

ANTIPASTI (Appetizers)

CAPRESE ALLA CALABRESE <i>Buffalo Mozzarella and Sliced Tomatoes.</i>	\$7.50	CALAMARI FRITTI <i>Fried Squid.</i>	\$8.50
MOZZARELLA ALLA MARINARA <i>Fried Mozzarella in Tomato Sauce.</i>	\$8.50	COZZE E VONGOLE AL VAPORE <i>Steamed Mussels and Clams.</i>	\$12.50
POLPETTE AL POMODORO <i>Meatballs served with our Tomato Sauce & Cheese.</i>	\$8.00	FRITTURA DI MARE <i>Fried Squid and Shrimp.</i>	\$12.50
GAMBERI SALTITI <i>Shrimp Sautéed in Wine & Garlic-Butter Sauce.</i>	\$13.00	SALMON AFFUMICATO <i>Smoked Salmon, Capers, Provolone and Olive Oil.</i>	\$10.50
SALSICCE ALLA STEFANO \$10.00 <i>Four Broiled Sausages cooked in Garlic & Olive Oil.</i>			

MINESTRE (Soups)

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

INSALATE (Salads)

INSALATA ALLA FACCIA BELLA <i>Fresh Tomato, Capers, Onions, Olives, Oregano & Olive Oil.</i>	\$6.00	SEAFOOD SALAD <i>Mixed Green Salad with Seafood and a Vinaigrette Dressing.</i>	\$14.95
CHICKEN-CAESAR SALAD <i>A hearty helping of Romaine Lettuce, Broiled Chicken and topped off with traditional Caesar Dressing.</i>	\$10.50	GRILLED CHICKEN SALAD <i>Grilled Chicken served on a tasty bed of Mixed Green Lettuce with sliced Tomatoes & Olives.</i>	\$10.50

PASTA PIATTI (Pasta Entrées)

SPAGHETTI ALLA CARBONARA <i>Egg, Bacon, Cream & Parmigiano.</i>	\$10.50	FARFALLE PIEMONTESI <i>Alfredo Sauce & Parmigiano w/Broccoli & Chicken.</i>	\$11.00
SPAGHETTI CON POLLO E POMODORO <i>Chicken Sautéed in Tomato Sauce.</i>	\$9.00	RIGATONI ALLA FORTUNATA <i>Sliced Eggplant & Chicken in Tomato Sauce.</i>	\$11.95
SPAGHETTI AI GAMBERI <i>Shrimp in Tomato Sauce.</i>	\$11.95	RIGATONI ALLA CIAMBRA <i>Fresh Vegetables & Shrimp in a Pink Sauce.</i>	\$12.50
SPAGHETTI POLO ALFREDO <i>Chicken in Alfredo Sauce.</i>	\$11.50	RIGATONI ALLA PORCARA <i>Sliced Sausage & Bacon Sautéed in Tomato Sauce.</i>	\$10.95
SPAGHETTI AGLIO E OLIO <i>Olive Oil, Garlic and Crushed Red Pepper.</i>	\$9.00	FUSILLI ALLA VEGETARIANA <i>Chef's Selection of Garden-Fresh Vegetables.</i>	\$10.50
SPAGHETTI ALLA BOLOGNESE <i>Traditional Meat Sauce served with Meatballs.</i>	\$11.95	FETTUCCINE AL SALMONE <i>Fresh Salmon Sautéed in a Pink Cream Sauce.</i>	\$13.50
PENNE MARMONTI <i>Shrimp and Mushrooms Sautéed in Tomato Sauce.</i>	\$11.95	FETTUCCINE TRE STELLE <i>Shrimp, Calamari and Salmon in a Pink Cream Sauce.</i>	\$13.50
PENNE ALLA VODKA <i>Ham, Mushroom, Creamy Tomato-Vodka Sauce.</i>	\$11.00	RAVIOLI DI FUNGHI <i>Jumbo Ravioli stuffed with Mushrooms Sautéed in a Pink Sauce.</i>	\$12.95
PENNE AL PESTO CON POLLO <i>Pesto Sauce Sautéed in Chicken.</i>	\$12.00	RAVIOLI DI RICOTTA <i>Cheese Ravioli in Raffaello Tomato Sauce.</i>	\$11.00
PENNE ALLA CALABRESE <i>Chicken Breast Sautéed with Peas and Mushrooms in Pink Sauce.</i>	\$12.50	RAVIOLI D'ARAGOSTA <i>Lobster-stuffed Ravioli in Raffaello Cream Sauce.</i>	\$12.95
PENNE RUSTICA <i>Sausage and Shrimp Sautéed in a Pink Sauce.</i>	\$13.00	LASAGNA ALLA CALABRESE <i>Lasagna in a Traditional Meat, Cream & Red Sauce.</i>	\$10.50
PENNE AL'ARRABIATA <i>Garlic, Basil in a Spicy Tomato Sauce.</i>	\$9.00	GNOCCHI AL POMODORO <i>Potato Dumplings in Tomato Sauce.</i>	\$11.50
LINGUINE ALLA PESCATORE <i>Fresh Seafood Sautéed in a Red Sauce.</i>	\$14.95	MANICOTTI ALLA BOLOGNESE <i>Stuffed Manicotti baked in Meat Sauce.</i>	\$12.95
LINGUINE AL'VONGOLE <i>Clams Sautéed in Clam Juice, Olive Oil and Garlic.</i>	\$13.00	TORTELLINI ALLA PANNA <i>Ham & Mushroom Cream Sauce.</i>	\$11.50

CAPELLINI AL POMODORO **\$8.95**
Basil, Garlic in Fresh Tomato Sauce.

POLLAME (Chicken Entrées)

POLLO ALLA MARSALA <i>Chicken Sautéed in Marsala Wine & Mushrooms.</i>	\$11.00	POLLO ALLA PARMIGIANA <i>Breaded Chicken topped with Cheese & Tomato Sauce.</i>	\$11.00
POLLO ALLA RAFFAÉLLO <i>Chicken Breast stuffed with Ham & Spinach in Alfredo Sauce.</i>	\$12.00	POLLO ALLA PICCATA <i>Chicken Sautéed with Capers & Lemon Sauce.</i>	\$11.00
POLLO ALLA FASCIANA <i>Chicken & Sausage seved with Bell Peppers, Onions & Fresh Tomato Sauce.</i>	\$12.50	POLLO ALLA ZIA TERESA <i>Chicken Breats Sautéed in Sherry, Mushrooms, Shrimp & Italian Herbs.</i>	\$13.50
POLLO ALLA CACCIATORE <i>Chicken, Onions, Mushrooms & Bell Peppers in Tomato Sauce.</i>	\$11.00	POLLO ALLA GRIGLIA <i>Grilled Chicken Marinated in Olive Oil & Garlic.</i>	\$11.00

VITELLO (Veal Entrées)

VITELLO ALLA PICCATA <i>Veal Sautéed with Capers and Lemon Sauce.</i>	\$13.00	VITELLO ALLA BOSCAIOLA <i>Veal Sautéed with Bell Peppers, Mushrooms & Tomato.</i>	\$13.00
VITELLO ALLA MILANESE <i>Sautéed Veal Fillets with a Light, Lemon-Butter Sauce.</i>	\$13.00	VITELLO SALTINBOCCA <i>Veal topped with Prosciutto & Mozzarella in Wine Sauce.</i>	\$13.00
VITELLO PARMIGIANA <i>Breaded Veal Fillets topped with Cheese & Tomato Sauce.</i>	\$13.00	VITELLO ALLA MARSALA <i>Veal Sautéed with Marsala Wine & Mushrooms.</i>	\$13.00

PESCE (Fish Entrées)

GAMBERONI ALLA DIAVLA <i>Shrimp Sautéed in Spicy with Tomato Sauce.</i>	\$12.50	GAMBERONI ALLA MANERO <i>Shrimp Sautéed with Cream & Mushrooms.</i>	\$12.50
SALMONE ALLA GIROLAMO <i>Broiled Salmon with Aromatic Herbs.</i>	Market Price	GAMBERONI SALTATI <i>Sautéed Shrimp in Lemon Butter and Olive Oil.</i>	\$12.50
CALAMARI ALLA FRANCESCA <i>Breaded, Deep-Fried Calamari Steak with Lemon-Butter Sauce.</i>	\$12.50	GAMBERONI ALLA VODKA <i>Sautéed Shrimp with Mushrooms in a ink Vodka Sauce.</i>	\$12.50

CIOPPINO \$15.50

Fresh Seafood Bouillabaisse in Tomato Sauce.

SPECIALITA' DELLO CHEF (Chef's Specialties)

OSSO BUCO <i>Tender Beef Shank baked in Celery, Carrots and Marsala Wine.</i>	\$14.00	PARMIGIANA DI MELANZANE <i>Eggplant Baked in Tomato Sace and Mozzarella.</i>	\$12.00
SALSICCIA ALLA GRIGLIA <i>Grilled Sausage with Olive Oil & Garlic.</i>	\$12.00	RISOTTO ALLA PESCATORE <i>Seafood Sautéed with Fresh Tomato Sauce.</i>	\$14.50

PESCE E PIETANZE DEL GIORNO

Ask you 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!