

CATERING MENU

ANTIPASTI	HALF TRAY (SERVES 6-8)	FULL TRAY (SERVES 12-15)
Arangini	\$50	\$85
Zuppa di Cozze	\$55	\$90
Antipasto Caldo	\$55	\$100
Vongole Oreganata	\$60	\$110
Calamari Fritti	\$60	\$100
Polpete	\$55	\$90
Mozzarella Fresca	\$50	\$90
Antipasto Assortito	\$60	\$105

SALAD	HALF TRAY	FULL TRAY
Insalata di Caesar	\$40	\$65
Insalata di Frutti di Mare	\$60	\$105
Insalata Caprese	\$55	\$90
Insalata "GoodFaYou Spyda"	\$45	\$75
Specialty Salads	Priced Accordingly	

PASTA	HALF TRAY (6-8)	FULL TRAY (12-15)
Penne al Orto	\$60	\$105
Rigatoni all Vodka	\$55	\$95
Spaghetti Domenica	\$60	\$100
Ravioli Spinaci	\$55	\$95
Lasagna Rollatini	\$65	\$105
Rigatoni al Forno	\$55	\$95
Penne Con Asparagus	\$60	\$105

SECONDI PIATTI	HALF TRAY (6-8)	FULL TRAY (12-15)
Pollo Scarpiello	\$85	\$160
Pollo Gorgonzola	\$85	\$160
Pollo Rollatini	\$85	\$160
Pollo alla Parmigiana	\$85	\$160
Gamberetti "Ragazzi"	\$100	\$190
Salmone Livornese	\$95	\$170
Vitello Funghetto	\$90	\$170

SIDES		
Vegetables	\$55	\$95
(Broccoli, String beans or mixed vegetables sauteed in garlic and olive oil)		
Roasted Potatoes	\$50	\$80

PARTY PACKAGES

PARTY PACKAGE #1
\$39.95 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
\$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
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
\$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

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
\$56.95 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
\$85.95 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 \$35.00 (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 Platters (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. 30-45 Adults.
\$500.00 Non-Refundable Deposit required
for main room. 50-95 Adults.
(Limited Availability on Fri & Sat Nights)

SEASONAL OUTDOOR DINING AVAILABLE



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



TAKE OUT & CATERING MENU



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ANTIPASTI

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

MOZZARELLA CARROZZA 14
Deep fried mozzarella triangles with marinara dipping sauce

CALAMARI "RAGAZZI" 18
Fried calamari tossed in a spicy marinara sauce sautéed with hot and sweet cherry peppers

ARANCINI 16
Homemade miniature rice balls filled with mozzarella cheese served with tomato sauce for dipping

VERDURE 12
Choice of spinach, broccoli, escarole or string beans steamed or sautéed in a light garlic & oil

GAMBERETTI GORGONZOLA 20
Jumbo shrimp and roasted red peppers sautéed in a gorgonzola cream sauce on a bed of mesclun

ZUPPA DI COZZE 18
Mussels in a spicy marinara sauce or pesto cream sauce served with homemade tuscan toast

NAPOLEONE DI MELANZANE 18
Breaded eggplant layered with sautéed spinach and parmesan cheese topped with tomato sauce and melted mozzarella

ANTIPASTO CALDO 20
Clams oreganata, stuffed mushrooms, stuffed peppers, eggplant rollatini and shrimp oreganata

VONGOLE OREGANATE 16
Baked littleneck clams topped with oreganata bread crumbs flavored with a white wine lemon sauce

CALAMARI FRITTI 18
Fried calamari served with our homemade tomato sauce and wasabi aioli for dipping

CARCIOFI FRITTI 15
Artichoke hearts breaded and fried served over sliced prosciutto drizzled with a balsamic reduction

PATATINE FRITTE ITALIANE 16
Homemade potato chips topped with diced italian sausage and cherry tomatoes baked with mozzarella & cheddar cheese

SPIEDINI POLLO 15
Tender grilled chicken, peppers and onions, skewered and served with our peanut ginger dipping sauce

COCKTAIL DI GAMBERETTI 16
Jumbo chilled shrimp cocktail

ZUPPA DEL GIORNO 10
Homemade soup of the day

BRUSCHETTA 10
Toasted bread topped with fresh tomatoes, basil and red onion drizzled with extra virgin olive oil

POLPETTE 16
Homemade meatballs with fresh mozzarella centers simmered in tomato sauce and topped with grated pecorino romano cheese

MOZZARELLA FRESCA 14
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 20
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 16
Mesclun greens with dried cranberries, diced apples, 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 and red onion flavored with a creamy Italian dressing

INSALATA FRUTTI DI MARE 20
Chilled fresh seafood salad enhanced with a zesty citrus dressing

INSALATA CAPRESE 19
Homemade 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

INSALATA MEDITERRANEO 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 seasonal vegetables tossed in a balsamic vinaigrette topped with goat cheese on a bed of arugula

INSALATA PARMA 20
Romaine lettuce with roasted peppers, olives, shaved pecorino romano cheese, red onion and breaded chicken cutlet in a balsamic vinaigrette



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 22
Homemade jumbo cheese ravioli tossed in a bolognese sauce with mushrooms & peas

LINGUINI AL MOLUSCO 24
Linguini pasta with littleneck clams in a red or white clam sauce

PENNE CON ASPRAGI 20
Penne pasta with diced chicken, asparagus and sundried tomatoes in a pesto cream sauce

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

RAVIOLI SPINACI 21
Homemade spinach and cheese ravioli sautéed in a light spinach cream sauce

FETTUCCINE CON GORGONZOLA 22
Homemade spinach fettuccine with sundried tomatoes, prosciutto and pine nuts, sautéed in a gorgonzola cream sauce

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 breadcrumbs

PENNE CAPRESE 20
Penne pasta in a light tomato sauce tossed with mozzarella cheese and a touch of cream

PAPPARDELLE BOLOGNESE 24
Homemade pappardelle tossed in a bolognese sauce topped with a dollop of creamy burrata cheese

CAPELLINI AL' ORTO 21
Angel hair pasta with fresh garden vegetables in a light tomato or garlic and oil sauce

RIGATONI ALLA VODKA 21
Rigatoni pasta in a vodka cream sauce with chicken +6 with shrimp +12

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

CAVATOPPI ALLA SCAROLA 22
Cavatoppi pasta with diced grilled chicken, tomatoes, escarole and cannellini beans in a white bean garlic & oil sauce

SECONDI PIATTI

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

POLLO SCARPIELLO 28
Tender chicken on or off the bone with italian sausage, potatoes, red peppers and onions sautéed in a rosemary garlic oil sauce

POLLO GORGONZOLA 27
Breasts of chicken lightly breaded and grilled topped with a gorgonzola cream sauce served with potato and vegetable of the day

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

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

BISTECA "GLORIA" 46*
Tender 12oz. choice NY strip steak grilled with sautéed peppers and onions served with broccoli rabe & oven roasted potatoes

* 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

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

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

POLLO ROLLATINI 28
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" 32
Jumbo shrimp lightly battered and sautéed in a pink cream sauce with hot and sweet cherry peppers and prosciutto served over linguini

GAMBERETTI FRANCESE 32
Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day

WITH CHICKEN 27 WITH VEAL 29

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

WITH EGGPLANT 27 WITH CHICKEN 27 WITH VEAL 29 WITH SHRIMP 32

RIGATONI "DOCTORE" 22
Rigatoni pasta with Italian sausage, broccoli rabe and sundried tomatoes in a light garlic and oil sauce

CAPELLINI FRUTTI DI MARE 26
Angel hair pasta with shrimp, scallops and calamari sautéed in a spicy fra diavolo sauce

PENNE ALLA SICILIANA 21
Penne pasta with diced eggplant and tomato in a light tomato sauce topped with fresh bocconcini mozzarella cheese

LASAGNA ROLLATINI 26
Homemade lasagna rolls stuffed with ricotta, pecorino romano and mozzarella cheese topped with a savory bolognese sauce

RIGATONI AL FORNO 21
Rigatoni pasta filled with ricotta cheese in a light tomato sauce topped with melted mozzarella cheese

TORTELLINI ALIGHIERI 24
Homemade cheese tortellini with baby shrimp and mushrooms sautéed in a pink cream sauce

TRE COMBO 28
Pollo parmigiana, lasagna rollatini and meatballs

ZUPPA DI MARE 36
Jumbo shrimp, mussels, clams and calamari over linguini in a light marinara or garlic & oil sauce

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

SCALOPPINI FUNGHETTI 29
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 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

VITELLO MILANESE 29
Breaded and fried veal cutlet topped with diced tomatoes, red onion and fresh mozzarella served on a bed of arugula

BRANZINO ALLA "VONA" 34
Fresh filet of branzino sautéed in a white wine lemon sauce served over asparagus

PIZZA & CALZONE

MARGHERITA 12
Fresh mozzarella, tomato sauce and basil

MELANZANE 14
Roasted eggplant, mozzarella cheese and tomato sauce

STROMBOLI 15
Fresh baked bread filled with imported Italian cheeses and meats, drizzled with a balsamic reduction

BIANCO 15
Ricotta, sautéed fresh spinach and mozzarella

VODKA 14
Diced grilled chicken, vodka sauce and melted mozzarella cheese

CALZONE 13
Traditional ricotta and mozzarella filled calzone

PROSCIUTTO 16
Homemade pizza topped with fresh arugula, mozzarella and prosciutto drizzled with a balsamic reduction

10" Homemade Personal Pizza
Add any topping \$2.00
Mushrooms, Sausage, Peppers & Onions, Pepperoni, Meatballs

PANINI/WRAPs - LUNCH ONLY

With choice of House Salad or Rosemary French Fries

PANINO CAPRESE 16
Fresh mozzarella, roasted red peppers and plum tomatoes with a balsamic vinaigrette dressing

PANINO TUSCANO 16
Breaded chicken cutlet, roasted peppers, arugula and mozzarella

PANINO POLLO 16
Grilled chicken breast sautéed in a balsamic reduction with smoked mozzarella and arugula

PANINO PARMIGIANA 16
Chicken cutlet topped with tomato sauce and melted mozzarella cheese

BLT ITALIANO WRAP 16
Breaded grilled chicken, romaine lettuce, fresh tomato, crisp bacon and mayo

CAESAR WRAP 16
Grilled chicken with romaine lettuce, crispy croutons in a traditional caesar dressing

DOLCE

PANNA COTTA 10
Italian custard topped with seasonal berries flavored with cointreau liquor

PESCA DENA 11
Baked peaches stuffed with crushed amaretti cookies and topped with a sweetened mascarpone cream

NUTELLA PIZZA 11
Our homemade puff pastry crust with nutella chocolate hazelnut spread, fresh strawberries and bananas topped with melted marshmallows

TARTUFO 10
Chocolate and vanilla ice cream covered in dark chocolate with a raspberry center

TIRAMISU 10
Lady fingers soaked in espresso and layered with a mascarpone cream topped with shavings of dark chocolate

NAPOLEON 10
Layers of puff pastry with homemade whipped cream and vanilla flavored custard

PEANUT BUTTER MOUSSE CAKE 10
Rich chocolate mousse layered with peanut butter

DOLCE FORMAGGIO 10
Traditional italian cheesecake

SORBET & GELATO 9
Assorted sorbets & gelato

RAGAZZI SUNDAE 11
Brownie sundae with vanilla ice cream, warmed chocolate fudge, walnuts and fresh whipped cream

OREO ICE CREAM CAKE 9.5
Vanilla and Oreo ice cream cake

CHOCOLATE MOUSSE CAKE 10
Rich chocolate mousse with chocolate sponge cake

CANNOLI 9.5
Traditional homemade cannoli

APPLE COBBLER 11
Homemade apple cobbler a la mode

SILK & SATIN 10
New York style cheesecake layered with rich chocolate mousse topped with chocolate ganache



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