



Dinner Menu

Antipasti

GF ZUCCHINI FRITTI 13

Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping

CARCIOFO RIPIENO 16

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

GF MOZZARELLA IN CARROZZA 14

Deep fried mozzarella triangles with marinara dipping sauce

GF CALAMARI "RAGAZZI" 18

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

GF ARANCINI 16

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

GF ZUPPA DI COZZE 18

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

GF VERDURE 12

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

GF GAMBERETTI GORGONZOLA 20

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

GF NAPOLEONE DI MELANZANE 18

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

GF ANTIPASTO CALDO 20

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

GF VONGOLE OREGANATE 16

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

GF CALAMARI FRITTI 18

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

GF CARCIOFI FRITTI 15

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

COCKTAIL DI GAMBERETTI 16

Jumbo chilled Shrimp cocktail

SPIEDINI POLLO 15

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

ZUPPA DEL GIORNO 10

Homemade soup of the day

GF BRUSCHETTA 10

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

GF POLPETTE 16

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

GF MOZZARELLA FRESCA 14

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 20

Imported Italian prosciutto, Genoa salami, sopressata, Gaeta olives, provolone cheese, roasted red peppers, caponata, artichoke hearts and fresh cut asparagus, drizzle with a balsamic reduction

PATATINE FRITTE ITALIANE 16

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

Insalata

INSALA DI NONNA 16

Mesculin greens with dried cranberries, walnuts candied with Frangelico and crumbled Gorgonzola cheese tossed in a balsamic vinaigrette

INSALATA DI CAESAR 15

Crispy romaine lettuce, homemade croutons in a traditional Caesar dressing topped with grated Pecorino Romano cheese

INSALATA "GOODFAYOU SPYDA" 14

Mixed baby field greens, plum tomatoes, shaved carrots, Kalamata olives and red onion flavored with creamy Italian dressing

INSALATA DI FRUTTI DI MARE 20

Chilled fresh seafood salad enhanced with a zesty citrus dressing

INSALATA CAPRESE 19

Homemade creamy Burrata mozzarella with roasted red peppers, plum tomatoes, olives and basil, drizzled with a Balsamic reduction

INSALATA "RAGAZZI" 20

Chopped salad with grilled chicken, roasted red peppers, artichoke hearts and crumbled gorgonzola cheese flavored with a raspberry vinaigrette dressing

Add grilled chicken \$6 or add grilled jumbo shrimp \$12

INSALATA MEDITERRANO 16

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 18

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

INSALATA PARMA 20

Romaine lettuce with roasted red peppers, olives, shaved Pecorino Romano cheese, red onion and breaded chicken cutlet in a balsamic vinaigrette

Pizza & Calzone

GF MARGHERITA 12

Fresh mozzarella, tomato sauce and basil

GF MELANZANE 14

Roasted eggplant, mozzarella cheese and tomato sauce

STROMBOLI 15

Fresh baked bread stuffed with imported Italian cheeses and meats, drizzled with a balsamic reduction

GF BIANCO 15

Ricotta, sautéed fresh spinach and mozzarella

GF VODKA 14

Diced grilled chicken, vodka sauce and melted mozzarella cheese

10" Homemade Personal Pizza

Add any topping \$2.00

Mushrooms, Sausage, Peppers & Onions, Pepperoni, Meatballs

CALZONE 13

Traditional ricotta and mozzarella filled calzone

GF PROSCIUTTO 16

Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with balsamic reduction

(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 22

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

GF PENNE CON ASPARAGI 20

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

GF FUSILLI CON POLLO FUNGHI 20

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 22

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

GF CAVATOPPI ALLA SCAROLA 22

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

GF PAPPARDELLE BOLOGNESE 24

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

GF PENNE CAPRESE 20

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

GF CAPELLINI AL' ORTO 21

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

GF RIGATONI "DOCTORE" 22

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

GF GNOCCHI LUNEDI 24

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 25

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

GF PENNE ALLA SICILIANA 21

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

GF RAVIOLI SPINACI 21

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

GF RIGATONI AL FORNO 21

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

GF TORTELLINI ALIGHERIERI 24

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

GF RIGATONI ALLA VODKA 21

Rigatoni pasta in a vodka cream sauce with chicken +6 with shrimp +12

GF SPAGHETTI DOMENICA 22

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

RAVIOLI DI ARAGOSTA 26

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

GF CAPELLINI FRUTTI DI MARE 26

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

GF LINGUINI AL MOLUSCO 24

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

Secondi Piatti

GF POLLO BRICCO 28

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 28

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

GF POLLO GORGONZOLA 27

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

GF POLLO "SHABANO" 27

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 27

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" 46

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

GF POLLO "NONNA" 27

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" 27

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 28

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" 32

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 32

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

GF RAGAZZI PARMIGIANA

Lightly breaded and fried topped with tomato sauce and melted mozzarella cheese served with linguini
with chicken 27
with eggplant 27
with veal 29
with shrimp 32

TRE COMBO 28

Pollo Parmigina, lasagna rollatini and meatballs

GF ZUPPA DI MARE 36

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

GF SALMONE OREGANATA 34

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 29

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 29

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 29

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

GF BRANZINO ALLA "VONA" 34

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

Entire Menu Available for Take-out

Ragazzi specializes in Catering & Private Parties

Designated Curb-Side Parking For Your Convenience

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:    

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

GF Can be prepared gluten free Additional charge

*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