



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

Ragazzi specializes in Catering & Private Parties

Designated Curb-Side Parking For Your Convenience

For parties of 8 or more, gratuity of 18% will be added

Visit us at www.ragazzi-ny.com
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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