



Lunch Menu

Antipasti

- GF ZUCCHINI FRITTI 9**
Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping
- CARCIOFO RIPIENO 10**
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" 12**
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers
- GF ARANCINI 11**
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping
- GF ZUPPA DI COZZE 12**
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast
- GF VERDURE 9**
Choice of spinach, broccoli, escarole, broc rabe or string beans steamed or sautéed in a light garlic & oil sauce
- GF 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
- GF VONGOLE OREGANATE 11**
Baked Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce
- GF CALAMARI FRITTI 12**
Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping
- GF CARCIOFI FRITTI 11**
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction
- PATATINE FRITTE ITALIANE 11**
Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese
- ZUPPA DEL GIORNO 7.5**
Homemade soup of the day
- BRUSCHETTA 7.5**
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil and a Balsamic reduction
- GF POLPETTE 10**
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese
- GF 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
- GF ANTIPASTO ASSORTITO 14**
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
- GF COCKTAIL DI GAMBERETTI 12**
Jumbo chilled Shrimp cocktail
- GF GAMBERETTI GORGONZOLA 14**
Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesculin

Insalata

- INSALATA DI NONNA 10**
Mesculin greens with dried cranberries, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette
- INSALATA DI CAESAR 10**
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 DI FRUTTI DI MARE 15**
Chilled fresh seafood salad enhanced with a zesty citrus dressing
- INSALATA CAPRESE 11**
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 MEDITERRANO 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 14**
Grilled seasonal vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula
- INSALATA PARMA 13**
Romaine lettuce with roasted red 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

- ZUCCHINI PIZZELLE 8.5**
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
- STROMBOLI 10**
Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with a balsamic reduction
- PRIMAVERA ITALIANA 8.5**
Our Italian Spring rolls filled with fresh vegetables and goat cheese
- SPIEDINI POLLO 9**
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce
- PIATTO DI FORMAGGIO E CARNE 12**
Imported sopressata and salami with Parmigiano Reggiano, provolone and gorgonzola cheeses served with grilled Tuscan bread and olives
- PICCOLINE POLPETTE 8.5**
Our delicious homemade meatballs sliders served on miniature brioche rolls with tomato sauce and melted mozzarella

Panini/Wraps

- PANINO CAPRESE 11**
Fresh mozzarella, roasted red peppers and plum tomatoes with a Balsamic vinaigrette dressing
- 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" 11**
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 in tomato sauce and melted mozzarella cheese

Assorted Wraps Available

Choice of House Salad, Caesar Salad or Rosemary French Fries

Pasta

GF TORTELLINI ALIGHERIERI 15

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

GF PENNE CON ASPARAGI 13

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

GF FUSILLI CON POLLO FUNGHI 13

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 14

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

GF RIGATONI "DOCTORE" 14

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

GF GNOCCHI LUNEDI 15

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

GF PENNE CAPRESE 13

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

GF PAPPARDELLE BOLOGNESE 15

Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of Burrata mozzarella cheese

GF CAPELLINI ALL' ORTO 14

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

GF RIGATONI ALLA VODKA 13

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

GF SPAGHETTI DOMENICA 15

Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce

GF RAVIOLI DI ARAGOSTA 15

Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto

GF PENNE ALLA SICILIANA 13

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

GF CAPELLINI FRUTTI DI MARE 16

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

GF RAVIOLI AL RAGU DI CARNE 15

Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushroom and peas topped with ricotta cheese

LASAGNA ROLLATINI 15

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

GF RIGATONI AL FORNO 13

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

GF CAVATOPPI ALLA SCAROLA 14

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

GF LINGUINI AL MOLUSCO 15

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

GF RAVIOLI SPINACI 13

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

Secondi Piatti

All entrees served with your choice of a House or Caesar salad

GF POLLO BRICCO 18

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 19

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

GF POLLO GORGONZOLA 18

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

GF POLLO "SHABANO" 18

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 19

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 POLLO "NONNA" 18

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" 17

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 18

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" 23

Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini

GF *BISTECA "GLORIA" 29

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

GF RAGAZZI PARMIGIANA

Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini with chicken 18 with eggplant 18 with veal 20 with shrimp 23

TRE COMBO 19

Pollo Parmigiana, lasagna rollatini and meatballs

GF SALMONE OREGANATA 24

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 20

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

GF VITELLO SALTIMBOCCA 20

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 20

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

GF BRANZINO ALLA "VONA" 24

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

GF GAMBERETTI FRANCESE 24

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

GF ZUPPA DI MARE 26

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

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

Pizza & Calzone

GF MARGHERITA 9

Fresh mozzarella, tomato sauce and basil

GF MELANZANE 10

Roasted eggplant, mozzarella cheese and tomato sauce

CALZONE 10

Traditional ricotta and mozzarella filled calzone

GF BIANCO 11

Ricotta, sautéed fresh spinach and mozzarella

10" HOMEMADE PERSONAL PIZZA 9

Add any topping \$1.00

Mushrooms, Sausage, Peppers, Onions, Pepperoni, Meatballs

GF POLLO 11

Diced grilled chicken, roasted red peppers and Fontina cheese

GF PROSCIUTTO 11

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

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

GF Can be prepared gluten free. Additional charge