

ANTIPASTO-APPETIZER

MOZZARELLA CAPRESE	\$12
FRESH MOZZARELLA, FRESH TOMATOES, WITH BASIL IN A OLIVE OIL & BALSAMIC VINAIGRETTE	
VONGOLE OREGANATA	\$11
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, AND LEMON	
CALAMARI FRITTI O ALLA ARRABBIATA	\$13
LIGHTLY FRIED IN TOMATO SAUCE WITH CHERRY PEPPERS	
MUSSELS	\$11
SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE	
SHRIMP COCKTAIL	\$13
JUMBO SHRIMP WITH COCKTAIL SAUCE	
SHRIMP GOCCIA D'ORO	\$17
HEAD ON SHRIMP SAUTEED WITH HERBS, OIL & GARLIC	
EGGPLANT ROLLATINI	\$11
EGGPLANT ROLLED WITH SEASONED RICOTTA, WITH MELTED MOZZARELLA & TOMATO SAUCE	
NEW ZEALAND CLAMS	\$12
HERBS WITH WHITE OR RED WINE SAUCE	
*CARPACCIO WITH ARUGULA E PARMIGIANO	\$13
THINGLY SLICED RAW FILET MIGNON WITH ARUGULA AND PARMIGIANO	

INSALATE-SALADS

CAESAR	\$6
TRICOLOR	\$6
RADICCHIO, ENDIVES, BABY ARUGULA, WITH SIDE BALSAMIC VINAIGRETTE & OLIVE OIL	

ZUPPA-SOUP

MINISTRONE	\$7
ITALIAN TRADITIONAL VEGETABLES IN CHICKEN BROTH	
TORTELLINI IN BRODO	\$7
MEAT TORTELLINI IN CHICKEN BROTH	
PASTA FAGIOLI	\$7
WHITE BEANS, PROSCIUTTO & ONIONS IN CHICKEN BROTH	

PASTA

PENNE FILETTO ALLA POMODORO	\$14
TOMATO SAUCE & BASIL	
RIGATONI ALLA VODKA	\$14
RIGATONI ALLA BOLOGNESE	\$16
GROUND BEEF, TOMATO SAUCE, PARMIGIANO ROMANO CHEESE	
RAVIOLI DI FORMAGGI	\$15
CHEESE RAVIOLI MARINARA SAUCE OR PINK SAUCE	
LINGUINE ALLA VONGOLE	\$15
RED OR WHITE CLAM SAUCE	
PENNE ALLA FANTASIA	\$15
SHRIMP, ZUCCHINI, SUN DRIED TOMATO WITH ALLA VODKA SAUCE	
TORTELLINI ALLA NONNA	\$15
WITH PROSCIUTTO, PEAS, WITH CREAM SAUCE	
PENNE ALLA BROCCOLI DI RABE	\$15
WITH SLICED SWEET SAUSAGE WITH GARLIC & OIL	
PENNE ALLA GOCCIA D'ORO	\$15
SHRIMP, ZUCCHINI, PORTOBELLO MUSHROOMS WITH GARLIC & OIL	
RIGATONI VERESE	\$24
BABY ARRUGULA, SUN DRIED TOMATOES, MUSHROOMS, AND SHRIMP IN A GARLIC & OIL	
FETTUCCINE ALFREDO	\$15

RISOTTO-RICE

RISOTTO ALLA CHAMPAGNE	\$23
ITALIAN RICE WITH SHRIMP & PEAS SAUTEED IN A CHAMPAGNE SAUCE	
RISOTTO ALLA PESCATORE	\$27
ITALIAN RICE WITH SEAFOOD & A TOUCH OF TOMATO SAUCE	

Additions

Chicken-\$6
Meatballs(3)-\$6
Jumbo Shrimp(3)-\$8
Sausage-\$6

MOST OF OUR PASTA DISHES CAN BE PREPARED
WITH WHOLE WHEAT OR GLUTEN FREE PASTA FOR
AN ADDITIONAL \$2 PER SERVING.

Menu items marked with an "" can be cooked to your liking.
Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of foodborne illnesses, and other
interactions with present medical conditions and/or pregnancy.
There will be an additional charge of 3.5% if paid by card.*

POLLO-CHICKEN

POLLO ALLA FRANCESE	\$17
POLLO ALLA PRINCIPESSA	\$17
SAUTEED ROASTED PEPPERS, ASPARAGUS, MELTED MOZZARELLA WITH LIGHT BROWN SAUCE	
POLLO ALLA GOCCIA D'ORO	\$18
FRIED CHICKEN CUTLET WITH FRESH TOMATOES, RED ONIONS, MELTED MOZZARELLA & EXTRA VIRGIN OLIVE OIL BALSAMIC VINAIGRETTE	
POLLO ALLA PARMIGIANA	\$17
POLLO ALLA SCARPARIELLO	\$17
BONELESS CHICKEN, SAUSAGE, ONIONS, SLICED POTATOES, & PEPPERS WITH LIGHT LEMON SAUCE	
POLLO ALLA SORRENTINO	\$17
CHICKEN WITH PROSCIUTTO, MOZZARELLA & EGGPLANT IN A BROWN SAUCE	
POLLO ALLA PICCATÀ	\$17
SAUTEED ARTICHOKE HEARTS, WITH CAPERS WITH GARLIC WHITE WINE LEMON SAUCE	
POLLO ALLA MARSALA	\$17
PORTOBELLO MUSHROOMS WITH MARSALA WINE SAUCE	

PESCE-FISH

SALMON AL GUSTO	\$20
BACON, CANNELLINI BEANS, SUN DRIED TOMATOES, OVER SPINACH WITH GARLIC & OIL	
FILET OF SOLE OREGANATA	\$26
GRILLED WITH SEASONED BREADCRUMBS WITH SHRIMP, BUTTER & GARLIC	
SHRIMP ANY STYLE	\$28
PARMESAN / SCAMPI / FRA DIAVOLO / FRANCESE	
CHILEAN SEA BASS OREGANATA	\$35
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	
CALAMARI FRA DIAVOLO	\$19
CALAMARI SAUTEED IN A ZESTY TOMATO SAUCE OVER PASTA	
ZUPPA DE PESCE	\$27
SHRIMP, CLAMS, MUSSELS, CALAMARI & SCALLOPS IN A FRA DIAVOLO SAUCE	

CARNE-MEAT

VEAL ALLA PARMIGIANA	\$18
VEAL ALLA SORRENTINO	\$18
VEAL WITH PROSCIUTTO, MOZZARELLA & EGGPLANT IN A BROWN SAUCE	
VEAL ALLA MARSALA	\$18
PORTOBELLO MUSHROOMS WITH MARSALA WINE SAUCE	
VEAL VALDOSTANA	\$25
VEAL STUFFED WITH PROSCIUTTO & MOZZARELLA IN BROWN SAUCE WITH PORTOBELLO MUSHROOMS	
VEAL ALLA GOCCIA D'ORO	\$18
MILANESE STYLE, FRESH TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINAIGRETTE	
*RACK OF LAMB	\$33
SEASONED RACK OF LAMB WITH A SIDE OF MINT JELLY	
*FILETTO DI MANZO AL RADICCHIO	\$33
THINLY SLICED FILLET MIGNON SAUTEED WITH RADICCHIO AND BALSAMIC VINEGAR	
*SURF & TURF	\$40
FILET MIGNON, LOBSTER TAIL & SHRIMP	

RAGAZZI-KIDS

SPAGHETTI WITH MEATBALLS (3pc)	\$12
MOZZARELLA STICKS (8pc)	\$10
PENNE WITH BUTTER	\$8
CHICKEN FINGERS WITH FRENCH FRIES	\$12

DISHES MAY ALSO BE PREPARED FOR CERTAIN INDIVIDUALS WITH ALLERGIES TO GLUTEN & OTHER FOOD ALLERGIES. PLEASE ASK YOUR SERVER.

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