

Antipasti

GF ZUCCHINI FRITTI 11

Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping

CARCIOFO RIPIENO 12

Baked artichoke stuffed with raisins, black olives, pignoli nuts and seasoned bread crumbs topped with mozzarella cheese

GF MOZZARELLA IN CARROZZA 13

Deep fried mozzarella triangles with marinara dipping sauce

GF CALAMARI "RAGAZZI" 14

Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

GF ARANCINI 13

Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping

GF ZUPPA DI COZZE 15

Mussels in a spicy marinara sauce or pesto cream sauce served with homemade Tuscan toast

GF VERDURE 11

Choice of spinach, broccoli, escarole, broc rabe or string beans steamed or sautéed in a light garlic & oil sauce

GF NAPOLEONE DI MELANZANE 15

Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella

ANTIPASTO CALDO 16

Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata

GF VONGOLE OREGANATE 13

Baked whole Littleneck clams topped with organata bread crumbs flavored with a white sine lemon sauce

GF CALAMARI FRITTI 14

Fried calamari served with our homemade tomato sauce and Wasabi aioli for dipping

GF CARCIOFI FRITTI 13

Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction

PATATINE FRITTE ITALIANE 13

Homemade potato chips topped with diced Italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

ZUPPA DEL GIORNO 8

Homemade soup of the day

SPIEDINI POLLO 12

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

GF BRUSCHETTA 8

Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil and a Balsamic reduction

GF POLPETTE 12

Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated Pecorino Romano cheese

GF MOZZARELLA FRESCA 12

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 16

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 14

Jumbo chilled Shrimp cocktail

GF GAMBERETTI GORGONZOLA 17

Jumbo shrimp and roasted red peppers sautéed in a Gorgonzola cream sauce on a bed of mesculin

Insalata

INSALATA DI NONNA 12

Mesculin 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, Kalamata olives and red onion flavored with a creamy Italian dressing

INSALATA DI FRUTTI DI MARE 17

Chilled fresh seafood salad enhanced with a zesty citrus dressing

INSALATA CAPRESE 14

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 MEDITERRANO 12

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 tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula

INSALATA PARMA 16

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

Panini/Wraps

PANINO CAPRESE 14

Fresh mozzarella, roasted red peppers and plum tomatoes with a Balsamic vinaigrette dressing

PANINO PARMIGIANA 14

Chicken cutlet topped with tomato sauce and melted mozzarella cheese

PANINO TUSCANO 14

Breaded chicken cutlet, roasted peppers, arugula and mozzarella

PANINO POLLO 15

Grilled chicken breast sautéed in a Balsamic reduction with smoked mozzarella and arugula

BLT ITALIANO WRAP 14

Breaded grilled chicken, Romaine lettuce, fresh tomato, crisp bacon and mayo

CAESAR WRAP 14

Grilled chicken with Romaine lettuce, crispy croutons in a traditional Caesar dressing

Assorted Wraps Available

Choice of House Salad, Caesar Salad or Rosemary French Fries

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

Pasta

- GF TORTELLINI ALIGHERIERI 16**
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce
- GF PENNE CON ASPARAGI 15**
Penne pasta with diced chicken, asparagus and sun-dried tomatoes in a pesto cream sauce
- GF FUSILLI CON POLLO FUNGHI 15**
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 16**
Homemade spinach fettuccine with sun dried tomatoes, prosciutto and pine nuts, sautéed in a Gorgonzola cream sauce
- GF RIGATONI "DOCTORE" 16**
Rigatoni pasta with Italian sausage, broccoli rabe and sun-dried tomatoes in a light garlic and oil sauce
- GF GNOCCHI LUNEDI 17**
Homemade potato dumplings sautéed in a light garlic & oil sauce with baby shrimp, broc rabe and cherry tomatoes topped with toasted bread crumbs
- GF PENNE CAPRESE 15**
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream
- GF PAPPARDELLE BOLOGNESE 17**
Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of Burrata mozzarella cheese
- GF CAPELLINI ALL' ORTO 16**
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce
- GF RIGATONI ALLA VODKA 15**
Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7
- GF SPAGHETTI DOMENICA 17**
Whole wheat spaghetti with mamma's homemade meatballs sautéed in a light tomato sauce
- GF RAVIOLI DI ARAGOSTA 17**
Our homemade lobster ravioli tossed in a pink cream sauce with hot and sweet peppers and prosciutto
- GF PENNE ALLA SICILIANA 15**
Penne pasta with diced eggplant in a light tomato sauce topped with fresh Bocconcini mozzarella
- GF CAPELLINI FRUTTI DI MARE 18**
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy Fra diavolo sauce
- GF RAVIOLI AL RAGU DI CARNE 17**
Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushroom and peas topped with ricotta cheese
- LASAGNA ROLLATINI 18**
Homemade lasagna rolls stuffed with ricotta, Pecorino Romano and mozzarella cheese topped with a savory Bolognese sauce
- GF RIGATONI AL FORNO 15**
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese
- GF CAVATOPPI ALLA SCAROLA 16**
Cavatoppi with diced chicken, tomatoes, escarole, cannellini beans in a white bean garlic & oil sauce
- GF LINGUINI AL MOLUSCO 18**
Linguini pasta with Littleneck clams in a red or white clam sauce
- GF RAVIOLI SPINACI 15**
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

- GF POLLO BRICCO 20**
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 22**
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 20**
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day
- GF POLLO "SHABANO" 20**
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 21**
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" 20**
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" 20**
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 21**
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" 25**
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" 34**
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 20 with eggplant 20 with veal 23 with shrimp 25
- TRE COMBO 21**
Pollo Parmigina, lasagna rollatini and meatballs
- GF SALMONE OREGANATA 27**
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 23**
Tender veal scaloppini with portabella, shitake and wild mushrooms in a white wine brown sauce served with potato and vegetable of the day
- GF VITELLO SALTIMBOCCA 23**
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 23**
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula with chicken 21
- GF BRANZINO ALLA "VONA" 28**
Fresh fillet of Branzino sautéed in a white wine lemon sauce served over asparagus
- GF GAMBERETTI FRANCESE 26**
Jumbo shrimp francese sautéed in a white wine lemon sauce served with potato and vegetable of the day with chicken 20 with veal 23
- GF ZUPPA DI MARE 30**
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

- GF MARGHERITA 11**
Mozzarella, tomato, 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
- CALZONE 12**
Traditional ricotta and mozzarella filled calzone
- GF BIANCO 14**
Ricotta, sautéed fresh spinach and mozzarella
- 10" HOMEMADE PERSONAL PIZZA**
Add any topping \$1.00
Mushrooms, Sausage, Peppers, Onions, Pepperoni, Meatballs
- VODKA 12**
Diced grilled chicken, melted mozzarella with homemade vodka sauce
- GF PROSCIUTTO 14**
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction

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GF Can be prepared gluten free. Additional charge