

### ANTIPASTI (Appetizers)

<b>CAPRESE ALLA CALABRESE</b> <i>Buffalo Mozzarella and Sliced Tomatoes.</i>	<b>\$8.50</b>	<b>CALAMARI FRITTI</b> <i>Fried Squid.</i>	<b>\$9.50</b>
<b>MOZZARELLA ALLA MARINARA</b> <i>Fried Mozzarella in Tomato Sauce.</i>	<b>\$7.50</b>	<b>COZZE E VONGOLE AL VAPORE</b> <i>Steamed Mussels and Clams.</i>	<b>\$12.50</b>
<b>CARPACCIO DELLA VALTELLINA</b> <i>Thinly-sliced Fillet, Olive Oil, Parmigiano &amp; Capers.</i>	<b>\$10.50</b>	<b>FRITTURA DI MARE</b> <i>Fried Squid and Shrimp.</i>	<b>\$12.50</b>
<b>GAMBERI SALTATI</b> <i>Shrimp Sautéed in Wine &amp; Garlic-Butter sauce.</i>	<b>\$13.00</b>	<b>SALMONE AFFUMICATO</b> <i>Smoked Salmon, Capers, Provolone and Olive Oil.</i>	<b>\$11.50</b>
<b>SALSICCE ALLA STEFANO</b> <i>Four Broiled Sausages cooked in Garlic and Olive Oil.</i>	<b>\$11.00</b>	<b>POLPETTE AL POMODORO</b> <i>Meatballs served with our Tomato Sauce and Cheese.</i>	<b>\$10.00</b>

### MINESTRE (Soups)

Ask your server for the soup of the day - \$5.00

### INSALATE (Salads)

<b>INSALATA ALLA FACCIA BELLA</b> <i>Fresh Tomato, Capers, Onions, Olives, Oregano &amp; Olive Oil.</i>	<b>\$6.00</b>	<b>SEAFOOD SALAD</b> <i>Mixed Green Salad with Seafood and a Vinaigrette Dressing.</i>	<b>\$14.00</b>
<b>CHICKEN-CAESAR SALAD</b> <i>A hearty helping of Romaine Lettuce, Broiled Chicken and topped off with traditional Caesar dressing.</i>	<b>\$12.50</b>	<b>CALAMARI SALAD</b> <i>Fried Calamari served on a tasty bed of Mixed, Green Lettuce.</i>	<b>\$12.00</b>

### PASTA PIATTI (Pasta Entrées)

<b>SPAGHETTI ALLA CARBONARA</b> <i>Egg, Bacon, Cream &amp; Parmigiano.</i>	<b>\$13.50</b>	<b>FARFALLE PIEMONTESI</b> <i>Alfredo Sauce &amp; Parmigiano w/Broccoli &amp; Chicken.</i>	<b>\$15.00</b>
<b>SPAGHETTI CON POLLO E POMODORO</b> <i>Wheat Spaghetti with Fresh Chopped Tomato and Grilled Chicken.</i>	<b>\$15.50</b>	<b>RIGATONI ALLA FORTUNATA</b> <i>Sliced Eggplant &amp; Chicken in Tomato Sauce.</i>	<b>\$15.50</b>
<b>SPAGHETTI AI GAMBERI</b> <i>Shrimp in Tomato Sauce.</i>	<b>\$15.50</b>	<b>RIGATONI ALLA CIAMBRA</b> <i>Fresh Vegetables &amp; Shrimp in a Pink Sauce.</i>	<b>\$16.50</b>
<b>SPAGHETTI POLLO ALFREDO</b> <i>Chicken in Alfredo Sauce.</i>	<b>\$15.00</b>	<b>RIGATONI ALLA PORCARA</b> <i>Sliced Sausage &amp; Bacon Sautéed in Tomato Sauce.</i>	<b>\$14.00</b>
<b>LINGUINI ALLE VONGOLE</b> <i>Fresh Clams Sautéed in a White or Red Sauce.</i>	<b>\$16.00</b>	<b>FUSILLI ALLA VEGETARIANA</b> <i>Fusilli Pasta with Chef's selection of Garden-Fresh Vegetables.</i>	<b>\$12.50</b>
<b>LINGUINI ALLA PESCATORA</b> <i>Mixed Seafood Sautéed in Tomato Sauce.</i>	<b>\$18.50</b>	<b>FETTUCCINE AL SALMONE</b> <i>Fresh Salmon Sautéed in a Pink Cream Sauce.</i>	<b>\$16.50</b>
<b>PENNE ALL' ARRABIATA</b> <i>Garlic, Basil in a Spicy Tomato Sauce.</i>	<b>\$11.00</b>	<b>FETTUCCINE TRE STELLE</b> <i>Shrimp, Calamari and Salmon in a Pink Cream Sauce.</i>	<b>\$16.50</b>
<b>PENNE MARMONTI</b> <i>Shrimp &amp; Mushrooms Sautéed in Tomato Sauce.</i>	<b>\$16.00</b>	<b>CAPPELLINI AL POMODORO</b> <i>Garlic, Basil &amp; Fresh Tomato Sauce.</i>	<b>\$11.50</b>
<b>PENNE ALLA VODKA</b> <i>Ham, Mushroom, Creamy Tomato-Vodka Sauce.</i>	<b>\$13.00</b>	<b>RAVIOLI DI RICOTTA</b> <i>Cheese Ravioli in Raffaello Tomato Sauce.</i>	<b>\$13.50</b>
<b>PENNE AL PESTO CON POLLO</b> <i>Pesto Sauce with Sliced Chicken.</i>	<b>\$16.00</b>	<b>RAVIOLI D'ARAGOSTA</b> <i>Lobster-Stuffed Ravioli in Raffaello Cream Sauce.</i>	<b>\$15.50</b>
<b>PENNE ALLA CALABRESE</b> <i>Penne with Chicken Breast Sautéed with Peas and Mushrooms in a Pink Sauce.</i>	<b>\$15.50</b>	<b>GNOCCHI AL POMODORO</b> <i>Potato Dumplings in Garlic, Basil and Fresh Tomato Sauce.</i>	<b>\$13.50</b>
<b>TORTELLINI ALLA PANNA</b> <i>Ham &amp; Mushrooms Cream Sauce.</i>	<b>\$14.50</b>	<b>LASAGNA ALLA CALABRESE</b> <i>Lasagna in a Traditional Meat, Cream &amp; Red Sauce.</i>	<b>\$14.50</b>

**POLLAME** (*Chicken Entrées*)

<b>POLLO ALLA MARSALA</b> <i>Chicken Sautéed in Marsala Wine &amp; Mushrooms.</i>	<b>\$14.00</b>	<b>POLLO ALLA PARMIGIANA</b> <i>Breaded Chicken topped with Cheese &amp; Tomato Sauce.</i>	<b>\$14.50</b>
<b>POLLO ALLA RAFFAELLO</b> <i>Chicken Breast stuffed with Ham &amp; Spinach in Alfredo Sauce.</i>	<b>\$15.50</b>	<b>POLLO ALLA PICCATA</b> <i>Chicken Breast Sautéed with Capers, Lemon &amp; Wine.</i>	<b>\$14.50</b>
<b>POLLO ALLA FASCIANA</b> <i>Chicken &amp; Sausage Sautéed with Bell Peppers, Onions &amp; Fresh Tomato Sauce.</i>	<b>\$14.50</b>	<b>POLLO ALLA ZIA TERESA</b> <i>Chicken Breast Sautéed in Sherry, Mushrooms, Shrimp &amp; Italian Herbs.</i>	<b>\$15.50</b>
<b>POLLO ALLA CACCIATORA</b> <i>Chicken, Onions, Mushrooms &amp; Bell Peppers in Tomato Sauce.</i>	<b>\$14.00</b>	<b>POLLO GRIGLIA</b> <i>Grilled Chicken with Olive Oil and Garlic.</i>	<b>\$14.00</b>

**VITELLO** (*Veal Entrées*)

<b>VITELLO ALLA PICCATA</b> <i>Veal Sautéed with Capers and Lemon Sauce.</i>	<b>\$16.50</b>	<b>VITELLO ALLA BOSCAIOLA</b> <i>Veal Sautéed with Bell Peppers, Mushrooms &amp; Tomato.</i>	<b>\$16.50</b>
<b>VITELLO MILANESE</b> <i>Sautéed Veal Fillets with a Light, Lemon-Butter Sauce.</i>	<b>\$16.50</b>	<b>VITELLO SALTINBOCCA</b> <i>Veal topped with Prosciutto &amp; Mozzarella in Marsala Wine Sauce.</i>	<b>\$17.00</b>
<b>VITELLO ALLA PARMIGIANA</b> <i>Breaded Veal topped with Mozzarella in Tomato Sauce.</i>	<b>\$16.50</b>	<b>VITELLO ALLA MARSALA</b> <i>Veal Sautéed with Marsala Wine &amp; Mushrooms.</i>	<b>\$16.50</b>

**PESCE** (*Fish Entrées*)

<b>GAMBERONI ALLA DIAVOLA</b> <i>Shrimp Sautéed in Spicy, Tomato Sauce.</i>	<b>\$15.00</b>	<b>GAMBERONI ALLA MANERO</b> <i>Sautéed Shrimp with Cream &amp; Mushrooms.</i>	<b>\$16.50</b>
<b>SALMONE ALLA GIROLAMO</b> <i>Broiled Salmon with Aromatic Herbs.</i>	Market Price	<b>GAMBERONI SALTATI</b> <i>Sautéed Shrimp in Olive Oil &amp; Italian Herbs.</i>	<b>\$15.50</b>
<b>CALAMARI ALLA FRANCESCA</b> <i>Breaded, Deep-Fried Calamari Steak with Lemon-Butter Sauce.</i>	<b>\$15.50</b>	<b>GAMBERONI ALLA PARMIGIANA</b> <i>Sautéed Shrimp with Deep-Fried Bread, Tomato Sauce and Cheese.</i>	<b>\$16.50</b>

**SPECIALITA' DELLO CHEF** (*Chef's Specialties*)

<b>OSSO BUCO</b> <i>Tender Veal Shank Baked in Celery, Carrots and Marsala Wine.</i>	<b>\$18.50</b>	<b>PARMIGIANA DI MELANZANE</b> <i>Eggplant Baked in Tomato Sace and Mozzarella.</i>	<b>\$15.50</b>
<b>SALSICCIA ALLA GRIGLIA</b> <i>Sausage Grilled with Olive Oil &amp; Garlic.</i>	<b>\$14.00</b>	<b>RISOTTO ALLA PESCATORA</b> <i>Seafood Sautéed with Fresh Tomato Sauce.</i>	<b>\$18.50</b>

**PESCE E PIETANZE DEL GIORNO**

Ask your server for our fresh, "Catch of the Day" and a list of our daily "Specials!"

***Raffaello Ristorante offers a considerable selection of wine from our cellar including a Full Bar!***



**Raffaello Ristorante - (310) 514-0900  
www.raffaelloristorante.com**