

Antipasti

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

Insalata

- INSALATA DI NONNA 11**
Mesclun greens with dried cranberries, 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, shaved carrots and red onion flavored with a creamy Italian dressing
- INSALATA DI FRUTTI DI MARE 16**
Chilled fresh seafood salad enhanced with a zesty citrus dressing
- INSALATA CAPRESE 13**
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 MEDITERRANO 11**
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 15**
Grilled seasonal vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula
- INSALATA PARMA 15**
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 9.5**
Homemade zucchini pancakes made with fresh herbs and Pecorino Romano cheese, drizzled with a balsamic reduction
- SUSHI ITALIANO 11**
Sushi Ragazzi style made with imported prosciutto, rice, fresh herbs, pignoli nuts and sweet roasted peppers drizzled with a balsamic reduction
- STROMBOLI 11**
Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with a balsamic reduction
- PRIMAVERA ITALIANA 9.5**
Our Italian Spring rolls filled with fresh vegetables and goat cheese
- SPIEDINI POLLO 10**
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce
- PIATTO DI FORMAGGIO E CARNE 14**
Imported sopressata and salami with Parmigiano Reggiano, provolone and gorgonzola cheeses served with grilled Tuscan bread and olives
- PICCOLINE POLPETTE 9.5**
Our delicious homemade meatballs sliders served on miniature brioche rolls with tomato sauce and melted mozzarella

Panini/Wraps

- PANINO CAPRESE 13**
Fresh mozzarella, roasted red peppers and plum tomatoes with a Balsamic vinaigrette dressing
- PANINO PARMIGIANA 13**
Chicken cutlet topped with tomato sauce and melted mozzarella cheese
- PANINO TUSCANO 14**
Breaded chicken cutlet, roasted peppers, arugula and mozzarella
- PANINO "RAGAZZI" 13**
Italian Mortadella, imported prosciutto, Genoa Salami, provolone cheese and roasted red peppers
- PANINO AMERICANO 14**
Honey roasted chicken, creamy brie and crispy bacon with honey mustard
- PANINO POLLO 14**
Grilled chicken breast sautéed in a Balsamic reduction with smoked mozzarella and arugula
- BLT ITALIANO WRAP 12**
Breaded grilled chicken, Romaine lettuce, fresh tomato, crisp bacon and mayo
- CAESAR WRAP 13**
Grilled chicken with Romaine lettuce, crispy croutons in a traditional Caesar dressing
- PANINO POLPETTE 13**
Homemade meatballs in tomato sauce and melted mozzarella cheese

Assorted Wraps Available

Choice of House Salad, Caesar Salad or Rosemary French Fries

Pasta

- ☺ TORTELLINI ALIGHERIERI 14**
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce
- ☺ PENNE CON ASPARAGI 14**
Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce
- ☺ FUSILLI CON POLLO FUNGHI 14**
Fusilli pasta with diced grilled chicken, red peppers and mushrooms sautéed in a light marinara or garlic & oil sauce topped with melted mozzarella
- ☺ FETTUCCINE CON GORGONZOLA 15**
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce
- ☺ RIGATONI "DOCTORE" 15**
Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce
- ☺ GNOCCHI LUNEDI 16**
Homemade potato dumplings sautéed in a light garlic & oil sauce with baby shrimp, broc rabe and cherry tomatoes topped with toasted bread crumbs
- ☺ PENNE CAPRESE 14**
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream
- ☺ PAPPARDELLE BOLOGNESE 16**
Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of Burrata mozzarella cheese
- ☺ CAPELUNI ALL' ORTO 15**
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce
- ☺ RIGATONI ALLA VODKA 14**
Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7
- ☺ SPAGHETTI DOMENICA 16**
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce
- ☺ RAVIOLI DI ARAGOSTA 16**
Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto
- ☺ PENNE ALLA SICILIANA 14**
Penne pasta with diced eggplant in a light tomato sauce topped with fresh Bocconcini mozzarella
- ☺ CAPELUNI FRUTTI DI MARE 17**
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce
- ☺ RAVIOLI AL RAGU DI CARNE 16**
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushroom and peas topped with ricotta cheese
- LASAGNA ROLLATINI 16**
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce
- ☺ RIGATONI AL FORNO 14**
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese
- ☺ CAVATOPPI ALLA SCAROLA 15**
Cavatoppi with diced chicken, tomatoes, escarole, cannellini beans in a white bean garlic & oil sauce
- ☺ LINGUINI AL MOLUSCO 16**
Linguini pasta with Littleneck clams in a red or white clam sauce
- ☺ RAVIOLI SPINACI 14**
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

- ☺ POLLO BRICCO 19**
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 20**
Tender chicken on or off the bone with Italian sausage, potatoes, roasted red peppers and onions sautéed in a rosemary garlic and oil sauce
- ☺ POLLO GORGONZOLA 19**
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day
- ☺ POLLO "SHABANO" 19**
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 20**
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
- ☺ POLLO "NONNA" 19**
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" 19**
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 19**
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" 24**
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini
- ☺ *BISTECA "GLORIA" 31**
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes
- ☺ RAGAZZI PARMIGIANA**
Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini with chicken 19 with eggplant 19 with veal 21 with shrimp 24
- TRE COMBO 20**
Pollo Parmigiana, lasagna rollatinni and meatballs
- ☺ SALMONE OREGANATA 26**
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 21**
Tender veal scaloppini with portabella, shitake and wild mushrooms in a white wine brown sauce served with potato and vegetable of the day
- ☺ VITELLO SALTIMBOCCA 21**
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 21**
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula
- ☺ BRANZINO ALLA "VONA" 26**
Fresh fillet of Branzino sautéed in a white wine lemon sauce served over asparagus
- ☺ GAMBERETTI FRANCESE 25**
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day
- ☺ ZUPPA DI MARE 28**
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

- ☺ MARGHERITA 10**
Fresh mozzarella, tomato sauce and basil
- ☺ MELANZANE 12**
Roasted eggplant, mozzarella cheese and tomato sauce
- CALZONE 11**
Traditional ricotta and mozzarella filled calzone
- ☺ BIANCO 12**
Ricotta, sautéed fresh spinach and mozzarella
- 10" HOMEMADE PERSONAL PIZZA 10**
Add any topping \$1.00
Mushrooms, Sausage, Peppers, Onions, Pepperoni, Meatballs
- ☺ POLLO 12**
Diced grilled chicken, roasted red peppers and Fontina cheese
- ☺ PROSCIUTTO 13**
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

☺ Can be prepared gluten free. Additional charge