

## Antipasti

- ZUCCHINI FRITTI 11**  
Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping
- CARCIOFO RIPIENO 14**  
Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with melted mozzarella cheese
- MOZZARELLA IN CARROZZA 12**  
Deep fried mozzarella triangles with marinara dipping sauce
- CALAMARI "RAGAZZI" 15**  
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers
- ARANCINI 13**  
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping
- ZUPPA DI COZZE 16**  
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast
- VERDURE 10**  
Choice of spinach, broccoli, escarole, broccoli rabe or string beans steamed or sautéed in a light garlic & oil sauce
- GAMBERETTI GORGONZOLA 18**  
Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesclun
- NAPOLEONE DI MELANZANE 16**  
Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella
- ANTIPASTO CALDO 17**  
Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata
- VONGOLE OREGANATE 13**  
Baked Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce
- CALAMARI FRITTI 15**  
Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping
- CARCIOFI FRITTI 13**  
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction
- COCKTAIL DI GAMBERETTI 15**  
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
- POLPETTE 13**  
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese
- MOZZARELLA FRESCA 12**  
Homemade mozzarella cheese stuffed with imported prosciutto, sun-dried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction
- ANTIPASTO ASSORTITO 17**  
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 ITALUANE 14**  
Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

## Insalata

- INSALATA DI NONNA 13**  
Mesclun greens with dried cranberries, apples, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette
- INSALATA DI CAESAR 12**  
Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese
- INSALATA "GOODFAYOU SPYDA" 11**  
Mixed baby field greens, plum tomatoes, olives, shaved carrots and red onion flavored with a creamy Italian dressing
- INSALATA FRUTTI DI MARE 17**  
Chilled fresh seafood salad enhanced with a zesty citrus dressing
- INSALATA CAPRESE 16**  
Homemade creamy Burrata mozzarella with roasted red peppers, plum tomatoes, olives and basil, drizzled with a balsamic reduction
- INSALATA "RAGAZZI" 15**  
Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing
- INSALATA MEDITERRANEO 13**  
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 15**  
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 11**  
Sushi Ragazzi style made with imported prosciutto, rice, fresh herbs, pignoli nuts and sweet roasted peppers drizzled with a balsamic reduction
- SPIEDINI POLLO 13**  
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce
- STROMBOLI 14**  
Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with a balsamic reduction
- PICCOLINE POLPETTE 10.5**  
Our delicious homemade meatball sliders served on miniature brioche rolls with tomato sauce and melted mozzarella
- PRIMAVERA ITALIANA 10.5**  
Our Italian Spring rolls filled with fresh vegetables and goat cheese, drizzled with a balsamic glaze
- PIATTO DI FORMAGGIO E CARNE 15**  
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 10**  
Homemade zucchini pancakes made with fresh herbs and Pecorino Romano cheese, drizzled with a balsamic reduction

## Pizza & Calzone

- MARGHERITA 11**  
Fresh mozzarella, tomato sauce and basil
- MELANZANE 14**  
Roasted eggplant, mozzarella cheese and tomato sauce
- BIANCO 14**  
Ricotta, sautéed fresh spinach and mozzarella
- VODKA 12**  
Diced grilled chicken, vodka sauce and melted mozzarella cheese
- CALZONE 10**  
Traditional ricotta and mozzarella filled calzone
- PROSCIUTTO 14**  
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

Can be prepared gluten free  
Additional charge

## Pasta

- RAVIOLI AL RAGU DI CARNE 18**  
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushrooms & peas, topped with ricotta cheese
- PENNE CON ASPARAGI 17**  
Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce
- FUSILLI CON POLLO FUNGHI 17**  
Fusilli pasta with diced grilled chicken, red peppers and mushrooms sautéed in a light marinara or garlic & oil sauce topped with melted mozzarella
- FETTUCINE CON GORGONZOLA 19**  
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce
- CAVATOPPI ALLA SCAROLA 19**  
Cavatoppi with diced chicken, escarole, cannellini beans and diced tomatoes in a white bean garlic & oil sauce
- PAPPARDELLE BOLOGNESE 20**  
Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of creamy burrata cheese
- PENNE CAPRESE 17**  
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream
- CAPELLINI AL' ORTO 18**  
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce
- RIGATONI "DOCTORE" 19**  
Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce
- GNOCCHI LUNEDI 20**  
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 21**  
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce
- PENNE ALLA SICILIANA 18**  
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh Bocconcini mozzarella cheese
- RAVIOLI SPINACI 18**  
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce
- RIGATONI AL FORNO 18**  
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese
- TORTELLINI ALIGHERIERI 20**  
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce
- RIGATONI ALLA VODKA 18**  
Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7
- SPAGHETTI DOMENICA 19**  
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce
- RAVIOLI DI ARAGOSTA 21**  
Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto
- CAPELLINI FRUTTI DI MARE 22**  
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce
- LINGUINI AL MOLUSCO 20**  
Linguini pasta with Littleneck clams in a red or white clam sauce

## Secondi Piatti

- POLLO BRICCO 24**  
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 25**  
Tender chicken on or off the bone with Italian sausage, potatoes, roasted red cherry peppers and onions sautéed in a garlic oil sauce
- POLLO GORGONZOLA 24**  
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day
- POLLO "SHABANO" 24**  
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 FLORENDENA 24**  
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
- \*BISTECA "GLORIA" 36**  
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes
- POLLO "NONNA" 24**  
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" 24**  
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 ROLLATINI 25**  
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
- GAMBERETTI "RAGAZZI" 29**  
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini
- GAMBERETTI FRANCESE 29**  
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day
- RAGAZZI PARMIGIANA**  
Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini  
with chicken 24  
with eggplant 24  
with veal 26  
with shrimp 29
- TRE COMBO 25**  
Pollo Parmigina, lasagna rollatini and meatballs
- ZUPPA DI MARE 32**  
Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce
- SALMONE OREGANATA 31**  
Fresh filet of salmon topped with seasoned bread crumbs in a white wine lemon sauce served with potato and vegetable of the day
- SCALOPPINI FUNGHETTI 26**  
Tender veal scaloppini with portabella, shitake and wild mushrooms in a Marsala wine sauce served with potato and vegetable of the day
- VITELLO SALTIMBOCCA 26**  
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
- VITELLO MILANESE 26**  
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula
- BRANZINO ALLA "VONA" 30**  
Fresh fillet of branzino sautéed in a white wine lemon sauce served over asparagus

Entire Menu Available for Take-out

Ragazzi specialties in Catering & Private Parties

Designated Curb-Side Parking For Your Convenience

\*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

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

Visit us at [www.ragazzi-ny.com](http://www.ragazzi-ny.com)  
Join our VIP E-mailing List For Updates & Promotions

Follow us on



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

Can be prepared gluten free  
Additional charge