

RAO'S MENU 2009

ANTIPASTI

Bruschetta al Pomodoro e Carciofo

Sample of Roasted Bread Topped with Fresh Tomatoes,
Basil, EVO Oil and Marinated Artichokes

Antipasto Della Casa

Parma prosciutto, Rao's Roasted marinated Red Bell Peppers,
Gaeta Olives, Buffalo Mozzarella, Sliced Yellow and Red Beefsteak Tomatoes
With Grana Padano Cheese and Arugula lettuce

Shrimp Cocktail

Severed 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 served with marinara Sauce

Prosciutto & Frutta

Thinly sliced Parma Prosciutto served with black mission figs and honeydew
melon

INSALATE E ZUPPE

Crema di Zucchine con capesante

Chilled Zucchini cream soup served with crème fraiche and pan seared scallop

Cannellini & Scarolla

Cannellini beans and Scarolle 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 Lettuce, Iceberg, 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

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Insalata di Arugula, Pera & Noce

Baby Arugula, Endives, 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

Linguine con Gamberi e Arugula

Baby Arugula, cherry tomatoes and jumbo Shrimp in white wine and EXO oil sauce, over linguine pasta

Garganelli al Salmone

Smoked salmon, baby peas, tomato and touch of cream sauce 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, Sautéed in Extra Virgin Olive Oil

Linguine al Vongole Marechiara

New Zealand Cockle Clams Sautéed 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

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SECONDI PIATTI

Pollo

Uncle Vincent's Famous Lemon Chicken

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

Pollo Scarpariello

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

Pollo alla Cacciatore

Chicken Sautéed with Yellow and Red Bell Peppers, Champignon Mushrooms in a Tomato Sauce

Vitello

Costoletta di Vitello in Agrodolce

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

Scaloppine alla Pizzaiola

Veal Scallopini in tomato, white wine, capers, Gaeta olives and fresh oregano sauce served with mash potatoes

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 Sautéed in Extra Virgin Olive Oil and Fresh Oregano

Filetto alla Moda

Pan-Seared 9 oz. Filet Mignon topped with melted Gorgonzola cheese served over carrot pureed and Port wine reduction

Agnello Grigliatto

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

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Pescatti

Gamberoni in Umido

Giant Shrimp in Lemon, Butter and White Wine

Gamberi Fra Diavolo

Sautéed Shrimp Served in a Spicy Tomato Sauce

Salmone alla Harissa Sauce

Crispy Skin Seared Salmon Served over Black Beluga Lentils with Moroccan Spiced Tomato Sauce

CONTORNI

Le Polpette di Rao's

Traditional Rao's Meatballs Served in Tomato Sauce

Scelta di Verdure in Padella

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

Piselli & Prosciutto

Sweet Baby Peas, Sautéed 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