

## CATERING MENU

ANTIPASTI	HALF TRAY (SERVES 6-8)	FULL TRAY (SERVES 12-15)
Arangini	\$40	\$75
Zuppa di Cozze	\$45	\$80
Antipasto Caldo	\$45	\$90
Vongole Oregonata	\$50	\$100
Calamari Fritti	\$50	\$90
Polpete	\$45	\$80
Mozzarella Fresca	\$40	\$80
Antipasto Assortito	\$50	\$95

SALAD	HALF TRAY	FULL TRAY
Insalata di Caesar	\$30	\$55
Insalata di Frutti di Mare	\$50	\$95
Insalata Caprese	\$45	\$80
Insalata "GoodFaYou Spyda"	\$35	\$65
Specialty Salads	Priced Accordingly	

PASTA	HALF TRAY (6-8)	FULL TRAY (12-15)
Penne al Orto	\$50	\$95
Rigatoni all Vodka	\$45	\$85
Spaghetti Domenica	\$50	\$90
Ravioli Spinaci	\$45	\$85
Lasagna Rollatini	\$45	\$85
Rigatoni al Forno	\$45	\$85
Penne Con Asparagus	\$50	\$95

SECONDI PIATTI	HALF TRAY (6-8)	FULL TRAY (12-15)
Pollo Scarpiello	\$75	\$150
Pollo Gorgonzola	\$75	\$150
Pollo Rollatini	\$75	\$150
Pollo alla Parmigiana	\$75	\$150
Gamberetti "Ragazzi"	\$90	\$180
Salmona Livornese	\$85	\$160
Vitello Funghetto	\$80	\$160

SIDES		
Vegetables	\$45	\$85
(Broccoli, String beans or mixed vegetables sauteed in garlic and olive oil)		
Roasted Potatoes	\$40	\$70

## PARTY PACKAGES

**PARTY PACKAGE #1**  
\$29.95 per person + Tax + 20% Gratuity  
Includes unlimited soda, coffee and tea

**Antipasti - Choice of:**  
Any three appetizers from our menu  
(Served family style)

**Insalata - Choice of:**  
Mixed green salad or  
traditional Caesar salad

**Entree**  
Choose any four pasta's  
from our menu

**Dessert - Choice of:**  
Homemade Tiramisu  
Napoleon or  
Fresh Fruit Platters

**PARTY PACKAGE #2**  
\$36.95 per person + Tax + 20% Gratuity  
Includes unlimited soda, coffee and tea

**Antipasti - Choice of:**  
Any three appetizers from our menu  
(Served Family Style)

**Insalata - Choice of:**  
Mixed green salad or  
traditional Caesar salad

**Entree**  
Choose one chicken entree  
Choose one veal or fish entree  
Choice of two pasta selections  
All entrees served with vegetables  
& potatoes (excluding pasta)

**Dessert - Choice of:**  
Homemade Tiramisu  
Napoleon or  
Fresh Fruit Platters

**PARTY PACKAGE #3**  
\$41.95 per person + Tax + 20% Gratuity  
Includes unlimited soda, coffee and tea

**Antipasti - Choice of:**  
Any three appetizers from our menu  
(Served family style)

**Insalata - Choice of:**  
Mixed green salad or  
traditional Caesar salad

**Entree**  
One chicken entree  
One veal entree  
One fish entree  
One pasta selection  
All entrees served with potato and  
vegetable excluding pasta

**Dessert - Choice of:**  
Homemade Tiramisu, Napoleon, or  
Fresh Fruit Platters

**PARTY PACKAGE #4**  
\$46.95 per person + Tax + 20% Gratuity  
Includes unlimited soda, coffee and tea

**Antipasti - Choice of:**  
Any three appetizers from our menu  
(Served Family Style)

**Insalata - Choice of:**  
Mixed green salad or  
traditional Caesar salad

**Mid-Course - Choice of:**  
Rigatoni alla Vodka or Penne Pomodoro

**Entree**  
One chicken selection  
One veal selection  
One fish selection  
All entrees served with potato  
and vegetable

**Dessert - Choice of:**  
Homemade Tiramisu, Napoleon or  
Fresh Fruit Platters

**PARTY PACKAGE #5**  
\$71.95 per person + Tax + 20% Gratuity. Includes unlimited soda, coffee and tea  
and 3 Hour Top Shelf Open Bar

**Antipasti - Choice of:**  
Any three appetizers from our menu  
(Served family style)

**Insalata - Choice of:**  
Mixed green salad or  
traditional Caesar salad

**Mid-Course - Choice of:**  
Rigatoni alla Vodka or Penne Pomodoro  
Rigatoni pasta with Vodka,  
Tomato or Garlic & Oil Sauce

**Entree**  
One chicken selection  
One veal selection  
One fish selection  
All entrees served with potato  
and vegetable

**Dessert - Choice of:**  
Homemade Tiramisu, Napoleon or  
Fresh Fruit Platters

**CHILDREN**  
\$15.00 per child includes  
unlimited soda and juice

**Children's Menu - Choice of:**  
Pasta Tomato Sauce, Pasta Butter Sauce,  
Pizza, Chicken Fingers & French Fries or  
Macaroni & Cheese  
Scoop of Vanilla or Chocolate Ice Cream

**DRINK PACKAGES**  
Top Shelf Open bar \$30.00 (3 Hour Limit)  
Additional Hour \$10.00  
Unlimited Beer & Wine \$15.00  
(Includes Bottled Import & Domestic Beer)  
Champagne Toast \$3.50  
Bar tab & cash bar packages are available

**EXTRAS**  
Specialty Cakes Available  
Italian Butter Cookies \$2.95 per person  
Pastries & butter cookies \$4.95 per person  
Fruit Platters (Family Style) \$3.95 per person  
Floral arrangements available upon request  
Balloons Available \$10.00 per table (4)  
Various linen color available N/C

**DEPOSITS**  
\$300 non-refundable deposit required  
for private dining area. 40 Adult Minimum  
Required for Private Room  
(Not available on Fri & Sat Night)

\*Proudly serving Opic Wines



2950 Middle Country Road • Nesconset, NY 11767  
(631) 265-8200 • Ragazzi-ny.com

# Ragazzi

Italian Kitchen & Bar

## TAKE OUT & CATERING MENU



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## ANTIPASTI

**ZUCCHINI FRITTI 9**  
Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping

**CARCIOFO RIPIENO 11**  
Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with melted mozzarella cheese

**MOZZARELLA IN CARROZZA 10**  
Deep fried mozzarella triangles with marinara dipping sauce

**CALAMARI "RAGAZZI" 12**  
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

**ARANCINI 10**  
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping

**VERDURE 8**  
Choice of spinach, broccoli, escarole or string beans steamed or sautéed in a light garlic & oil

**GAMBERETTI GORGONZOLA 14**  
Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesclun

**ZUPPA DI COZZE 12**  
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast

**NAPOLEONE DI MELANZANE 13**  
Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella

**ANTIPASTO CALDO 14**  
Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata

**VONGOLE OREGANATE 11**  
Baked Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce

**CALAMARI FRITTI 12**  
Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping

**CARCIOFI FRITTI 11**  
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction

**PATATINE FRITTE ITALIANE 12**  
Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

## INSALATA

**INSALATA DI NONNA 10**  
Mesclun greens with dried cranberries, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette

**INSALATA DI CAESAR 9**  
Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese

**INSALATA "GOODFAYOU SPYDA" 9**  
Mixed baby field greens, plum tomatoes, shaved carrots and red onion flavored with a creamy Italian dressing

**INSALATA FRUTTI DI MARE 15**  
Chilled fresh seafood salad enhanced with a zesty citrus dressing

**INSALATA CAPRESE 11**  
Homemade Bocconcini mozzarella with roasted red peppers, plum tomatoes, olives and basil, drizzled with a balsamic reduction

**INSALATA "RAGAZZI" 12**  
Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing

**COCKTAIL DI GAMBERETTI 12**  
Jumbo chilled shrimp cocktail

**ZUPPA DEL GIORNO 7.5**  
Homemade soup of the day

**BRUSCHETTA 8**  
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil

**POLPETTE 11**  
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese

**MOZZARELLA FRESCA 10**  
Homemade mozzarella cheese stuffed with imported prosciutto, sun-dried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction and our homemade pesto

**ANTIPASTO ASSORTITO 14**  
Imported Italian prosciutto, Genoa salami, sopressata, Gaeta olives, provone cheese, roasted red peppers, caponata, artichoke hearts and fresh cut asparagus, drizzled with a balsamic reduction

**INSALATA MEDITERRANEO 10**  
Crispy Romaine lettuce with feta cheese, red onions, fresh ripened tomatoes, cucumbers and black olives tossed in a roasted garlic red wine vinaigrette dressing

**INSALATA PRIMAVERA 11**  
Grilled seasonal vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula

**INSALATA PARMA 12**  
Romaine lettuce with roasted peppers, olives, shaved Pecorino Romano cheese, red onion and breaded chicken cutlet in a balsamic vinaigrette

## QUALCOSINE "A LITTLE SOMETHING"

Italian Small Plates

**SUSHI ITALIANO 9**  
Sushi Ragazzi style made with imported prosciutto, rice, fresh herbs, pignoli nuts and sweet roasted peppers drizzled with a balsamic reduction

**SPIEDINI POLLO 10**  
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce

**STROMBOLI 11**  
Fresh baked bread filled with imported Italian cheeses and meats, drizzled with a balsamic reduction

**PICCOLA POLPETTE 8.5**  
Our delicious homemade meatball sliders served on miniature brioche rolls with tomato sauce and melted mozzarella

**ZUCCHINI PIZZELLE 8.5**  
Homemade zucchini pancakes made with fresh herbs and Pecorino Romano cheese, drizzled with a balsamic reduction

**PRIMAVERA ITALIANA 9.5**  
Our Italian Spring rolls filled with fresh vegetables and goat cheese

**PIATTO DI FORMAGGIO E CARNE 12**  
Imported sopressata and salami with Parmigiano Reggiano, provolone and gorgonzola cheeses served with grilled tuscan bread and olives

**BISTECA "GLORIA" 31**  
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccol rabe & oven roasted potatoes

Can be prepared gluten free. Additional charge.

## PASTA

**RAVIOLI AL RAGU DI CARNE 15**  
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushrooms & peas

**LINGUINI AL MOLUSCO 17**  
Linguini pasta with Littleneck clams in a red or white clam sauce

**PENNE CON ASPARAGI 14**  
Penne pasta with diced chicken, asparagus and sautéed tomatoes in a pesto cream sauce

**FUSILLI CON POLLO FUNGHI 14**  
Fusilli pasta with diced grilled chicken, red peppers and mushrooms sautéed in a light marinara or garlic & oil sauce topped with melted mozzarella

**RAVIOLI SPINACI 15**  
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

**FETTUCINE CON GORGONZOLA 16**  
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce

**PENNE CAPRESE 14**  
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

**GNOCCHI BOLOGNESE 16**  
Homemade potato dumplings tossed in a Bolognese sauce topped with a dollop of ricotta cheese

**CAPELLINI AL ORTO 15**  
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce

**RIGATONI ALLA VODKA 15**  
Rigatoni pasta in a vodka cream sauce with chicken +d with shrimp +7

**SPAGHETTI DOMENICA 16**  
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce

**RAVIOLI DI ARAGOSTA 17**  
Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto

**CAVATOPPI ALLA SCAROLA 16**  
Cavatoppi pasta with diced grilled chicken, tomatoes, escarole and cannellini beans in a white bean garlic & oil sauce

**RIGATONI "DOCTORE" 16**  
Rigatoni pasta with Italian sausage, broccol rabe and sun-dried tomatoes in a light garlic and oil sauce

**CAPELLINI FRUTTI DI MARE 19**  
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce

**PENNE ALLA SICILIANA 15**  
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh Bocconcini mozzarella cheese

**LASAGNA ROLLATINI 18**  
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce

**RIGATONI AL FORNO 15**  
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese

**TORTELLINI ALGHERIERI 17**  
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

**MARGHERITA 9**  
Fresh mozzarella, tomato sauce and basil

**MELANZANE 10**  
Roasted eggplant, mozzarella cheese and tomato sauce

## PIZZA & CALZONE

**BIANCO 11**  
Ricotta, sautéed fresh spinach and mozzarella

**VODKA 10**  
Diced grilled chicken, vodka sauce and melted mozzarella cheese

10" Homemade Personal Pizza - Add House Salad or Caesar Salad \$9.95  
Add any topping \$1.00  
Mushrooms, Sausage, Peppers, Onions, Chicken, Pepperoni

## PANINI/WRAPPS

With choice of House Salad or Rosemary French Fries  
Served 11:30-4:00pm Daily

**PANINO CAPRESE 9.5**  
Fresh mozzarella, roasted red peppers and plum tomatoes with a balsamic vinaigrette dressing

**PANINO PARMIGIANA 9**  
Chicken cutlet topped with tomato sauce and melted mozzarella cheese

**PANINO TUSCANO 9.5**  
Breaded chicken cutlet, roasted peppers, arugula and mozzarella

**PANINO "RAGAZZI" 10**  
Italian Mortadella, imported prosciutto, Genoa Salami, provolone cheese and roasted red peppers

**PANINO AMERICANO 9**  
Honey roasted chicken, creamy brie and crispy bacon with honey mustard

**PANINO POLLO 9.5**  
Grilled chicken breast sautéed in a balsamic reduction with smoked mozzarella and arugula

**CALZONE 9**  
Traditional ricotta and mozzarella filled calzone

**PROSCIUTTO 10**  
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction

**BLT ITALIANO WRAP 9**  
Breaded grilled chicken, Romaine lettuce, fresh tomato, crisp bacon and mayo

**CAESAR WRAP 8**  
Grilled chicken with Romaine lettuce, crispy croutons in a traditional Caesar dressing

**PANINO POLPETTE 10**  
Homemade meatballs with tomato sauce and melted mozzarella cheese

## DOLCE

**PANNA COTTA 7.5**  
Italian custard topped with seasonal berries flavored with Cointreau Liqueur

**PESCA DENA 8**  
Baked peaches stuffed with crushed amaretti cookies and topped with a sweetened Mascarpone cream

**NUTELLA PIZZA 8.5**  
Our homemade puff pastry crust with Nutella chocolate hazelnut spread, fresh strawberries and bananas topped with melted marshmallows

**TARTUFO 7.5**  
Chocolate and vanilla ice cream covered in dark chocolate with a raspberry center

**TIRAMISU 8**  
Lady fingers soaked in espresso and layered with a Mascarpone cream topped with shavings of dark chocolate

**NAPOLEONE 8**  
Layers of puff pastry with homemade whipped cream and vanilla flavored custard

**PEANUT BUTTER MOUSSE CAKE 7**  
Rich chocolate mousse layered with peanut butter

**DOLCE FORMAGGIO 7.5**  
Traditional Italian cheesecake

**SORBET & GELATO 7**  
Assorted sorbets & gelato

**OREO ICE CREAM CAKE 7**  
Vanilla and Oreo ice cream cake

**CHOCOLATE MOUSSE CAKE 7**  
Rich chocolate mousse with chocolate sponge cake

**CANNOLI 8.5**  
Traditional homemade cannoli

**APPLE COBBLER 9**  
Homemade apple cobbler a la mode

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