



Lunch Menu

Antipasti

GF **ZUCCHINI FRITTI 12**

Fried zucchini with homemade tomato and Wasabi aioli sauces for dipping

CARCIOFO RIPIENO 14

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" 16**

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

GF **ARANCINI 14**

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

GF **ZUPPA DI COZZE 17**

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 **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

GF **VONGOLE OREGANATE 15**

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

GF **CALAMARI FRITTI 16**

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

GF **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

ZUPPA DEL GIORNO 9

Homemade soup of the day

SPIEDINI POLLO 14

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

GF **BRUSCHETTA 9**

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

GF **POLPETTE 14**

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 18**

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

GF **COCKTAIL DI GAMBERETTI 16**

Jumbo chilled Shrimp cocktail

GF **GAMBERETTI GORGONZOLA 19**

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

Insalata

INSALA DI NONNA 14

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

INSALATA DI CAESAR 14

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

INSALATA "GOODFAYOU SPYDA" 13

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

INSALATA DI FRUTTI DI MARE 18

Chilled fresh seafood salad enhanced with a zesty citrus dressing

INSALATA CAPRESE 16

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

INSALATA "RAGAZZI" 19

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

INSALATA MEDITERRANO 14

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 19

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

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

Panini/Wraps

PANINO CAPRESE 16

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

PANINO PARMIGIANA 16

Chicken cutlet topped with tomato sauce and melted mozzarella cheese

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 POLPETE 16

Homemade meatballs in 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

Assorted Wraps Available

Choice of House Salad, Caesar Salad or Rosemary French Fries

Pasta

GF TORTELLINI ALIGHERIERI 18

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

GF PENNE CON ASPARAGI 17

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

GF FUSILLI CON POLLO FUNGHI 16

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 18

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

GF RIGATONI "DOCTORE" 17

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

GF GNOCCHI LUNEDI 18

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 16

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

GF PAPPARDELLE BOLOGNESE 19

Homemade pappardelle tossed in a Bolognese sauce topped with a dollop of Burrata mozzarella cheese

GF CAPELLINI ALL' ORTO 18

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

GF RIGATONI ALLA VODKA 17

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

GF SPAGHETTI DOMENICA 18

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

GF RAVIOLI DI ARAGOSTA 21

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

GF PENNE ALLA SICILIANA 16

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

GF CAPELLINI FRUTTI DI MARE 20

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

GF RAVIOLI AL RAGU DI CARNE 19

Homemade jumbo cheese ravioli tossed in a Bolognese sauce with mushroom and peas topped with ricotta cheese

LASAGNA ROLLATINI 20

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

GF RIGATONI AL FORNO 16

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

GF CAVATOPPI ALLA SCAROLA 17

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

GF LINGUINI AL MOLUSCO 20

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

GF RAVIOLI SPINACI 17

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 22

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 24

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 22

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

GF POLLO "SHABANO" 22

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 23

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" 22

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" 22

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 23

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" 27

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" 41

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 22 with eggplant 22 with veal 25 with shrimp 27

TRE COMBO 23

Pollo Parmigiana, lasagna rollatinni and meatballs

GF SALMONE OREGANATA 29

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 25

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 25

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 25

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

GF BRANZINO ALLA "VONA" 30

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

GF GAMBERETTI FRANCESE 28

Jumbo shrimp francese with diced cherry tomatoes served with potato and vegetable of the day with chicken 20 with veal 23

GF ZUPPA DI MARE 32

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 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 \$2.00

Mushrooms, Sausage, Peppers, Onions, Pepperoni, Meatballs

GF VODKA 12

Diced grilled chicken, melted mozzarella with homeade vodka sauce

GF PROSCIUTTO 14

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

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

GF Can be prepared gluten free. Additional charge