

## 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 Oreganata	\$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
Salmone Livornese	\$85	\$160
Vitello Funghetto	\$80	\$160

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

## PARTY PACKAGES

### PARTY PACKAGE #1

\$32.95 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

#### Entrée

Choose any four pasta's  
from our menu

#### Dessert - Choice of:

Homemade Tiramisu  
Napoleon or  
Fresh Fruit Platters

### PARTY PACKAGE #2

\$39.95 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

#### Entrée

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

#### Dessert - Choice of:

Homemade Tiramisu  
Napoleon or  
Fresh Fruit Platters

### PARTY PACKAGE #3

\$44.95 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

#### Entrée

One chicken entree  
One veal entree  
One fish entrée  
One pasta selections  
All entrees served with vegetable  
& potatoes (excluding pasta)

#### Dessert - Choice of:

Homemade Tiramisu, Napoleon or  
Fresh Fruit Platters

### PARTY PACKAGE #4

\$49.95 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

#### Entrée

One chicken entree  
One veal entree  
One fish entrée  
All entrees served with vegetable  
& potatoes (excluding pasta)

#### Dessert - Choice of:

Homemade Tiramisu, Napoleon or  
Fresh Fruit Platters

### PARTY PACKAGE #5

\$74.95 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 Plannters (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

\$300.00 Non-Refundable Deposit required  
for private dining area. 40 Adult Minimum.  
\$500.00 Non-Refundable Deposit required  
for main room. 50 Adult Minimum.  
(Limited Availability on Fri & Sat Nights)

### SEASONAL OUTDOOR DINING AVAILABLE



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



Italian Kitchen & Bar

TAKE OUT & CATERING MENU



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## ANTIPASTI

- ZUCCHINI FRITTI 10**  
Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping
- CARCIOFO RIPIENO 13**  
Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with melted mozzarella cheese
- MOZZARELLACARROZZA 11**  
Deep fried mozzarella triangles with marinara dipping sauce
- CALAMARI "RAGAZZI" 14**  
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers
- ARANCINI 12**  
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 sauteed in a light garlic & oil
- GAMBERETTI GORGONZOLA 14**  
Jumbo shrimp and roasted red peppers sauteed in a gorgonzola cream sauce on a bed of mesculin
- ZUPPA DI COZZE 14**  
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast
- COCKTAIL DI GAMBERETTI 14**  
Jumbo chilled shrimp cocktail
- ZUPPA DEL GIORNO 8**  
Homemade soup of the day
- BRUSCHETTA 9**  
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil
- POLPETTE 12**  
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese
- MOZZARELLA FRESCA 11**  
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 16**  
Imported Italian prosciutto, genoa salami, sopressata, gaeta olives, provolone cheese, roasted red peppers, caponata, artichoke hearts and fresh cut asparagus, drizzled with a balsamic reduction and fresh cut asparagus, drizzled with a balsamic reduction
- ANTIPASTO CALDO 16**  
Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata
- VONGOLE OREGANATE 12**  
Baked Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce
- CALAMARI FRITTI 14**  
Fried calamari serviced with our homemade tomato sauce and Wasabi aioli for dipping
- CARCIOFI FRITTI 12**  
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction
- PATATINE FRITTE ITALIANE 13**  
Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

## INSALATA

- INSALATA DI NONNA 12**  
Mesculin greens with dried cranberries, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette
- INSALATA CAESAR 11**  
Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese
- INSALATA "GOODFAYOU SPYDA" 10**  
Mixed baby field greens, plum tomatoes, shaved carrots and red onion flavored with a creamy Italian dressing
- INSALATA FRUTTI DI MARE 16**  
Chilled fresh seafood salad enhanced with a zesty citrus dressing
- INSALATA CAPRESE 14**  
Homemade Burrata mozzarella with roasted red peppers, plum tomatoes, olives and basil, drizzled with a balsamic reduction
- INSALATA "RAGAZZI" 14**  
Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing
- INSALATA MEDITERRANEO 12**  
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 13**  
Grilled seasonal vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula
- INSALATA PARMA 14**  
Romaine lettuce with roasted peppers, olives, shaved Pecorino Romano cheese, red onion and breaded chicken cutlet in a balsamic vinaigrette

Add grilled chicken \$4 or add grilled jumbo shrimp \$7

## QUALCOSINE "A LITTLE SOMETHING"

### ITALIAN SMALL PLATES

- PRIMAVERA ITALIANA 9.5**  
Our Italian Spring rolls filled with fresh vegetables and goat cheese
- SPIEDINI POLLO 12**  
Tender grilled chicken, pep-pers and onions, skewered and served with our peanut ginger dipping sauce
- STROMBOLI 13**  
Fresh baked bread filled with imported Italian cheeses and meats, drizzled with a balsamic reduction
- PICCOLINE POLPETTE 9.5**  
Our delicious homemade meatball sliders served on miniature brioche rolls with tomato sauce and melted mozzarella
- ZUCCHINI PIZZELLE 9**  
Homemade zucchini pancakes made with fresh herbs and Pecorino Romano cheese, drizzled with a balsamic reduction
- SUSHI ITALIANO 10**  
Sushi Ragazzi style made with imported prosciutto, rice, fresh herbs, pignoli nuts and sweet roasted peppers drizzled with a balsamic reduction
- PIATTO DI FORMAGGIO E CARNE 14**  
Imported sopressata and salami with Parmigiano Reggiano, provolone and gorgonzola cheeses served with grilled tuscan bread and olives

Can be prepared gluten free. Additional charge.

Please inform your server of any and all food allergies before ordering.

## PASTA

- RAVIOLI AL RAGU DE CARNE 17**  
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushrooms & peas
- LINGUINI AL MOLUSCO 19**  
Linguini pasta with littleneck clams in a red or white clam sauce
- PENNE CON ASPARAGI 16**  
Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce
- FUSILLI CON POLLO FUNGHI 16**  
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 17**  
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce
- FETTUCCINE CON GORGONZOLA 18**  
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sauteed in a Gorgonzola cream sauce
- GNOCCHI LUNEDI 19**  
Homemade potato dumplings sauteed in a light garlic and oil sauce with baby shrimp, broccoli rabe and cherry tomatoes topped with toasted breadcrumbs
- PENNE CAPRESE 16**  
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream
- PAPPARDELLE BOLOGNESE 19**  
Homemade pappardelle tossed in a bolognese sauce topped with a dollop of creamy burrata cheese
- CAPELLINI AL' ORTO 17**  
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce
- RIGATONI ALLA VODKA 17**  
Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7
- SPAGHETTI DOMENICA 18**  
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce
- RAVIOLI DI ARAGOSTA 19**  
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 18 "DOCTORE"**  
Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce
- CAPELLINI FRUTTI DI MARE 21**  
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy fra diavolo sauce
- PENNE ALLA SICILIANA 17**  
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh bocconcini mozzarella cheese
- LASAGNA ROLLATINI 20**  
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce
- RIGATONI AL FORNO 17**  
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese
- TORTELLINI ALIGHIERI 19**  
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

## SECONDI PIATTI

- POLLO BRICCO 23**  
Tender breasts of chicken with shrimp, cherry tomatoes, string beans, shitake mushrooms flavored in a marsala wine brown sauce served with potato and vegetable of the day
- POLLO SCARPIELLO 24**  
Tender chicken on or off the bone with Italian sausage, potatoes, roasted red peppers and onions sautéed in a rosemary garlic oil sauce
- POLLO GORGONZOLA 23**  
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day
- POLLO "NONNA" 23**  
Tender breasts of chicken sautéed in a chardonnay wine lemon sauce with artichoke hearts and capers served with potato and vegetable of the day
- POLLO "LIZANNO" 23**  
Tender breasts of chicken topped with tomatoes and our homemade mozzarella fresca sautéed in a pink cream sauce served with potato and vegetable of the day
- POLLO "SHABANO" 23**  
Tender breasts of chicken topped with diced tomatoes, asparagus, prosciutto and melted mozzarella cheese sautéed in a light garlic and oil sauce served with potato and vegetable of the day
- POLLO "NONNA" 23**  
Tender breasts of chicken sautéed in a marsala wine sauce served with potato and vegetable of the day
- GAMBERETTI "RAGAZZI" 28**  
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini
- GAMERETTI FRANCESE 28**  
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day
- POLLO ROLLATINI 24**  
Breasts of chicken filled with spinach, walnuts, sun-dried tomatoes and provolone cheese sautéed in a marsala wine sauce served with potato and vegetable of the day
- GAMBERETTI "RAGAZZI" 28**  
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day
- POLLO FLORENDENA 23**  
Breaded chicken cutlet topped with sauteed spinach and melted mozzarella in a light brown sauce with mushrooms served with potato and vegetable of the day
- BISTECA "GLORIA" 34\***  
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes
- TRE COMBO 24**  
Pollo parmigiana, lasagna rollatini and meatballs
- ZUPPA DI MARE 30**  
Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce
- SALMONE OREGANATA 29**  
Fresh filet of salmon topped with seasoned bread crumbs in a white wine lemon sauce served with potato and vegetable of the day
- POLLO ROLLATINI 24**  
Breasts of chicken filled with spinach, walnuts, sun-dried tomatoes and provolone cheese sautéed in a marsala wine sauce served with potato and vegetable of the day
- SCALOPPINI FUNGHETTI 25**  
Tender veal scaloppini with portabello, shitake and wild mushrooms in a white wine brown sauce served with potato and vegetable of the day
- VITELLO SALTIMBOCCA 25**  
Tender veal scaloppini topped with prosciutto, eggplant and mozzarella cheese sauteed in a marsala wine brown sauce served with potato and vegetable of the day
- VITELLO MILANESE 25**  
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula
- BRANZINO ALLA "VONA" 29**  
Fresh filet of branzino sautéed in a white wine lemon sauce served over asparagus

\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs increase your risk of food borne illness, especially if you have certain medical conditions

## PIZZA & CALZONE

- MARGHERITA 9**  
Fresh mozzarella, tomato sauce and basil
- MELANZANE 10**  
Roasted eggplant, mozzarella cheese and tomato sauce
- BIANCO 11**  
Ricotta, sauteed fresh spinach and mozzarella
- VODKA 10**  
Diced grilled chicken, vodka sauce and melted mozzarella cheese
- CALZONE 10**  
Traditional ricotta and mozzarella filled calzone
- PROSCIUTTO 13**  
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction
- 10" Homemade Personal Pizza**  
Add any topping \$1.00  
Mushrooms, Sausage, Peppers, Onions, Chicken, Pepperoni

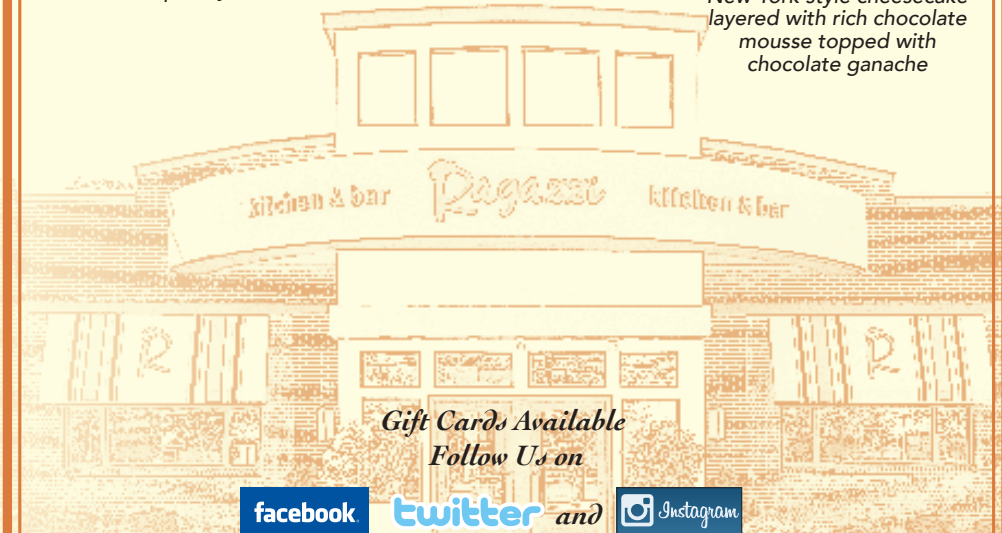
## PANINI/WRAPS

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

- PANINO CAPRESE 11**  
Fresh mozzarella, roasted red peppers and plum tomatoes with a balsamic vinaigrette dressing
- PANINO "RAGAZZI" 10**  
Italian Mortadella, imported prosciutto, Genoa Salami, provolone cheese and roasted red peppers
- PANINO PARMIGIANA 11**  
Chicken cutlet topped with tomato sauce and melted mozzarella cheese
- PANINO TUSCANO 12**  
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 12**  
Honey roasted chicken, creamy brie and crispy bacon with honey mustard
- PANINO POLLO 12**  
Grilled chicken breast sautéed in a balsamic reduction with smoked mozzarella and arugula
- BLT ITALIANO WRAP 10**  
Breaded grilled chicken, Romaine lettuce, fresh tomato, crisp bacon and mayo
- CAESAR WRAP 11**  
Grilled chicken with Romaine lettuce, crispy croutons in a traditional Caesar dressing
- PANINO POLPETE 11**  
Homemade meatballs with tomato sauce and melted mozzarella cheese

## DOLCE

- PANNA COTTA 7.5**  
Italian custard topped with seasonal berries flavored with cointreau liquor
- 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 choco-late with a raspberry center
- TIRAMISU 8**  
Lady fingers soaked in espresso and layered with a mascarpone cream topped with shavings of dark chocolate
- NAPOLEON 8**  
Layers of puff pastry with homemade whipped cream and vanilla flavored custard
- PEANUT BUTTER MOUSSE CAKE 7.5**  
Rich chocolate mousse layered with peanut butter
- DOLCE FORMAGGIO 7.5**  
Traditional Italian cheesecake
- SORBET & GELATO 7**  
Assorted sorbets & gelato
- RAGAZZI SUNDAE 8.5**  
Brownie sundae with vanilla ice cream, warmed chocolate fudge, walnuts and fresh whipped cream
- OREO ICE CREAM CAKE 7**  
Vanilla and Oreo ice cream cake
- CHOCOLATE MOUSSE CAKE 8**  
Rich chocolate mousse with chocolate sponge cake
- CANNOLI 8.5**  
Traditional homemade cannoli
- APPLE COBBLER 9**  
Homemade apple cobbler a la mode
- SILK & SATIN 8**  
New York style cheesecake layered with rich chocolate mousse topped with chocolate ganache



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