

ANTIPASTI

Bruschetta al Pomodoro e Carciofo

Sample of Roasted Bread Topped with Fresh Tomatoes, Basil, Extra Virgin Olive Oil and Marinated Artichokes

Antipasto della Casa

Sliced Prosciutto di Parma, Rao's Roasted Red Bell Peppers, Gaeta Olives, Buffalo Mozzarella, Sliced Yellow and Red Beefsteak Tomatoes with Grana Padano Cheese and Arugula
for 2

Shrimp Cocktail

Served with Cocktail Sauce

Vongole Oreganate

Baked, Stuffed Little Neck Clams

Fritto Misto di Mare

Deep Fried Calamari, Shrimp, Cod Fish and Julienne Zucchini with Remoulade and Marinara Sauce

Mozzarella in Carrozza

Crispy Fried Fresh Mozzarella Sandwich with Marinara Sauce

INSALATE E ZUPPE

Crema di Carote con Gamberi

Pureed Carrot Soup with Creme Fraiche and Seared Shrimp

Cannellini & Scarolla

Cannellini Beans and Escarole Soup

Insalata di Mare

Steamed Calamari, Shrimp, PEI Mussels, Lobster and Crab Meat with Diced Celery, Gaeta Olives and Parsley

Insalata della Casa

Green Leaf and Iceberg Lettuces, Cucumber, Endive, Fennel, Radicchio, Red Onion and Tomatoes in House Vinaigrette

Insalata di Polipo, Patate e Fave

Sliced Octopus, Boiled Potatoes and Fava Beans in Citronette and Parsley Pesto

Insalata di Arugula, Pera & Noce

Baby Arugula, Endive, Caramelized Walnuts and Shaved Parmesan Cheese

Involtini di Melanzane con Granchio & Gamberi

Oven Roasted Slices of Eggplant, Rolled over Crab Meat and Shrimp Salad

PRIMI PIATTI

Salsa alla Marinara

*San Marzano Tomato Sauce Served with Your Selection of Pasta
(Rigatoni, Spaghetti, Linguine, Orecchiette or Penne Rigate)*

Gnocchi alla Bolognese

*Ground Veal, Beef and Pork Slowly Cooked with San Marzano Tomatoes and Herbs,
Served over Fresh-Made Potato Gnocchi*

Conchiglie al Pomodoro e Ricotta

Shell Pasta with Fresh Ricotta Cheese and Marinara Sauce

Fiocchetti al Burro, Salvia e Amarena

*Begger Purse Raviloi, Stuffed with Pear and Ricotta Cheese,
in a Butter, Sage and Dried Cranberry Sauce*

Linguine con Gamberi e Arugula

*Baby Arugula, Cherry Tomatoes and Jumbo Shrimp
in White Wine and Extra Virgin Olive Oil Sauce over Linguine Pasta*

Garganelli al Salmone

*Smoked Salmon, Baby Peas, Tomato and a Touch of Cream Sauce
Served over Fresh Made Penne Pasta*

Fusilli con Cavolo e Salsicce

*Hot and Sweet Italian Sausage and Cabbage
in San Marzano Tomato Sauce*

Pennette alla Vodka

*San Marzano Tomatoes, Diced Italian Ham,
Vodka and a Touch of Cream*

Orecchiette con Broccoli di Rappe

*Sweet Italian Sausage, Broccoli Rabe and Garlic,
Sauteed in Extra Virgin Olive Oil*

Linguine al Vongole Marechiara

*New Zealand Cockle Clams Sauteed with Garlic, White Wine and Parsley
Topped with a Touch of Tomatoes and Spice*

Risotto con Zucchini, Crescione & Carote

*Vialone Rice Cooked with Baby Zucchini, Baby Carrots and Watercress
Finished with Parmesan Cheese*

SECONDI PIATTI

Pollo

Uncle Vincent's Famous Lemon Chicken

Quartered Charcoal Broiled Chicken Served in Uncle Vincent's Lemon Sauce

Pollo Scarpariello

*Chicken Sauteed with Hot and Sweet Italian Sausage and
Yellow and Red Bell Peppers in a White Wine Sauce*

Pollo alla Birra

*Chicken Sauteed with Novelle Potatoes, Baby Carrots and Sweet Peas
in Beer Sauce*

Vitello

Costoletta di Vitello in Agrodolce

Pan-Seared Veal Topped with Sauteed Hot and Sweet Cherry Peppers

Scaloppine alla Romana

*Veal Scallopini Sauteed with Sliced Prosciutto di Parma
Artichokes and Sage*

Vitello alla Parmigiana

*Pounded and Breaded Veal Chop Topped with Marinara Sauce,
Parmesan and Melted Mozzarella*

Costoletta alla Milanese

*Pounded and Breaded Veal Chop
Topped with Lightly Dressed Arugula, Tomato and Red Onions*

Manzo e Agnello

Bistecca alla Pizzaiola

*Pan-Seared 17 oz. Prime Shell Steak Topped with Sliced, Fresh Tomatoes
Sauteed in Extra Virgin Olive Oil and Fresh Oregano*

Ossobucco alla Milanese

Braised Veal Shank in Gremolata Sauce over Saffron Risotto

Agnello Grigliatto

*Single Cut Lamb Chop, Broiled and Served with
Roasted Potatoes and Sauteed French Beans*

Pescatti

Gamberoni in Umido

Giant Shrimp in Lemon, Butter and White Wine

Gamberi fra Diavolo

Sauteed Shrimp Served in a Spicy Tomato Sauce

Cernia in Umido

*Pan Seared Grouper Sauteed with Pear Drop Tomatoes, Capers Berries
and Nicoise Olives Served over Sauteed Spinach*

CONTORNI

Le Polpette di Rao's

Traditional Rao's Meatballs Served in Tomato Sauce

Scelta di Verdure in Padella

*Choice of Sauteed Vegetables:
Spinach, Cabbage, French Beans, Zucchini, or Broccoli Rabe*

Piselli & Prosciutto

*Sweet Baby Peas, Sauteed with Diced Prosciutto di Parma
and White Onions*

Verdure Grigliate

*Grilled Eggplant, Yellow Squash, Zucchini and Fennel
with Extra Virgin Olive Oil*

Mashed or Roasted Potatoes