

Ragazzi

Ragazzi, "young".

We here carry the word one step further to mean "young at heart".

*When you indulge your senses with life's greatest pleasures, combined with love, laughter and harmony, nothing can compare to the joy of such an experience. At **Ragazzi**, we have all the ingredients you need: good food, good company, and good spirits to make any occasion you celebrate with us one of life's sweetest moments.*

We welcome you to the Ragazzi family! We know your time with us will be memorable!

Damiano and Anthony

Antipastí

- Garlic Knots\$5.00
- Buffalo Wings\$9.95
With blue cheese dressing
- Eggplant Rollatini \$10.95
Eggplant stuffed with ricotta cheese topped with tomato sauce
homemade mozzarella cheese and baked to perfection
- Shrimp on a Stick \$11.95
Rosemary shrimp served with mashed white beans and broccoli rabe
- Calamari Fritti.....\$11.95
Topped with fried zucchini & carrots with a homemade hot or sweet
tomato sauce
- PEI Mussels \$11.95
Sautéed in marinara (sweet or hot) or white wine sauce
- Eggplant Tower \$12.95
Eggplant, prosciutto di parma, homemade mozzarella & roasted
peppers drizzled with a balsamic reduction
- Ragazzi Special \$12.95
Sopressata, parmigiano, provolone, homemade mozzarella & olives
- Scallops Wrapped in Bacon..... \$13.95
Served over broccoli rabe in a white wine & lemon sauce
- Crab Cakes \$12.95
Homemade crab cakes served over mixed greens

Zuppe

- Pasta Fagioli\$5.50
Cannellini beans with ditalini pasta in a light red broth
- Escarole and Beans\$5.50
Cannellini beans and escarole in a light red broth
- Pollo\$5.50
Chicken with mixed vegetables and ditalini pasta

Salad

(Add Grilled Shrimp \$7.00 or Grilled Chicken \$5.00)

- Ragazzi \$7.95
Mixed greens, plum tomatoes, red onions, cucumbers and olives tossed
in a homemade Italian dressing
- Caesar \$7.95
Romaine lettuce, croûtons, parmigiano cheese tossed with caesar
dressing
- Chop Chop\$9.50
Chopped romaine lettuce, tomato, onions, crumbled blue cheese,
pancetta and croutons tossed with balsamic vinaigrette
- Tomato and Mozzarella..... \$9.95
Cubed homemade mozzarella cheese, tomatoes and fire roasted red
peppers tossed with seasoned balsamic & extra virgin olive oil
- Penne Fresca \$9.95
Cubed homemade mozzarella cheese and fresh tomatoes tossed with
penne in an extra virgin olive oil sauce
- Avocado..... \$10.95
Arugula and radicchio topped with avocado and homemade mozzarella,
tossed with a honey balsamic vinaigrette dressing
- Mele \$10.95
Mixed baby greens, sliced apples, walnuts and goat cheese tossed with
a raspberry dressing
- Polpo \$13.95
Grilled octopus, arugula, fennel and red onions tossed with a
lemon vinaigrette dressing
- Chilled Seafood \$15.95
Shrimp, scallops and calamari served over arugula and tossed in a lemon
and oil dressing

Pasta

We can add gluten free or whole wheat pasta

- Spaghetti Marinara \$10.50
Our traditional marinara sauce tossed with spaghetti.
- Penne Meatball Marinara \$13.50
Penne pasta in a marinara sauce with homemade meatballs
- Penne Primavera \$13.50
Penne tossed with seasoned vegetables in garlic and oil
- Penne alla Vodka \$13.50
with Chicken\$17.95 with Shrimp \$19.50
Prosciutto, mushrooms and onions cooked in a vodka cream
sauce with a touch of tomato sauce
- Homemade Meat Lasagna \$14.50
Ragazzi's own recipe layered and baked with meat, ricotta and
homemade mozzarella cheese
- Stuffed Rigatoni Bolognese \$14.50
Rigatoni stuffed with ricotta cheese topped with homemade meat sauce
- Ravioli Ripieni..... \$14.50
Cheese or spinach ravioli in a tomato or vodka sauce
- Fettuccine Alfredo \$14.95
Fettuccine tossed in a white cream parmigiana sauce
- Pappardelle Carbonara \$14.95
Homemade pappardelle pasta sautéed with pancetta (Italian bacon),
eggs and a touch of cream
- Pappardelle Bolognese..... \$14.95
Homemade pappardelle pasta tossed in a carrot, onion, and celery
mixed meat sauce.
- Fusilli with Broccoli Rabe and Sausage\$17.95
Homemade fusilli pasta tossed with broccoli rabe and sweet
crumbled sausage in a garlic and extra virgin olive oil sauce
- Linguini with Clam Sauce\$17.95
Clams sautéed with garlic, extra virgin olive oil in a white or red sauce
tossed with linguini
- Penne, Chicken & Broccoli.....\$17.95
Penne pasta tossed with chicken and broccoli cooked in a fresh
tomato and garlic sauce
- Gnocchi, Broccoli and Shrimp\$17.95
Potato dumplings cooked in garlic and extra virgin olive oil and
tossed with broccoli and shrimp

Pollo

We can make most of the below dishes gluten free

Chicken Francese.....\$17.95

Chicken breast cooked in a white wine lemon sauce served over spinach.

Chicken Parmigiana.....\$17.95

Chicken cutlet breaded and topped with tomato sauce, homemade mozzarella cheese and baked to perfection. Served with penne in a marinara sauce.

Chicken Piccata.....\$17.95

Chicken breast sautéed with capers in a lemon white wine sauce and served over escarole.

Chicken Scarpariello.....\$17.95

Chicken on the bone with Italian sausage, potatoes, roasted red peppers and onions sautéed in a rosemary garlic and olive oil sauce.

Chicken Marsala.....\$17.95

Chicken breast cooked with mushrooms in a marsala wine sauce.

Chicken Saltimbocca.....\$19.50

Chicken breast topped with prosciutto di parma, spinach and homemade mozzarella cheese, cooked in a white wine sauce with mixed vegetables.

Chicken Sorrentino.....\$19.50

Chicken breast topped with prosciutto di parma, eggplant and homemade mozzarella cheese, cooked in a white wine sauce with mixed vegetables.

Chicken Milanese.....\$19.50

Chicken cutlet breaded and topped with arugula, tomato and onion salad.

Pesce

Grilled or Blackened Salmon.....\$19.95

Grilled salmon simply seasoned with salt, pepper and extra virgin olive oil and served with roasted potatoes and mixed vegetables

Clams and Crab Meat.....\$19.95

Cooked in a light red sauce and tossed with angel hair pasta

Shrimp Parmigiana.....\$19.95

Shrimp breaded and topped with tomato sauce and homemade mozzarella cheese and baked to perfection. Served with penne in a marinara sauce

Flounder Francese.....\$19.95

Flounder cooked in a white wine lemon sauce and served over spinach

Shrimp Scampi over Risotto.....\$19.95

Shrimp prepared in a white wine garlic sauce and served over risotto

Shrimp Francese.....\$19.95

Shrimp cooked in a white wine lemon sauce and served over spinach

Scallop and Shrimp Scampi over Risotto.....\$21.95

Scallops and shrimp prepared in a white wine garlic sauce and served over risotto

Zuppa di Pesce.....\$21.95

Mussels, clams, shrimp and calamari sautéed in a red or white sauce and served over linguini pasta

Seared Scallops.....\$23.95

Scallops seared to perfection and served with seasoned vegetables

Al Forno

Penne al Forno.....\$13.95

Penne tossed with tomato sauce and topped with homemade mozzarella cheese.

Eggplant Rollatini.....\$16.95

Eggplant stuffed with ricotta cheese topped with marinara sauce and homemade mozzarella and baked to perfection. Served with penne in a marinara sauce.

Penne Siciliano.....\$16.95

Penne tossed with tomato sauce, diced eggplant, ricotta and topped with homemade mozzarella and baked to perfection.

Eggplant Parmigiana.....\$16.95

Eggplant topped with tomato sauce and homemade mozzarella cheese and baked to perfection.

Vitello

We can make most of the below dishes gluten free

Veal Marsala.....\$20.95

Veal cutlet cooked with mushrooms in a marsala wine sauce. Served with penne.

Veal Parmigiana.....\$20.95

Veal cutlet breaded and topped with tomato sauce, homemade mozzarella and baked to perfection. Served with penne in a marinara sauce.

Veal Milanese.....\$20.95

Veal cutlet breaded and topped with arugula, tomato and onion salad.

Veal Francese.....\$20.95

Veal cutlet cooked in a white wine lemon sauce and served with pasta.

Veal Sorrentino.....\$21.95

Veal topped with prosciutto di parma, eggplant and homemade mozzarella cooked with a white wine sauce and served with mixed vegetables.

Veal Saltimbocca.....\$21.95

Veal topped with prosciutto di parma, spinach and homemade mozzarella cooked in a white wine sauce and served with mixed vegetables and roasted peppers.

Carne

Bistecca Ragazzi.....\$24.95

14 oz. New York strip steak grilled and topped with sautéed onions and mushrooms and served with roasted potatoes.

Gluten-Free

Penne Primavera.....14.95

Mixed vegetables over gluten-free penne with garlic and extra virgin olive oil

Gambery alla Grilla.....19.95

Grilled shrimp over spinach with garlic and extra virgin olive oil

Chicken Marsala.....\$17.95

Chicken breast cooked with mushrooms in a marsala wine sauce. Served over gluten-free penne.

Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

Sides

French Fries.....\$4.95

Mashed Potato.....\$4.95

Sweet Potato Fries.....\$4.95

Homemade Meatballs.....\$4.95

Grilled Sweet Sausage.....\$4.95

Steamed Broccoli.....\$6.95

Sautéed Spinach.....\$6.95

Sautéed Mixed Vegetables.....\$6.95

Sautéed Broccoli Rabe.....\$8.95

Children's Menu

Chicken Fingers with Honey Mustard.....\$8.00

Buffalo Wings (mild) with Blue Cheese.....\$8.00

Cheese Ravioli.....\$8.00

With tomato sauce or butter sauce

Baked Ziti.....\$8.00

Mini Burgers.....\$9.00

Meatball Sliders.....\$9.00

Chicken Parmigiana.....\$11.00

Over penne with tomato sauce