



# 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 mesclun

# 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 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 MEDITERRANNO 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

## 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 ALIGHIERI 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) POLLO BRICCO 18

Tender breasts of chicken with shrimp, cherry tomatoes, string beans, shiitake 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

\*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

## (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) Secondi Piatti

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

## (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) 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 Little neck clams in a red or white clam sauce

## (GF) RAVIOLI SPINACI 13

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

## (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, shiitake 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 FRANCHESE 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

## (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

## 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