
Tradition and ritual are the heart and soul of Italian cuisine. Since 1896 the Rao's family has believed in sharing those traditions. We invite you to take part in sharing- with us and with each other- the Rao's family way of feasting. If you follow along with our menu, you will experience rituals Vincent Rao and Anne Pellegrino have passed to our generation. With the help of your server, enjoy the most important ingredients in your dining experience: food, friends, and family. We promise that you will not only leave full but fulfilled.

ANTIPASTI

SAUTÉED CLAMS

*Clams in a Garlic, White Wine, Butter
Sauce with a Ciabatta Crostini*
\$26

BAKED CLAMS

*Little Neck Clams with
Oregano Bread Crumb Stuffing*
\$19

FRITTO MISTO

*Fried Calamari, Shrimp,
Cod Fish, Zucchini*
\$24

SHRIMP COCKTAIL

Served with Cocktail Sauce
\$25

MOZZARELLA CARROZZA

*Fried Fresh Mozzarella Sandwich
With Marinara Sauce*
\$16✓

BRUSCHETTA

*Brick Oven Toasted Ciabatta, Topped
with Marinated Cherry Tomatoes,
Balsamic Reduction with Mesclun
Greens & Shaved Parmesan*
\$18✓

TRADITIONAL RAO'S MEATBALLS

*Ground Veal, Pork and Beef,
Italian Breadcrumbs & Seasoning,
Marinara Sauce*
\$19

ANTIPASTO

*Prosciutto di Parma, Mild Soppressata,
Roasted Red Peppers, Gaeta Olives,
Buffalo Mozzarella, Tomatoes, Grana
Padano, Gorgonzola Cheese,
Dressed Arugula*
\$35

INSALATE E ZUPPE

CAPRESE SALAD

*Heirloom Cherry Tomatoes
Tossed in Garlic Oil, Burrata Cheese,
Basil & Balsamic Vinegar Reduction*
\$18✓

HOUSE SALAD

*Green Leaf Lettuce, Iceberg, Cucumber,
Endive, Fennel, Radicchio, Red Onion,
Tomatoes in House Vinaigrette*
\$16✓

ROASTED BEET SALAD

*Wild Baby Arugula, Golden Raisins,
Roasted Beets, Balsamic Vinaigrette,
Pistachios & Goat Cheese Crumbles*
\$18✓

ZUPPA DEL GIORNO

*Soup of the Day
M/P*

CAESAR SALAD*

*Romaine, Traditional Caesar Dressing,
Shaved Parmesan, Toasted Croutons*
\$17

SEAFOOD SALAD

*Calamari, Shrimp, Lobster, Crab Meat,
Diced Celery & Red Bell Peppers, Gaeta
Olives, in Citronette Dressing*
\$27

KALE & ROASTED BUTTERNUT

SQUASH SALAD

*With Candied Walnuts, Dried Cranberries
Tossed in Shallot Vinaigrette*
\$18✓

✓ Represents vegetarian items.

*We are happy to split any check up to 4 equal ways.

*Parties of 8 or more have an 18% gratuity added to the subtotal of the bill.

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PRIMI

*SIDE OF PASTA SAUCES- \$3.00 EXCLUDING MARINARA SAUCE

SALSA ALLA MARINARA

*San Marzano Tomato Sauce, Fresh Basil,
Choice of Pasta (Rigatoni, Spaghetti,
Linguine, Fusilli, Penne or Angel Hair)*

\$26 ✓

RIGATONI

FILETTO DI POMODORO

*Pancetta, White Onion, Cracked Black
Pepper, San Marzano Tomatoes, Pecorino
Romano Cheese*

\$30

SPAGHETTI ALLA BOLOGNESE

*Ground Veal, Beef and Pork,
San Marzano Tomatoes & Herbs*

\$31

PAPPARDELLE SHRIMP &

LOBSTER FRA DIAVOLO

Sautéed in Spicy Tomato Sauce

\$40

RAVIOLI PURSES

*Beggar Purse Ravioli with Bartlett Pears and
Ricotta Cheese, Brown Butter,
Sage, Dried Cranberries*

\$30 ✓

PENNE VODKA

*San Marzano Tomatoes,
Prosciutto Cotto, Cream & Vodka*

\$30

LINGUINE AND CLAMS

*Manila Clams, Garlic, White Wine,
Red Pepper Flakes, Parsley
Choice of Red or White Sauce*

\$30

BEEF LASAGNA

*Layers of Fresh Pasta, Beef Bolognese Sauce,
Ricotta, Parmesan & Mozzarella Cheese*

\$32

TAGLIOLINE

WITH PEAS & HAM

*Fresh-Made Taglioline Pasta,
Prosciutto Cotto, Sweet Peas,
Light Parmesan Cream Sauce*

\$30

SPINACH & RICOTTA RAVIOLI

*Spinach & Ricotta Ravioli Served with
Fresh Cherry Tomato Sauce*

\$30 ✓

THE HISTORY

Rao's New York is a culinary national treasure. Widely acclaimed for its authentic, southern Neapolitan Italian cooking and its home-style family ambiance, Rao's was honored with a pinnacle three stars from New York Times restaurant critic Mimi Sheraton describing the cuisine as "exquisitely simple Italian cooking."

Opened In 1896, the Restaurant is celebrated as one of the countries' oldest family owned and operated restaurants running in its original location. Handing down cherished Pellegrino and Rao traditions as its main ingredients, the Rao's menu pairs generations of authenticity and love with freshness and flavor.

All locations, New York, Las Vegas and Los Angeles serve and satiate some of the most powerful appetites in the world. At the New York location, the list of regulars reads like the "who's who" of New York cognoscenti, including Woody Allen, Billy Crystal, Rob Reiner, Nicholas Pileggi and Danny Aiello. Legions of politicians, sports figures and matinee idols have jockeyed for a reservation. There, dining at Rao's is a legendary experience so beloved that getting a seat is only possible if you are a regular and have, "table rights," or if you're lucky enough to be invited as a guest by someone who does. In Las Vegas, you are lucky enough to be our guest. From our family to yours, we invite you sit back and relax while filling yourself with more than food. Cheers!

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SECONDI

VEAL CHOP*

*Pan-Seared, Sautéed Hot & Sweet Cherry
Pepper Sauce*
\$53

VEAL PARMESAN

*Pounded & Breaded Veal Chop with
Marinara Sauce & Melted Mozzarella
and Parmesan Cheese*
\$53

VEAL PICCATA

*Scaloppini, White Wine, Butter,
Capers with Mashed Potatoes*
\$42

OSSOBUCO

*Braised Veal Shank, Veal Jus,
Gremolatta, Saffron Risotto*
\$53

GRILLED LAMB CHOPS*

*Single Cut Lamb Chops, with Rosemary
Roasted Fingerling Potatoes & Green
Beans, served with Demi-Glace & Mint
Sauce*
\$50

PORK CHOP*

*Pan-Seared Double Cut, Sautéed Hot &
Sweet Cherry Pepper Sauce*
\$40

SHRIMP SCAMPI

*Sautéed in a Lemon, Butter, Garlic &
White Wine Sauce*
\$38

SHRIMP FRA DIAVOLO

Sautéed in Spicy Tomato Sauce
\$38

FRESH SEASONAL FISH*

M/P

EGGPLANT PARMESAN

*Breaded & Pan Fried Sliced Eggplant
Topped with Marinara Sauce,
Parmesan & Mozzarella Cheese*
\$31 ✓

UNCLE VINCENT'S

LEMON CHICKEN

*Charcoal Broiled, Bone-In Chicken &
Uncle Vincent's Famous Lemon Sauce*
\$31

CHICKEN SCARPARELLO

*Sautéed Bone-In Chicken,
Italian Sausage, Hot & Sweet Cherry
Peppers, Yellow & Red Bell Peppers,
Oregano, White Wine Sauce*
\$36

CHICKEN PARMESAN

*Breaded Chicken with Marinara Sauce &
Melted Mozzarella and Parmesan Cheese
with Spaghetti Marinara*
\$44

SHELL STEAK*

16oz Pan-Seared Shell Steak
\$52

FILET MIGNON*

8oz Filet Mignon
\$48

FLAT IRON STEAK*

8oz Flat Iron Steak
\$40

Complement your Steak with one of our House Made Sauces \$7

Pizzaiola

Julienne Tomatoes, Yellow Bell Peppers, Spanish Onions, Garlic, Extra Virgin Olive Oil, Oregano

Green Peppercorn

Demi-Glace, Green Peppercorns & a touch of Cream

Mushroom Marsala

Demi-Glace with Sliced Mushrooms & Marsala Wine

Demi- Glace

Veal Jus & Burgundy Wine Reduction

Agro Dolce

Cherry Peppers in a Vinegar Butter Sauce

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CONTORNI

TRADITIONAL RAO'S MEATBALLS

*Ground Veal, Pork and Beef,
Italian Breadcrumbs & Seasoning,
Marinara Sauce*
\$19

SAUTÉED VEGETABLES

*Choice of Spinach, French Beans,
Zucchini or Broccolini*
\$16

PEAS & PROSCIUTTO

*Sautéed Sweet Peas,
Diced Prosciutto, White Onions*
\$16

GRILLED VEGETABLES

*Grilled Eggplant, Yellow Squash,
Zucchini, Radicchio, Fennel,
Extra Virgin Olive Oil*
\$19✓

ROSEMARY ROASTED FINGERLING

POTATOES

\$14✓

MASHED POTATOES

\$14✓

QUATTRO FORMAGGI

*Mozzarella, Parmesan, Gorgonzola and
Provolone Cream Sauce Tossed with
Pasta Topped with Toasted Panko*
\$16✓

DOLCI

DESSERT PLATTER

Choice of 3 Desserts
*Excludes Crème Brûlée
\$34

TIRAMISU

*Layers of Espresso Soaked Lady Fingers,
Mascarpone Mousse & Cocoa Powder*
\$14

CANNOLI

*Fresh Ricotta Cheese, Cointreau, Candied
Orange, Chocolate Drops*
\$14

PEANUT BUTTER TART

*Peanut Butter Mousse, Graham Cracker Crust,
Chocolate Ganache*
\$14

NEW YORK CHEESECAKE

Classic New York Style Cheesecake
\$14

CREME BRULEE

Vanilla Crème Brûlée
\$14

SEASONAL SHORTCAKE

*Toasted Almond Scone, Vanilla Gelato, Seasonal
Berries Tossed in Grand Marnier Orange
Liqueur, Almond Mascarpone Cream,
Accompanied by a Mandarin Sauce &
Fresh Mint Leaves*
\$14

GERMAN CHOCOLATE CAKE

*Chocolate Cake Filled with Coconut
Pecan Caramel Finished with a
Layer of Chocolate Mousse*
\$14

PROFITEROLES

*Pâte à Choux Puffs Filled with Choice of Gelato
Flavors, Warm Chocolate Sauce*
\$14

GELATO & SORBET

*Italian Gelato Flavors: Vanilla, Strawberry &
Chocolate or Fruit Sorbet Flavors: Lemon,
Mango & Raspberry with Biscotti*
\$14

**Fatimah Madyun
Chef De Cuisine**

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