

## 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
Salmon Livornese	\$85	\$160
Vitello Funghetto	\$80	\$160

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

Entire menu available for catering & take-out

## PARTY PACKAGES

### PARTY PACKAGE #1

\$36.95 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

\$43.95 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

\$48.95 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

\$53.95 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

\$78.95 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

#### Entrée

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  
Fruit Plannters (Family Style) \$3.95 per person  
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 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

**MOZZARELLA CARROZZA 13**  
Deep fried mozzarella triangles with marinara dipping sauce

**CALAMARI "RAGAZZI" 16**  
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

**ARANCINI 14**  
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping

**VERDURE 11**  
Choice of spinach, broccoli, escarole or string beans steamed or sautéed in a light garlic & oil

**GAMBERETTI GORGONZOLA 19**  
Jumbo shrimp and roasted red peppers sautéed in a gorgonzola cream sauce on a bed of mesclun

**ZUPPA DI COZZE 17**  
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade tuscan toast

**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

**VONGOLE OREGANATE 14**  
Baked littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce

**CALAMARI FRITTI 16**  
Fried calamari served with our homemade tomato sauce and wasabi aioli for dipping

**CARCIOFI FRITTI 14**  
Artichoke hearts breaded and fried served over sliced prosciutto 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

**SPIEDINI POLLO 14**  
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce

## INSALATA

**INSALATA DI NONNA 14**  
Mesclun greens with dried cranberries, 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 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 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 tossed 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**

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

**COCKTAIL DI GAMBERETTI 16**  
Jumbo chilled shrimp cocktail

**ZUPPA DEL GIORNO 9**  
Homemade soup of the day

**BRUSCHETTA 9**  
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil

**POLPETTE 14**  
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated pecorino romano cheese

**MOZZARELLA FRESCA 13**  
Homemade mozzarella cheese stuffed with imported prosciutto, sundried tomatoes, roasted red peppers and basil, drizzled with a balsamic reduction

**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

## PASTA

**RAVIOLI AL RAGU DE CARNE 20**  
Homemade jumbo cheese ravioli tossed in a bolognese sauce with mushrooms & peas topped with ricotta cheese

**LINGUINI AL MOLUSCO 22**  
Linguini pasta with littleneck clams in a red or white clam sauce

**PENNE CON ASPARAGI 18**  
Penne pasta with diced chicken, asparagus and sundried tomatoes in a pesto cream sauce

**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

**RAVIOLI SPINACI 19**  
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

**FETTUCCINE CON GORGONZOLA 20**  
Homemade spinach fettuccine with sundried tomatoes, prosciutto and pine nuts, sautéed in a gorgonzola cream sauce

**GNOCCCHI LUNEDI 22**  
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 18**  
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

**PAPPARDELLE BOLOGNESE 22**  
Homemade pappardelle tossed in a bolognese sauce topped with a dollop of creamy burrata cheese

**CAPELLINI AL' ORTO 19**  
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce

**RIGATONI ALLA VODKA 19**  
Rigatoni pasta in a vodka cream sauce with chicken +4 with shrimp +7

**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

**CAVATOPPI ALLA SCAROLA 20**  
Cavatoppi pasta with diced grilled chicken, tomatoes, escarole and cannellini beans in a white bean garlic & oil sauce

**RIGATONI "DOCTORE" 20**  
Rigatoni pasta with Italian sausage, broccoli rabe and sundried tomatoes in a light garlic and oil sauce

**CAPELLINI FRUTTI DI MARE 24**  
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy fra diavolo sauce

**PENNE ALLA SICILIANA 19**  
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh bocconcini mozzarella cheese

**LASAGNA ROLLATINI 23**  
Homemade lasagna rolls stuffed with ricotta, pecorino romano and mozzarella cheese topped with a savory bolognese sauce

**RIGATONI AL FORNO 19**  
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese

**TORTELLINI ALIGHERIERI 22**  
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

## SECONDI PIATTI

**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

**POLLO SCARPIELLO 26**  
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 25**  
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day

**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

**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

**BISTECA "GLORIA" 39\***  
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes

**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

**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

**POLLO ROLLATINI 26**  
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" 30**  
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini

**GAMBERETTI FRANCESE 30**  
Jumbo shrimp francese sautéed in a white wine lemon sauce served with potato and vegetable of the day

**WITH CHICKEN 25 WITH VEAL 27**

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

**TRE COMBO 26**  
Pollo parmigiana, lasagna rollatini and meatballs

**ZUPPA DI MARE 34**  
Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce

**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

**SCALOPPINI FUNGHETTI 27**  
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 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

**VITELLO MILANESE 27**  
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula

**BRANZINO ALLA "VONA" 32**  
Fresh filet of branzino sautéed in a white wine lemon sauce served over asparagus

## PIZZA

**MARGHERITA 11**  
Mozzarella, tomato sauce and basil

**CALZONE 12**  
Traditional ricotta and mozzarella filled calzone

**MELANZANE 14**  
Roasted eggplant, mozzarella cheese and tomato sauce

**STROMBOLI 14**  
Fresh baked bread filled with imported Italian cheeses and meats, drizzled with a balsamic reduction

**BIANCO 14**  
Ricotta, sautéed fresh spinach and mozzarella

**10" Homemade Personal Pizza**  
Add any topping \$1.00  
Mushrooms, Sausage, Peppers, Onions, Chicken, Pepperoni

**PROSCIUTTO 14**  
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction

**VODKA 12**  
Diced grilled chicken, vodka sauce and melted mozzarella cheese

## PANINI/WRAPPS - LUNCH ONLY

With choice of House Salad or Rosemary French Fries

**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

## DOLCE

**PANNA COTTA 9**  
Italian custard topped with seasonal berries flavored with cointreau liquor

**PESCA DENA 10**  
Baked peaches stuffed with crushed amaretti cookies and topped with a sweetened mascarpone cream

**NUTELLA PIZZA 10**  
Our homemade puff pastry crust with nutella chocolate hazelnut spread, fresh strawberries and bananas topped with melted marshmallows

**TARTUFO 9**  
Chocolate and vanilla ice cream covered in dark chocolate with a raspberry center

**TIRAMISU 9**  
Lady fingers soaked in espresso and layered with a mascarpone cream topped with shavings of dark chocolate

**NAPOLEON 9**  
Layers of puff pastry with homemade whipped cream and vanilla flavored custard

**PEANUT BUTTER MOUSSE CAKE 9**  
Rich chocolate mousse layered with peanut butter

**DOLCE FORMAGGIO 9**  
Traditional italian cheesecake

**SORBET & GELATO 8**  
Assorted sorbets & gelato

**RAGAZZI SUNDAE 10**  
Brownie sundae with vanilla ice cream, warmed chocolate fudge, walnuts and fresh whipped cream

**OREO ICE CREAM CAKE 8.50**  
Vanilla and Oreo ice cream cake

**CHOCOLATE MOUSSE CAKE 9**  
Rich chocolate mousse with chocolate sponge cake

**CANNOLI 8.5**  
Traditional homemade cannoli

**APPLE COBBLER 10**  
Homemade apple cobbler a la mode

**SILK & SATIN 9**  
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