

CATERING MENU

ANTIPASTI	HALF TRAY (SERVES 6-8)	FULL TRAY (SERVES 12-15)
Arangini	\$40	\$75
Zuppa di Cozze	\$45	\$80
Antipasto Caldo	\$45	\$90
Vongole Oreganata	\$50	\$100
Calamari Fritti	\$50	\$90
Polpete	\$45	\$80
Mozzarella Fresca	\$40	\$80
Antipasto Assortito	\$50	\$95

SALAD	HALF TRAY	FULL TRAY
Insalata di Caesar	\$30	\$55
Insalata di Frutti di Mare	\$50	\$95
Insalata Caprese	\$45	\$80
Insalata "GoodFaYou Spyda"	\$35	\$65
Specialty Salads	Priced Accordingly	

PASTA	HALF TRAY (6-8)	FULL TRAY (12-15)
Penne al Orto	\$50	\$95
Rigatoni all Vodka	\$45	\$85
Spaghetti Domenica	\$50	\$90
Ravioli Spinaci	\$45	\$85
Lasagna Rollatini	\$45	\$85
Rigatoni al Forno	\$45	\$85
Penne Con Asparagus	\$50	\$95

SECONDI PIATTI	HALF TRAY (6-8)	FULL TRAY (12-15)
Pollo Scarpiello	\$75	\$150
Pollo Gorgonzola	\$75	\$150
Pollo Rollatini	\$75	\$150
Pollo alla Parmigiana	\$75	\$150
Gamberetti "Ragazzi"	\$90	\$180
Salmone Livornese	\$85	\$160
Vitello Funghetto	\$80	\$160

SIDES		
Vegetables (Broccoli, String beans or mixed vegetables sauteed in garlic and olive oil)	\$45	\$85
Roasted Potatoes	\$40	\$70

PARTY PACKAG-

PARTY PACKAGE #1

\$34.95 per person + Tax + 20% Gratuity
Includes unlimited soda, coffee and tea

Antipasti - Choice of:

Any three appetizers from our menu
(Served family style)

Insalata - Choice of:

Mixed green salad or
traditional Caesar salad

Entrée

Choose any four pasta's
from our menu

Dessert - Choice of:

Homemade Tiramisu
Napoleon or
Fresh Fruit Platters

PARTY PACKAGE #2

\$41.95 per person + Tax + 20% Gratuity
Includes unlimited soda, coffee and tea

Antipasti - Choice of:

Any three appetizers from our menu
(Served family style)

Insalata - Choice of:

Mixed green salad or
traditional Caesar salad

Entrée

Choose one chicken entree
Choose one veal or fish entrée
Choice of two pasta selections
All entrees served with vegetable
& potatoes (excluding pasta)

Dessert - Choice of:

Homemade Tiramisu
Napoleon or
Fresh Fruit Platters

PARTY PACKAGE #3

\$46.95 per person + Tax + 20% Gratuity
Includes unlimited soda, coffee and tea

Antipasti - Choice of:

Any three appetizers from our menu
(Served family style)

Insalata - Choice of:

Mixed green salad or
traditional Caesar salad

Entrée

One chicken entree
One veal entree
One fish entrée
One pasta selections
All entrees served with vegetable
& potatoes (excluding pasta)

Dessert - Choice of:

Homemade Tiramisu, Napoleon or
Fresh Fruit Platters

PARTY PACKAGE #4

\$51.95 per person + Tax + 20% Gratuity
Includes unlimited soda, coffee and tea

Antipasti - Choice of:

Any three appetizers from our menu
(Served family style)

Insalata - Choice of:

Mixed green salad or
traditional Caesar salad

Mid-Course - Choice of:

Rigatoni alla Vodka or Penne Pomodoro

Entrée

One chicken entree
One veal entree
One fish entrée
All entrees served with vegetable
& potatoes (excluding pasta)

Dessert - Choice of:

Homemade Tiramisu, Napoleon or
Fresh Fruit Platters

PARTY PACKAGE #5

\$76.95 per person + Tax + 20% Gratuity.

Includes unlimited soda, coffee and tea and 3 Hour Top Shelf Open Bar

Antipasti - Choice of:

Any three appetizers from our menu
(Served family style)

Insalata - Choice of:

Mixed green salad or
traditional Caesar salad

Mid-Course - Choice of:

Rigatoni alla Vodka or Penne Pomodoro
Rigatoni pasta with Vodka,
Tomato or Garlic & Oil Sauce

Entree

One chicken selection
One veal selection
One fish selection
All entrees served with potato
and vegetable

Dessert - Choice of:

Homemade Tiramisu, Napoleon or
Fresh Fruit Platters

CHILDREN

\$15.00 per child includes
unlimited soda and juice

Children's Menu - Choice of:

Pasta Tomato Sauce, Pasta Butter Sauce,
Pizza, Chicken Fingers & French Fries or
Macaroni & Cheese
Scoop of Vanilla or Chocolate Ice Cream

DRINK PACKAGES

Top Shelf Open bar \$30.00 (3 Hour Limit)
Additional Hour \$10.00
Unlimited Beer & Wine \$15.00
(Includes Bottled Import & Domestic Beer)
Champagne Toast (\$3.50)
Bar tab & cash bar packages are available.

EXTRAS

Specialty Cakes Available
Italian Butter Cookies \$2.95 per person
Pastries & Butter Cookies \$4.95 per person
Fruit Plannters (Family Style) \$3.95 per person
Floral arrangements available upon request
Balloons Available \$10.00 per table (4)
Various linen color available N/C

DEPOSITS

\$300.00 Non-Refundable Deposit required
for private dining area. 40 Adult Minimum.
\$500.00 Non-Refundable Deposit required
for main room. 50 Adult Minimum.
(Limited Availability on Fri & Sat Nights)

SEASONAL OUTDOOR DINING AVAILABLE



2950 Middle Country Road • Nesconset, NY 11767
(631) 265-8200 • Ragazzi-ny.com



Italian Kitchen & Bar

TAKE OUT & CATERING MENU



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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 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

VERDURE 10
Choice of spinach, broccoli, escarole or string beans steamed or sautéed in a light garlic & oil

GAMBERETTI GORGONZOLA 18
Jumbo shrimp and roasted red peppers sautéed in a gorgonzola cream sauce on a bed of mesclun

ZUPPA DI COZZE 16
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade tuscan toast

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

PATATINE FRITTE ITALIANE 14
Homemade potato chips topped with diced italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

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 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, sundried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction and our homemade pesto

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 caponata, artichoke hearts and fresh cut asparagus, drizzled with a balsamic reduction

INSALATA

INSALATA DI NONNA 13
Mesclun greens with dried cranberries, 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, 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 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

PRIMAVERA ITALIANA 10.5
Our Italian spring rolls filled with fresh vegetables and goat cheese

SPIEDINI POLLO 13
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce

STROMBOLI 14
Fresh baked bread filled 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

ZUCCHINI PIZZELLE 10
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

PIATTO DI FORMAGGIO E CARNE 15
Imported sopressata and salami with parmigiana reggiano, provolone and gorgonzola cheeses served with grilled tuscan bread and olives

Can be prepared gluten free. Additional charge.

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

PASTA

RAVIOLI AL RAGU DE CARNE 18
Homemade jumbo cheese ravioli tossed in a bolognese sauce with mushrooms & peas

LINGUINI AL MOLUSCO 20
Linguini pasta with littleneck clams in a red or white clam sauce

PENNE CON ASPARAGI 17
Penne pasta with diced chicken, asparagus and sundried 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

RAVIOLI SPINACI 18
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

FETTUCCINE CON GORGONZOLA 19
Homemade spinach fettuccine with sundried tomatoes, prosciutto and pine nuts, sautéed in a gorgonzola cream 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 breadcrumbs

PENNE CAPRESE 17
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

PAPPARDELLE BOLOGNESE 20
Homemade pappardelle tossed in a bolognese sauce topped with a dollop of creamy burrata cheese

CAPELLINI AL' ORTO 18
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil 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

CAVATOPPI ALLA SCAROLA 19
Cavatoppi pasta with diced grilled chicken, tomatoes, escarole and cannellini beans in a white bean garlic & oil sauce

RIGATONI "DOCTORE" 19
Rigatoni pasta with Italian sausage, broccoli rabe and sundried tomatoes in a light garlic and oil sauce

CAPELLINI FRUTTI DI MARE 22
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy fra diavolo sauce

PENNE ALLA SICILIANA 18
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh bocconcini mozzarella cheese

LASAGNA ROLLATINI 21
Homemade lasagna rolls stuffed with ricotta, pecorino romano and mozzarella cheese topped with a savory bolognese 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

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 peppers and onions sautéed in a rosemary 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, sundried 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

GAMERETTI FRANCESE 29
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day

WITH CHICKEN 24 WITH VEAL 26

RAGAZZI PARMIGIANA
Lightly breaded and fried topped with tomatoe sauce and melted mozzarella cheese served with linguini

WITH EGGPLANT 24 WITH CHICKEN 24 WITH VEAL 26 WITH SHRIMP 29

TRE COMBO 25
Pollo parmigiana, 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 portabello, shitake and wild mushrooms in a white wine brown 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 filet of branzino sautéed in a white wine lemon sauce served over asparagus

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, Chicken, Pepperoni

PANINI/WRAPS

With choice of House Salad or Rosemary French Fries Served 11:30-4:00pm Daily

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 with tomato sauce and melted mozzarella cheese

DOLCE

PANNA COTTA 8
Italian custard topped with seasonal berries flavored with cointreau liquor

PESCA DENA 8.50
Baked peaches stuffed with crushed amaretti cookies and topped with a sweetened mascarpone cream

NUTELLA PIZZA 9
Our homemade puff pastry crust with nutella chocolate hazelnut spread, fresh strawberries and bananas topped with melted marshmallows

TARTUFO 8
Chocolate and vanilla ice cream covered in dark chocolate with a raspberry center

TIRAMISU 8.50
Lady fingers soaked in espresso and layered with a mascarpone cream topped with shavings of dark chocolate

NAPOLEON 8.50
Layers of puff pastry with homemade whipped cream and vanilla flavored custard

PEANUT BUTTER MOUSSE CAKE 8
Rich chocolate mousse layered with peanut butter

DOLCE FORMAGGIO 8
Traditional italian cheesecake

SORBET & GELATO 7.50
Assorted sorbets & gelato

RAGAZZI SUNDAE 9
Brownie sundae with vanilla ice cream, warmed chocolate fudge, walnuts and fresh whipped cream

OREO ICE CREAM CAKE 7.50
Vanilla and Oreo ice cream cake

CHOCOLATE MOUSSE CAKE 8.50
Rich chocolate mousse with chocolate sponge cake

CANNOLI 8.5
Traditional homemade cannoli

APPLE COBBLER 9
Homemade apple cobbler a la mode

SILK & SATIN 8.50
New York style cheesecake layered with rich chocolate mousse topped with chocolate ganache



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