6⁹⁵

ENTREES: (Choose a side of pasta or potato and vegetable)

Eggplant Parmigiana

12⁹⁵

Young, tender eggplant slices coated with bread crumbs and fried, topped with red sauce and mozzarella

Chicken Parmigiana

15⁹⁵

Breast of chicken prepared the same as above

Roasted Breast of Chicken

15⁹⁵

Vinegar peppers and new potatoes

Chicken Marsala

15⁹⁵

sautéed medallions of chicken breast with mushrooms, shallot, garlic, and marsala wine

Veal Marsala

18⁹⁵

Tender veal medallions prepared the same as above

Veal Piccata

18⁹⁵

Medallions of veal sautéed with white wine, lemon, capers and parsley

Veal Parmigiana

18⁹⁵

Tender veal coated with seasoned bread crumbs, topped with red sauce and glazed with mozzarella cheese

Beef Pizzaiola

21⁹⁵

A rib eye steak cooked to your liking with a red sauce of peppers, onions and mushrooms

Grilled filet Mignon

23⁹⁵

A 10oz Beef tenderloin grilled to your liking and topped with a blue cheese glazage

Seafood Fra Diavlo

21⁹⁵

Shrimp, mussels, clams, scallops and squid in a spicy red sauce tossed with linguini

Roasted Salmon Fillet with Tomato-Basil Coulis

18⁹⁵

Prepared over sliced zucchini and vine ripe tomato, served with a roasted tomato and basil pesto coulis

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness if you have certain medical conditions.

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www.RedSauceRistorante.com

Takeout and Catering Available