

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 Soppresata, Roasted Red Peppers with Pine Nuts & Golden Raisins, Gaeta Olives, Buffalo Mozzarella, Tomatoes, Grana Padano, Gorgonzola Cheese, Dressed Arugula* \$35

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*

SAUTÈED 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 a House Vinaigrette* \$16 ✓

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

FRISÉE SALAD* *Frisée Lettuce, 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

PRIMI

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

✓ 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.

SECONDI

AGRO DOLCE Pan Seared with Hot and Sweet Cherry Pepper Sauce

VEAL CHOP \$53

PORK CHOP \$42

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

OSSOBUCCO Braised Veal Shank, Veal Jus, Gremolatta, 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

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

SHRIMP SCAMPI or FRA DIAVOLO Sautéed in a Lemon, Butter, Garlic & White Wine Sauce or in Spicy Tomato Sauce \$38

FRESH SEASONAL FISH M/P

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

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

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

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

Fatimah Madyun
Chef de Cuisine

✓ 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.