

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
Polpette	\$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 Scarpello	\$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

	HALF TRAY	FULL TRAY
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 entree
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 entree
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 entree

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

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.

SEASONAL OUTDOOR DINING AVAILABLE



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



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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 mesulin

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

INSALATA

INSALATA DI NONNA 16
Mesulin 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

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



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

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

LINGUINI AL MOLUSCO

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

PENNE CON ASPARAGI

Penne pasta with diced chicken, asparagus and sundried tomatoes in a pesto cream sauce

FUSILLI CON POLLO FUNGHI

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

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

FETTUCCINE CON GORGONZOLA

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

GNOCCHI LUNEDI

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

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

PAPPARDELLE BOLOGNESE

Homemade pappardelle tossed in a bolognese sauce

PENNE ALLA SICILIANA

Penne pasta with diced eggplant and tomato in a light tomato sauce

RIGATONI ALLA VODKA

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

RAVIOLI ALLA VODKA

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

RAVIOLI DI ARAGOSTA

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

CAVATOPPI ALLA SCAROLA

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

SECONDI PIATTI

POLLO BRICCO

Tender breasts of chicken with shrimp, cherry tomatoes, string beans, shiitake mushrooms flavored in a marsala wine brown sauce served with potato and vegetable of the day

POLLO "NONNA"

Tender breasts of chicken sautéed in a chardonnay wine lemon sauce

ZUPPA DI MARE

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

POLLO "LIZANNO"

Tender breasts of chicken topped with tomatoes and our homemade

POLLO SCARPIELLO

mozzarella fresca sautéed in a pink

POLLO GORGONZOLA

cream sauce served with potato and vegetable of the day

SCALOPPINI FUNGHETTI

Tender veal scaloppini with

GAMBERETTI "RAGAZZI"

portabello, shiitake and wild

VITELLO SALTIMBOCCA

mushrooms in a white wine

GAMBERETTI FRANCese

brown sauce served with potato

POLLO FLORENDENA

and vegetable of the day

BRANZINO ALLA "VONA"

Fresh filet of branzino sautéed

BISTECA "GLORIA"

in a white wine lemon sauce

WITH CHICKEN

WITH VEAL

WITH EGGPLANT

WITH CHICKEN

WITH VEAL

WITH SHRIMP

PIZZA & CALZONE

MARGHERITA

12

Fresh mozzarella, tomato sauce and basil

BIANCO

15

Ricotta, sautéed fresh spinach and mozzarella

VODKA

14

Diced grilled chicken, vodka sauce and melted mozzarella cheese

PROSCIUTTO

16

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

CALZONE

13

Traditional ricotta and mozzarella filled calzone

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

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

TIRAMISU

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

NAPOLEON

10

Layers of puff pastry with homemade whipped cream and vanilla

and vanilla flavored custard

PEANUT BUTTER

MOUSSE CAKE

10

Rich chocolate mousse layered with peanut butter

DOLCE FORMAGGIO

10

Traditional Italian cheesecake

SORBET & GELATO

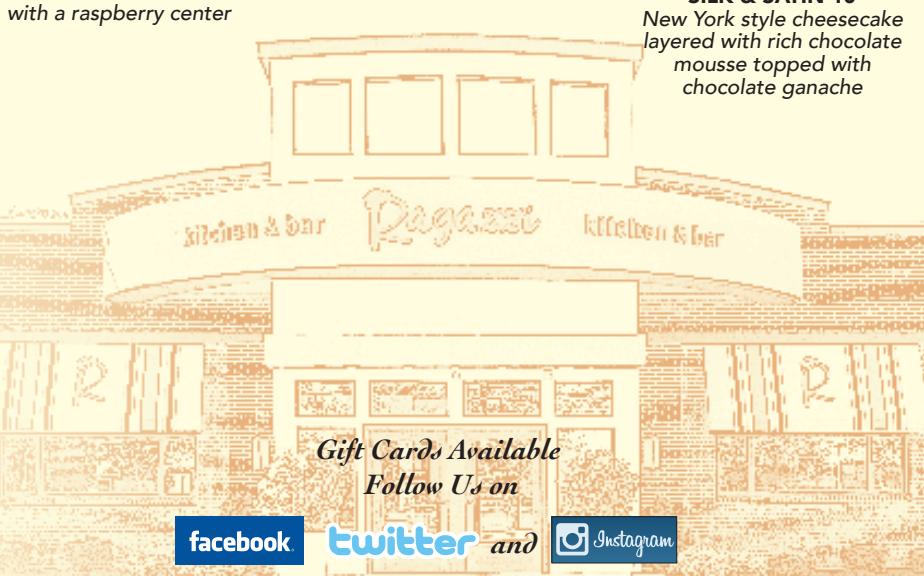
9

Assorted sorbets & gelato

SILK & SATIN

10

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