

ANTIPASTI

BAKED CLAMS

Little Neck Clams, Oregano Bread Crumb Stuffing \$19.99

FRITTO MISTO

Fried Calamari, Shrimp, Cod & Zucchini Strings \$24.99

MOZZARELLA CAROZZA

Fried Mozzarella Sandwich

Marinara Sauce \$16.99 ✓

FIRE-ROASTED PEPPERS & BUFFALO MOZZARELLA

Garlic Olive Oil with Golden Raisins, Pine Nuts, Italian Parsley and Fresh Toasted Ciabatta Crostinis \$18.99 ✓

RAO'S SEAFOOD TOWER Maine Lobster Tail, Snow Crab Claws, Shrimp Cocktail, Cocktail Sauce, Citronette Dressed Calamari Salad, Diced Peppers, Gaeta Olives M/P

ANTIPASTO Prosciutto di Parma, Mild Soppressata, Grana Padano, Gorgonzola Cheese, Roasted Red Peppers, Gaeta Olives, Buffalo Mozzarella, Tomatoes \$35.99

FRIED GREEN TOMATO CAPRESE Thick Sliced Green Tomatoes Breaded and Fried, Sliced Buffalo Mozzarella, With Basil Pesto, Balsamic Reduction \$18.99 ✓

SAUTÈED CLAMS Garlic, White Wine, Butter Sauce with a Ciabatta Crostini \$26.99

INSALATE E ZUPPE

ZUPPA DEL GIORNO Soup of the Day M/P

CAPRESE SALAD Heirloom Cherry Tomatoes, Burrata Cheese, Basil & Balsamic Vinegar \$18.99 ✓

HOUSE SALAD Green Leaf Lettuce, Iceberg, Cucumber, Endive, Fennel, Radicchio, Red Onion & Tomatoes RAO'S House Vinaigrette \$16.99 ✓

SEAFOOD SALAD Maine Lobster, Calamari, Shrimp, Crab Meat, Diced Celery & Red Bell Peppers, Gaeta Olives, in a Citronette Dressing \$27.99

ROASTED BEET SALAD Wild Baby Arugula, Golden Raisins, Roasted Beets, Balsamic Vinaigrette, Pistachios Goat Cheese Crumbles \$18.99 ✓

CAESAR SALAD* Romaine, Caesar Dressing, Shaved Parmesan, Toasted Croutons \$17.99

#LikeACaesar

RAO'S TRADITIONAL MEATBALLS Ground Veal, Pork and Beef, Italian Breadcrumbs & Seasoning with Marinara Sauce \$21.99

PRIMI - PASTAS

FRUTTI DI MARE Maine Lobster, Snow Crab, Calamari, Manila Clams, Marinara Sauce, Chili Flake, Linguini \$41.99

CRAB CARBONARA* Blue Lump Crab, Pancetta, Cracked Black Pepper, Linguini Pasta, Snow Crab Claw, Cream, Egg, Pecorino Romano Cheese \$39.99

SALSA ALLA MARINARA Family Recipe Tomato Sauce, Fresh Basil, Choice of Pasta (Rigatoni, Spaghetti, Linguini, Fusilli, Penne or Angel Hair) \$26.99 ✓

RAVIOLI PURSES Beggar Purse Ravioli with Bartlett Pears and Ricotta Cheese, Brown Butter, Sage, Dried Cranberries \$30.99 ✓

PENNE VODKA San Marzano Tomatoes, Prosciutto Cotto Cream & Vodka \$31.99

BEEF LASAGNA Layers of Fresh Pasta, Beef Bolognese Sauce, Ricotta, Parmesan & Mozzarella Cheese \$36.99

LINGUINI AND CLAMS

Garlic, White Wine, Red Pepper Flakes, Parsley Choice of Red or White Sauce \$32.99

SPAGHETTI BOLOGNESE Ground Veal, Beef and Pork, San Marzano Tomatoes & Herbs \$31.99

LINGUINI CARBONARA* Pancetta, Cream, Egg, Pecorino Romano Cheese, Cracked Black Pepper Tossed with Linguini Pasta \$34.99

SUNDRIED TOMATO CHICKEN PENNE

Roasted Garlic and Parmesan Cream Sauce \$32.99

✓ 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 – MAIN COURSE

FRESH DAILY FISH M/P

GRILLED LAMB CHOPS*

Rosemary Roasted Fingerling Potatoes, Green Beans
Demi-Glace & Mint Sauce \$51.99

GRILLED EGGPLANT MARINARA

Marinara Sauce, Gratinéed Parmesan & Mozzarella
Wild Arugula Salad \$31.99 ✓

UNCLE VINCENT'S LEMON CHICKEN

Charcoal Broiled Bone-in Chicken with Uncle Vincent's
Famous Lemon Sauce \$32.99

SHRIMP SCAMPI

Lemon, Butter, Garlic & White Wine \$39.99

AGRO DOLCE - Sweet Vinegar Sauce

Hot and Sweet Cherry Peppers

VEAL CHOP \$55.99

PORK CHOP \$42.99

VEAL PARMESAN Hand Pounded & Breaded Veal Chop

Marinara Sauce, Mozzarella, Parmesan \$55.99

OSSOBUCCO

Braised Veal Shank, Veal Jus, Gremolata,
Saffron Risotto \$55.99

VEAL MILANESE Hand Pounded & Breaded Veal Chop

Topped with an Arugula, Heirloom Tomato, Red Onion
Salad Tossed in House Vinaigrette \$55.99

PICCATA or MARSALA

Choice of Pasta with Piccata or Marsala Sauce
Mashed Potatoes or Sautéed Vegetable

VEAL \$45.99

CHICKEN \$44.99

CHICKEN PARMESAN Breaded Chicken

Mozzarella and Parmesan Cheese
Spaghetti Marinara \$44.99

CHICKEN SCARPAREILLO

Pan-Seared Bone-in Chicken, Italian Sausage, Cherry
Peppers, Sweet Bell Peppers, Onions, Oregano, White Wine
Butter Sauce \$38.99

SHRIMP FRA DIAVOLO Sautéed in a Spicy Tomato Sauce

\$39.99

Bistecca

8oz FILET MIGNON* \$50.99

22 oz BONE IN RIBEYE \$70.99

EMBELISH YOUR STEAK

Grilled Shrimp \$16.99 Snow Crab Claws \$16.99

Fried Egg \$6.99

SAUCES

PIZZAIOLA \$7.99

MUSHROOM MARSALA \$7.99

DEMI-GLACE \$7.99

AGRO-DOLCE \$7.99

ROASTED GARLIC CHIVE BUTTER \$5.99

CONTORNI

MASHED POTATOES \$14.99 ✓

ROSEMARY ROASTED POTATOES \$14.99 ✓

SAUTÉED VEGETABLES Choice of:

Spinach, French Beans, Zucchini, or Broccolini \$16.99 ✓

GRILLED VEGETABLES

Grilled Eggplant, Yellow Squash, Zucchini, Radicchio,
Fennel with Extra Virgin Olive Oil \$19.99 ✓

LOBSTER POTATO CROQUETTES Garlic and Chive

Compound Butter \$16.99

SUNDAY GRAVY

\$65.99 per person

*Only Offered on Sunday, Limited Availability

Choice of House Red or White Wine

Beef Ribs, Pork Braciolo, 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

DESSERTS

Save room and ask your server

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.