

RAGAZZI!

NORTHERN ITALIAN CUISINE

Lunch

All Entrées Include Soup or Salad

--- Antipasti ---

Calamari Piccanti

Squid in a spicy béchamel cream sauce.

Calamari Fritti

Squid breaded and fried to a golden brown with a dash of paprika, served with a marinara sauce.

New York Calamari

Calamari sautéed in olive oil tossed in a spicy arrabiatta sauce.

Gamberi al Baresè

Shrimp sautéed in a bari-style seasoning with pepperoncini and white wine sauce.

Gamberi Piccanti di Aglio

Shrimp sautéed with fresh garlic, diced tomatoes and Italian spices.

Spiedini del Adriatico

Skewer grilled scallops and pawns with a fresh herb bread crumb coating, served with peppery green sauce.

Bruchetta Ragazzi

Prosciutto cream cheese, grilled asparagus, truffle oil, Grana Padano cheese.

Polpette Piccanti di Ricotta

Housemade beef, pork and ricotta meatballs, caramelized onions, red chile.

Asparagi Gratinati

Asparagus wrapped in prosciutto topped with gratinated Parmesan cheese.

Speziato Mozzarella Capri

Breaded mozzarella with sliced fresh tomatoes topped with a spicy cream sauce.

Antipasto Piatto

Antipasto of prosciutto capicola, mortadella, gouda cheese, fontina cheese, crescenza cheese, artichoke hearts, green olives and Marcona almonds.

--- Insalata e Zuppa ---

Insalata Cesare

Fresh romaine lettuce with Caesar housemade dressing. Add chicken.

Insalata Fresca

Red onions, tomato cucumbers with feta cheese, vinegar and oil.

Insalata di Primavera

Butter leaf lettuce, garbanzo beans, beets, Kalamata olives and feta cheese.

Insalata di Spinaci

Fresh spinach with pears, pine nuts and pancetta, topped with raspberry dressing.

Insalata Caprese

Vine ripen tomatoes with mozzarella cheese and fresh basil.

Insalata di Cuneo

Iceberg lettuce, cucumbers, carrots and prosciutto, topped with Roquefort dressing.

Insalata di Salmone De Ferro Piatto

Salmon with diced tomato, cucumbers, red onion, lemon juice topped with olive oil and red vinegar.

Insalata di Pollo Ragazzi

Romaine lettuce with chicken, cherry tomatoes, dried raspberries and raisins, topped with Italian dressing.

Insalata di Carpaccio De Salmone

Thin slices of smoked salmon with romaine lettuce, red onion, capers and olive oil.

Insalata di Salmone Affumicato

Eggplant wrapped in a smoked salmon fillet, topped with sautéed spinach and capers

Zuppa Del Giorno

Ask server for the soup of the day.

--- Frutti di Mare ---

Gamberi Romana

Sautéed shrimp served with fettuccini in a romana sauce.

Gamberi con Fettuccini

Shrimp sautéed in a garlic sauce, served over fettuccini Alfredo.

Gamberi e Cape Sante

Scallops, shrimp, and asparagus sautéed in a garlic sauce, served with fettuccini Alfredo.

Scampi Gamberi

Shrimp sautéed in a garlic white wine sauce, served over fettuccini Alfredo.

Asparagi e Gamberi

Shrimp and asparagus sautéed in a white wine sauce with fresh parsley and tomatoes, served over linguini pasta.

--- Pesce del Giorno ---

Fish Of The Day

Consuming raw or undercooked meat increases the risk of food-borne illness.

Dinner

All Entrées Include Soup or Salad

--- Antipasti ---

Calamari Piccanti

Squid in a spicy béchamel cream sauce.

Calamari Fritti

Squid breaded and fried to a golden brown with a dash of paprika, served with a marinara sauce.

New York Calamari

Calamari sautéed in olive oil tossed in a spicy arrabiatta sauce.

Cozze al Vapore

Mussels steamed in a spicy Italian seafood broth.

Asparagi Gratinati

Asparagus wrapped in prosciutto topped with gratinated Parmesan cheese.

Gamberi al Baresè

Shrimp sautéed in a bari-style seasoning with pepperoncini & white wine sauce.

Gamberi Piccanti di Aglio

Shrimp sautéed with fresh garlic, diced tomatoes and Italian spices.

Spiedini de Adriatico

Skewer grilled scallops and pawns with a fresh herb bread crumb coating, served with peppery green sauce.

Ragazzi del Mare

Sautéed diced shrimp and squid in olive oil with red bell peppers, black olives and a spicy wine rosé cream sauce, topped with mozzarella cheese.

Antipasto Piatto

Antipasto of prosciutto capicola, mortadella, gouda cheese, fontina cheese, crescenza cheese, artichoke hearts, green olives and Marcona almonds.

--- Insalata ---

Insalata Cesare

Fresh romaine lettuce with Caesar housemade dressing. Add Grilled Chicken Breast

Insalata Caprese

Vine ripen tomatoes with mozzarella cheese and fresh basil.

Insalata di Spinaci

Fresh spinach with pears, pine nuts and pancetta, topped with raspberry dressing.

Insalata di Cuneo

Iceberg lettuce, cucumbers, carrots and prosciutto, topped with Roquefort dressing.

Insalata di Pollo Ragazzi

Romaine lettuce with chicken, cherry tomatoes, dried raspberries and raisins, topped with Italian dressing.

Insalata di Salmone Affumcato

Eggplant wrapped in a smoked salmon fillet, topped with sautéed spinach and capers

--- Pasta del Giorno ---

Capellini con Aglio Pomodoro

Pasta sautéed in a garlic, basil, and fresh tomato sauce.

Fettuccini Alfredo

Fettuccini pasta tossed with a housemade Alfredo sauce.

Linguini al Pesto

Pasta tossed in a pesto sauce and pine nuts.

Penne Serenata

Penne pasta with spinach and mushrooms in a light cream sauce.

Linguini Carbonara

Linguini pasta with bacon and onions in cream sauce.

Fettuccini a la Romana

Fettuccini pasta in a romana sauce with mushrooms.

Capellini & Meatball

Capellini pasta served with a marinara sauce, meatballs and fresh crushed garlic.

Lasagna al Forno

Baked layers of pasta with a meat sauce, ricotta and melted mozzarella cheese.

Ravioli della Casa

Ask server about our the housemade stuffed ravioli of the day

Eggplant Lasagna

Mozzarella cheese and Parmesan cheese, sautéed eggplant, ricotta, marinara sauce, topped with sautéed spinach and mushrooms.

Piatti d'Autore

Have our chef create one of our signature dishes.

Ravioli di Aragosta con Gamberi

Lobster-stuffed ravioli and shrimp with a rosé sauce.

-- Bisteca alla Griglia ---

USDA Prime Steaks are paired with your Choice of two sides: Fettuccini Alfredo, Sautéed Shrimp, Parmesan Mashed Potatoes, Grilled Asparagus, Sautéed Spinach, and/or Roasted Vegetables

Choice of Ribeye Steak or New York Strip

12 oz. with Balsamic Rosemary au jus.

Filet Mignon

6 oz. Filet Mignon with Mushroom au jus.

Carné D'Agnello al Forno

Roasted rack of spring lamb, coated with herbs, Parmigiano-Reggiano cheese, bread crumb mixture. Served with roasted vegetables and asparagus.

--- Petto di Pollo ---

Petto di Pollo Picatta

Chicken breast sautéed in a lemon white wine sauce with capers, served with sautéed spinach.

Petto di Pollo Marsala

Chicken breast sautéed in a Marsala wine sauce with mushrooms, served with fettuccini Alfredo.

Pollo Fior di Latte

Chicken sautéed with spinach, kasseri cheese and baked in a spicy cream sauce

Pollo Formaggio

Sautéed chicken breast stuffed with fontina cheese and spinach, baked and topped with Swiss cheese, shrimp and spicy serrano peppers.

Petto di Pollo Scalopine

Chicken breast sautéed in white wine sauce of mushrooms, served with sautéed spinach.

Petto di Pollo Parmigiana

Chicken breast breaded and fried to a golden brown, topped with mozzarella cheese and marinara sauce, served with fettuccini Alfredo or capellini pasta and pomodoro sauce.

--- Pasta del Giorno ---

Ravioli Bolognese

Beef and cheese ravioli mixed with meat sauce and mushrooms.

Capellini con Aglio e Pomodoro

Pasta sautéed in a garlic, basil and fresh tomato sauce.

Capellini & Meatball

Capellini pasta served with a marinara sauce, meatballs and fresh crushed garlic.

Fettuccini Alfredo

Fettuccini pasta tossed with a housemade Alfredo sauce.

Fettuccini a la Romana

Fettuccini pasta in a rosé sauce with mushrooms.

Linguini al Pesto

Pasta tossed in a pesto sauce and pine nuts.

Linguini Carbonara

Linguini pasta with bacon and onions in cream sauce.

Lasagna al Forno

Baked layers of pasta with a meat sauce, ricotta and melted mozzarella cheese.

Ravioli della Casa

Ask server about our housemade stuffed ravioli of the day

Penne di Rosa

Pasta tossed in a rosé cream sauce.

Penne Rigatte alla Bolognese

Hearty Meat Sauce over Penne Pasta.

Penne Serenata

Penne pasta with spinach and mushrooms in a light cream sauce.

Penne Barese

Penne pasta baked with sausage and meatballs.

Penna Marinara

Penna pasta baked with marinara sauce and ricotta cheese.

Eggplant Parmigiana

Eggplant breaded and fried to a golden brown, marinara sauce and melted mozzarella cheese, served with capellini pasta.

Eggplant Lasagna

Baked layers of breaded eggplant, sautéed spinach, ricotta, marinara sauce, melted mozzarella cheese and Parmesan cheese.

--- Vitello ---

Vitello Picatta

Veal sautéed in a white wine sauce with capers, served with sautéed spinach.

Vitello Marsala

Veal sautéed in a Marsala wine sauce with mushrooms, served with fettuccini Alfredo.

Vitello Parmigiano

Melted mozzarella cheese and marina sauce over breaded veal fried to a golden brown, served with capellini pasta and marinara sauce.

Vitello Fior de Latte

Veal with spinach, kasseri cheese, baked in a spicy cream sauce, served with fettuccini Alfredo.

Vitello Saltimboca

Veal and prosciutto sautéed in a white wine sauce, served with grilled asparagus.

--- Biste ca alla Griglia ---

Your Choice of Steaks

New York Steak 8 ounces or Ribeye 8 ounces with your choice of fettuccini and shrimp or mashed potatoes and vegetables.

--- Petto di Pollo e Antara ---

Petto di Pollo Picatta

Chicken breast sautéed in a lemon white wine sauce with capers, served with sautéed spinach.

Petto di Pollo Marsala

Chicken breast sautéed in a Marsala wine sauce with mushrooms, served with fettuccini Alfredo.

Pollo Parmigiano Manicotti

Chicken breast baked with manicotti in a rosé sauce.

Pollo Fior di Latte

Chicken sautéed with spinach, kasseri cheese and baked in a spicy cream sauce.

Pollo Fra Diavolo

Chicken breast sautéed with fresh basil, tomato, garlic and hot spices, served with fettuccini Alfredo.

Pollo Saltimbaco

Chicken breast sautéed with prosciutto, kasseri cheese and baked in a white wine sauce.

Pollo Con Carne de Granchio

Chicken breast stuffed with crab meat and topped with white wine sage sauce, served with Parmesan mashed potatoes.

Petto D'Anatra alla Griglia

Grilled breast of duck coated with crushed black peppercorn, coriander, honey and brandy, served with grilled asparagus.

--- Frutti di Mare ---

Gamberi con Fettuccini

Shrimp sautéed in a garlic sauce, served over fettuccini Alfredo.

Scampi Gamberi

Shrimp sautéed in a garlic white wine sauce, served over fettuccini Alfredo.

Gamberi Romana

Sautéed shrimp served with fettuccini in a romana sauce.

Asparagi e Gamberi

Shrimp and asparagus sautéed in a white wine sauce with fresh parsley and tomatoes, served over linguini pasta.

Gamberi Cape Sante

Scallops, shrimp, and asparagus sautéed in a garlic sauce, served with fettuccini Alfredo.

Gamberi Amatriciana

Shrimp sautéed in bacon, onion, basil, and spicy Italian seasoning, served over capellini pasta.

Gamberi Carciofo

Shrimp sautéed with artichokes, mushrooms and peas in a white wine sauce, served over linguini pasta.

Cannelloni al Forno con Granchino

Baked cannelloni stuffed with pure lump crab meat and rosé sauce served with grilled asparagus wrapped in prosciutto.

Linguini Vongole

Clams sautéed in olive oil and garlic with white wine and spices, served over linguini pasta.

Capellini Frutti de Mare

Mussels, shrimp, scallops, fresh diced tomatoes and parsley sautéed in a garlic white wine sauce, served over capellini pasta.

Capesante Portofino

Pan seared scallops with fresh onions and tomatoes in a butter wine sauce, served over linguini pasta.

Salmon Serenata

Salmon and shrimp sautéed in a creamy white sauce with tomatoes, mushrooms and spinach, served over linguini pasta.

Cioppino

Mussels, shrimp, and scallops sautéed in a spicy white wine sauce, tossed in a marinara sauce with linguini pasta.

Spigola

Baked sea bass with shiitake mushroom sauce, served with Parmesan mashed potatoes and sautéed spinach.

Aragosta e Gamberi au Ferri

Grilled 8 oz. lobster tail and shrimp sautéed in garlic, served with grilled asparagus, roasted bell pepper, and fettuccini Alfredo.

--- Vitello ---

Vitello Picatta

Veal sautéed in a white wine sauce with capers, served with sautéed spinach.

Vitello Marsala

Veal sautéed in a Marsala wine sauce with mushrooms, served with fettuccini Alfredo.

Vitello Parmigiano

Melted mozzarella cheese and marina sauce over breaded veal fried to a golden brown, served with capellini pasta and marinara sauce.

Vitello Saltimboca

Veal and prosciutto sautéed in a white wine sauce, served with grilled asparagus.

Vitello e Melanzane

Veal and eggplant baked in a rosé sauce.

Vitello Fior de Latte

Veal with spinach, kasseri cheese, baked in a spicy cream sauce.

--- Vitello e Agnello ---

Brasato di Agnello

Slow braised lamb shank with a brown demi-glace, served with Parmesan mashed potatoes and roasted vegetables.

Ossobuco (Veal Shank)

Slow braised veal shank with brown demi-glace, served with your choice of pasta, Parmesan mashed potatoes or vegetables.

Consuming raw or undercooked meat increases the risk of food-borne illness.