

Antipasti

- GF ZUCCHINI FRITTI 12**
Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping
- CARCIOFO RIPIENO 15**
Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with melted mozzarella cheese flavored with a lemon brown sauce
- GF MOZZARELLA IN CARROZZA 13**
Deep fried mozzarella triangles with marinara dipping sauce
- GF CALAMARI "RAGAZZI" 16**
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers
- GF ARANCINI 14**
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping
- GF ZUPPA DI COZZE 17**
Mussels in a marinara sauce or pesto cream sauce served with homemade Tuscan toast
- GF VERDURE 11**
Choice of spinach, broccoli, escarole, broccoli rabe or string beans steamed or sautéed in a light garlic & oil sauce
- GF GAMBERETTI GORGONZOLA 19**
Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesclun
- GF NAPOLEONE DI MELANZANE 17**
Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella
- ANTIPASTO CALDO 18**
Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata
- GF VONGOLE OREGANATE 14**
Baked whole Littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce
- GF CALAMARI FRITTI 16**
Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping
- GF CARCIOFI FRITTI 14**
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction
- COCKTAIL DI GAMBERETTI 16**
Jumbo chilled Shrimp cocktail
- SPIEDINI POLLO 14**
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce
- ZUPPA DEL GIORNO 9**
Homemade soup of the day
- GF BRUSCHETTA 9**
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with a balsamic glaze and extra virgin olive oil
- GF POLPETTE 14**
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese
- GF MOZZARELLA FRESCA 13**
Homemade mozzarella cheese stuffed with imported prosciutto, sun-dried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction
- GF ANTIPASTO ASSORTITO 18**
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 ITALIANE 15**
Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

Insalata

- INSALATA DI NONNA 14**
Mesclun greens with dried cranberries, apples, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette
- INSALATA DI CAESAR 13**
Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese
- INSALATA "GOODFAYOU SPYDA" 12**
Mixed baby field greens, plum tomatoes, shaved carrots, Kalamata olives and red onion flavored with a creamy Italian dressing
- INSALATA FRUTTI DI MARE 18**
Chilled fresh seafood salad enhanced with a zesty citrus dressing
- INSALATA CAPRESE 17**
Homemade creamy Burrata mozzarella with roasted red peppers, plum tomatoes, Kalamata olives and basil, drizzled with a balsamic reduction
- INSALATA "RAGAZZI" 16**
Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing
- INSALATA MEDITERRANEO 14**
Crispy Romaine lettuce with feta cheese, red onions, fresh ripened tomatoes, cucumbers and Kalamata olives tossed in a roasted garlic red wine vinaigrette dressing
- INSALATA PRIMAVERA 16**
Grilled vegetables in a balsamic vinaigrette topped with goat cheese on a bed of arugula
- INSALATA PARMA 16**
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

Pizza

- GF MARGHERITA 11**
Mozzarella, sauce and basil
- GF MELANZANE 14**
Roasted eggplant, mozzarella cheese and tomato sauce
- STROMBOLI 14**
Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with a balsamic reduction
- GF BIANCO 14**
Ricotta, sautéed fresh spinach and mozzarella
- GF VODKA 12**
Diced grilled chicken, vodka sauce and melted mozzarella cheese
- CALZONE 12**
Traditional ricotta and mozzarella filled calzone
- GF 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

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

GF Can be prepared gluten free. Additional charge

Pasta

GF RAVIOLI AL RAGU DI CARNE 20

Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushrooms & peas, topped with ricotta cheese

GF PENNE CON ASPARAGI 18

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

GF FUSILLI CON POLLO FUNGHI 18

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 20

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

GF CAVATOPPI ALLA SCAROLA 20

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

GF PAPPARDELLE BOLOGNESE 22

Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of creamy burrata cheese

GF PENNE CAPRESE 18

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

GF CAPELLINI AL' ORTO 19

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

GF RIGATONI "DOCTORE" 20

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

GF GNOCCHI LUNEDI 22

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 23

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

GF PENNE ALLA SICILIANA 19

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

GF RAVIOLI SPINACI 19

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

GF RIGATONI AL FORNO 19

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

GF TORTELLINI ALIGHERIERI 22

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

GF RIGATONI ALLA VODKA 19

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

GF SPAGHETTI DOMENICA 20

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

RAVIOLI DI ARAGOSTA 23

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

GF CAPELLINI FRUTTI DI MARE 24

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

GF LINGUINI AL MOLUSCO 22

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

Secondi Piatti

GF POLLO BRICCO 25

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 26

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

GF POLLO GORGONZOLA 25

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

GF POLLO "SHABANO" 25

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 25

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 *BISTECA "GLORIA" 39

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

Entire Menu Available for Take-out

Ragazzi specializes in Catering & Private Parties

Designated Curb-Side Parking For Your Convenience

GF POLLO "NONNA" 25

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" 25

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 26

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" 30

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

GF GAMBERETTI FRANCESE 30

Jumbo shrimp francese with sauteed in a white wine lemon sauce served with potato and vegetable of the day
with chicken 25
with veal 27

GF RAGAZZI PARMIGIANA

Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini
with chicken 25
with eggplant 25
with veal 27
with shrimp 30

TRE COMBO 26

Pollo Parmigina, lasagna rollatini and meatballs

GF ZUPPA DI MARE 34

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

GF SALMONE OREGANATA 32

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 27

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

GF VITELLO SALTIMBOCCA 27

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 27

Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula
with chicken 25

GF BRANZINO ALLA "VONA" 32

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

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

GF Can be prepared gluten free Additional charge

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

Visit us at www.ragazzi-ny.com

Join our VIP E-mailing List For Updates & Promotions

Follow us on:    

*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