

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. Bon Appetito!

ANTIPASTI

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

FRITTO MISTO *Fried Calamari, Shrimp, Cod Fish & Zucchini Strings \$24*

CANNELINI BEAN HUMMUS *Topped with Micro Cilantro and Toasted Garlic Pita Bread \$16 ✓*

MOZZARELLA CAROZZA *Fried Mozzarella Sandwich with Marinara Sauce \$16 ✓*

ROASTED RED PEPPERS & BUFFALO MOZZARELLA *Fire Roasted Red Bell Peppers Marinated in Garlic Olive Oil with Golden Raisins, Pine Nuts, Italian Parsley and Fresh Buffalo Mozzarella Cheese atop Toasted Ciabatta Crostinis \$18 ✓*

ANTIPASTO *Prosciutto di Parma, Mild Soppressata, Roasted Red Peppers with Pine Nuts & Golden Raisins, Gaeta Olives, Buffalo Mozzarella, Tomatoes, Grana Padano, Gorgonzola Cheese, Dressed Arugula \$35*

RAO'S TRADITIONAL MEATBALLS *Ground Veal, Pork and Beef, Italian Breadcrumbs & Seasoning With Marinara Sauce \$19*

FRIED GREEN TOMATO CAPRESE *Thick Sliced Green Tomatoes Breaded and Fried, Sliced Buffalo Mozzarella, Drizzled with Basil Pesto, Balsamic Reduction and Micro Greens \$18 ✓*

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

RAO'S SEAFOOD TOWER *1lb Maine Lobster Tail Split, 3 Snow Crab Claws, 3 Pieces of Shrimp Cocktail with Cocktail Sauce Accompanied by a Citronette Dressed Calamari Salad with Chopped Celery, Diced Peppers, Gaeta Olives M/P*

SAUTÉED CLAMS *Garlic, White Wine, Butter Sauce with a Ciabatta Crostini \$26*

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 ✓*

FRISÉE SALAD* *Baby Frisée Lettuce, Tossed in a Blue Cheese Dressing, Crispy Prosciutto, Blue Cheese Crumbles & Hard Boiled Egg \$18*

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

ZUPPA DEL GIORNO *Soup of the Day M/P*

✓ Represents vegetarian items.

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

*Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRIMI

Sides of Pasta Sauce- \$3.00 (excluding Marinara)

FRUTTI DI MARE *Maine Lobster, Snow Crab Claws, Calamari, Manila Clams, White Wine, Sliced Garlic, Marinara Sauce with a Touch of Spice over Linguini Pasta \$40*

SALSA ALLA MARINARA *San Marzano Tomato Sauce, Fresh Basil, Choice of Pasta (Rigatoni, Spaghetti, Linguini, Fusilli, Penne or Angel Hair) \$26 ✓*

RAVIOLI PURSES *Beggar Purse Ravioli with Bartlett Pears and Ricotta Cheese, Brown Butter, Sage, Dried Cranberries \$30 ✓*

BEEF LASAGNA *Layers of Fresh Pasta, Beef Bolognese Sauce, Ricotta, Parmesan & Mozzarella Cheese \$36*

LINGUINI AND CLAMS *Manila Clams, Garlic, White Wine, Red Pepper Flakes, Parsley Choice of Red or White Sauce \$31*

PENNE VODKA *San Marzano Tomatoes, Prosciutto Cotto, Cream & Vodka \$31*

SPAGHETTI BOLOGNESE *Ground Veal, Beef and Pork, San Marzano Tomatoes & Herbs \$31*

CRAB CARBONARA* *Blue Lump Crab, Cream, Egg, Pecorino Romano Cheese, Pancetta, and Cracked Black Pepper Tossed with Linguini Pasta, Garnished with Snow Crab Claw \$38*

LINGUINI CARBONARA* *Cream, Egg, Pecorino Romano Cheese, Pancetta, and Cracked Black Pepper Tossed with Linguini Pasta \$34*

SUNDRIED TOMATO CHICKEN PENNE *Tossed in a Roasted Garlic and Parmesan Cream Sauce Garnished with Basil \$32*

SECONDI

Bistecca

8oz FILET MIGNON*
\$48

16oz SHELL STEAK*
\$52

SAUCES

PIZZAIOLA *Tomatoes, Yellow Bell Peppers, Spanish Onions, Garlic, Oregano, Basil & Extra Virgin Olive Oil \$7*

MUSHROOM MARSALA *Demi-Glace, Marsala Wine and Sliced Mushrooms \$7*

DEMI-GLACE *Rich Reduction of Veal Jus and Burgundy Wine \$7*

AGRO-DOLCE *Cherry Peppers in Vinegar Butter Sauce \$7*

ROASTED GARLIC CHIVE BUTTER \$5

EMBELLISH YOUR STEAK

(1) Fried Egg \$6

(3) Snow Crab Claws \$15 (3) Grilled Shrimps \$15

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SECONDI

VEAL CHOP* Pan Seared 14oz Veal Chop with Hot and Sweet Cherry Pepper Sauce \$53

PORK CHOP* Pan Seared Double Boned 16oz Pork Chop with Hot and Sweet Cherry Pepper Sauce \$42

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

OSSOBUCCO Braised Veal Shank, Veal Jus, Gremolata, Saffron Risotto \$53

PICCATA or MARSALA

Choice of Veal Scaloppini or Breaded Chicken Breast Served with Choice of Pasta with Piccata or Marsala Sauce, Mashed Potatoes or Sautéed Vegetable

VEAL \$45

CHICKEN \$44

UNCLE VINCENT'S LEMON CHICKEN Charcoal Broiled, Bone-In Chicken with Uncle Vincent's Famous Lemon Sauce \$32

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

CHICKEN SCARPARELLO Pan-Seared Bone-In Chicken, Italian Sausage, Hot & Sweet Cherry Peppers, Yellow & Red Bell Peppers, Onions, Oregano, White Wine Butter Sauce \$36

GRILLED LAMB CHOPS* Single Cut Lamb Chops, with Rosemary Roasted Fingerling Potatoes & Green Beans, Served With Demi-Glace & Mint Sauce \$50

EGGPLANT PARMESAN Grilled Eggplant with Marinara Sauce, Parmesan & Mozzarella Cheese Gratinéed Topped With Wild Arugula Salad \$31 ✓

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

SUNDAY GRAVY \$65 per person

**Only Offered on Sunday, Limited Availability*

Choice of House Red or White Wine

Beef Ribs, Pork Braciola, Rao's Meatballs, & Sweet and Mild Sausage Slow Braised in Succulent Blend of San Marzano Tomatoes Served with Your Choice of Penne, Spaghetti, Linguini or Rigatoni

Add a Soup, Salad or Side for \$10 more

CONTORNI

RAO'S TRADITIONAL MEATBALLS Ground Veal, Pork and Beef, Italian Breadcrumbs & Seasoning With Marinara Sauce \$19

MASHED POTATOES or ROSEMARY ROASTED POTATOES \$14 ✓

LOBSTER POTATO CROQUETTES with Garlic and Chive Compound Butter \$16

SAUTÉED VEGETABLES Choice of Spinach, French Beans, Zucchini, or Broccoli \$16

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

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WINE BY THE GLASS

		5oz.	8oz.
SPARKLING / ITALY & CALIFORNIA			
Champagne, Nicolas Feuillatte, Brut	MV	19	29
Moscato d'Asti, Prunotto, Piedmont (Sweet)	2017	16	25
Prosecco, Avissi, Veneto	MV	15	23
Rosé, Chandon, California	MV	17	26
WHITE & DRY PINK*			
Chardonnay, Edna Valley, Central Coast, California	2015	16	25
Pinot Grigio, Sartori, della Venezie, Italy	2017	15	23
Riesling, Rheinhartshausen, Rheingau, Germany	2016	14	22
Rosato, Aglianico, Feudi di San Gregorio, Campania, Italy	2017	15	23
Sauvignon "Blanc", Pighin, Friuli, Italy	2016	17	26
RED			
Barbera d'Asti, Michele Chiarlo, Le Orme, Piedmont, Italy	2012	16	25
Cabernet/Sangiovese/ Merlot/ Syrah, Argiano Non Confunditur	2016	18	27
Cabernet Sauvignon, Drumheller, Columbia Valley, Washington	2015	19	29
Cabernet Sauvignon, Volpaia, Prelius, Tuscany, Italy	2017	17	26
Merlot, Markham, Napa Valley, California	2015	19	29
Montepulciano d'Abruzzo, Contesa, Abruzzo, Italy	2016	19	29
Pinot Noir, Kris, Sicily, Italy	2016	17	26
Sangiovese, Bocelli, Tuscany, Italy	2015	20	30
Sangiovese Blend, Chianti, Villa Chigi, Tuscany, Italy	2015	16	25



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