



# Dinner Menu

# Antipasti

## **GF** 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

## **GF** MOZZARELLA IN CARROZZA 11

Deep fried mozzarella triangles with marinara dipping sauce

## **GF** CALAMARI "RAGAZZI" 14

Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

## **GF** ARANCINI 12

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

## **GF** ZUPPA DI COZZE 14

Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast

## **GF** VERDURE 9

Choice of spinach, broccoli, escarole, broccoli rabe or string beans steamed or sautéed in a light garlic & oil sauce

## **GF** GAMBERETTI GORGONZOLA 16

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

## **GF** NAPOLEONE DI MELANZANE 15

Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella

## ANTIPASTO CALDO 16

Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata

## **GF** VONGOLE OREGANATE 12

Baked Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce

## **GF** CALAMARI FRITTI 14

Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping

## **GF** CARCIOFI FRITTI 12

Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction

## 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 a balsamic glaze and extra virgin olive oil

## **GF** POLPETTE 12

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

## **GF** MOZZARELLA FRESCA 11

Homemade mozzarella cheese stuffed with imported prosciutto, sun-dried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction

## **GF** 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

## 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

Mesclun greens with dried cranberries, apples, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette

## INSALATA DI 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, olives, 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 creamy 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

## SUSHI ITALIANO 10

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

## SPIEDINI POLLO 12

Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce

## STROMBOLI 13

Fresh baked bread stuffed 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

## PRIMAVERA ITALIANA 9.5

Our Italian Spring rolls filled with fresh vegetables and goat cheese, drizzled with a balsamic glaze

## PIATTO DI FORMAGGIO E CARNE 14

Imported sopressata and salami with Parmigiano Reggiano, provolone and gorgonzola cheeses served with grilled Tuscan bread and olives, drizzled with a balsamic glaze

## ZUCCHINI PIZZELLE 9

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

# Pizza & Calzone

## **GF** MARGHERITA 10

Fresh mozzarella, tomato sauce and basil

## **GF** MELANZANE 12

Roasted eggplant, mozzarella cheese and tomato sauce

## **GF** BIANCO 13

Ricotta, sautéed fresh spinach and mozzarella

## **GF** VODKA 11

Diced grilled chicken, vodka sauce and melted mozzarella cheese

## CALZONE 9

Traditional ricotta and mozzarella filled calzone

## **GF** 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, Pepperoni

**GF** Can be prepared gluten free  
Additional charge

# Pasta

## **GF** RAVIOLI AL RAGU DI CARNE 17

Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushrooms & peas, topped with ricotta cheese

## **GF** PENNE CON ASPARAGI 16

Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce

## **GF** 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

## **GF** FETTUCCINE CON GORGONZOLA 18

Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce

## **GF** CAVATOPPI ALLA SCAROLA 18

Cavatoppi with diced chicken, escarole, cannellini beans and diced tomatoes in a white bean garlic & oil sauce

## **GF** PAPPARDELLE BOLOGNESE 19

Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of creamy burrata cheese

## **GF** PENNE CAPRESE 16

Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

## **GF** CAPELLINI AL' ORTO 17

Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce

## **GF** RIGATONI "DOCTORE" 18

Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce

## **GF** GNOCCHI LUNEDI 19

Homemade potato dumplings sautéed in a light garlic and oil sauce with baby shrimp, broccoli rabe and cherry tomatoes topped with toasted bread crumbs

## LASAGNA ROLLATINI 20

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

## **GF** PENNE ALLA SICILIANA 17

Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh Bocconcini mozzarella cheese

## **GF** RAVIOLI SPINACI 17

Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

## **GF** RIGATONI AL FORNO 17

Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese

## **GF** TORTELLINI ALIGHERIERI 19

Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

## **GF** RIGATONI ALLA VODKA 17

Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7

## **GF** 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

## **GF** CAPELLINI FRUTTI DI MARE 21

Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce

## **GF** LINGUINI AL MOLUSCO 19

Linguini pasta with Littleneck clams in a red or white clam sauce

# Secondi Piatti

## **GF** 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

## **GF** POLLO SCARPIELLO 24

Tender chicken on or off the bone with Italian sausage, potatoes, roasted red cherry peppers and onions sautéed in a garlic oil sauce

## **GF** POLLO GORGONZOLA 23

Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day

## **GF** 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

## **GF** POLLO FLORENDENA 23

Breaded chicken cutlet topped with sautéed spinach and melted mozzarella in a light brown sauce with mushrooms served with potato and vegetable of the day

## **GF** \*BISTECA "GLORIA" 34

Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes

## **GF** 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

## **GF** 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

## **GF** POLLO ROLLATINI 24

Tender 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

## **GF** 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

## **GF** GAMBERETTI FRANCESE 28

Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day

## **GF** RAGAZZI PARMIGIANA

Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini  
with chicken 23  
with eggplant 23  
with veal 25  
with shrimp 28

## TRE COMBO 24

Pollo Parmigina, lasagna rollatini and meatballs

## **GF** ZUPPA DI MARE 30

Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce

## **GF** 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

## **GF** SCALOPPINI FUNGHETTI 25

Tender veal scaloppini with portabella, shitake and wild mushrooms in a Marsala wine sauce served with potato and vegetable of the day

## **GF** VITELLO SALTIMBOCCA 25

Tender veal scaloppini topped with prosciutto, eggplant and mozzarella cheese sautéed in a Marsala wine brown sauce served with potato and vegetable of the day

## **GF** VITELLO MILANESE 25

Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula

## **GF** BRANZINO ALLA "VONA" 29

Fresh fillet of branzino sautéed in a white wine lemon sauce served over asparagus

Entire Menu Available for Take-out

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

**GF** Can be prepared gluten free  
Additional charge

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