

CIAO RAGAZZI DINNER

SOUPS

MINISTRONE (V) CUP \$5 BOWL \$8
TOMATO BROTH, VEGETABLES & GREENS

LOBSTER BISQUE CUP \$6 BOWL \$10
CREAM BASE & SWEET CORN

SALADS

MIXED GREEN (V)(G) \$10
TOMATOES, CUCUMBERS, CARROTS ITALIAN DRESSING

CAESAR \$11
ROMAINE, PARMESAN, CROUTONS

LA CAPRESE (V) \$12
TOMATO, BASIL, FRESH MOZZARELLA, BALSAMIC

BEET SALAD \$15
ROASTED BEETS, WITH MIXED GREENS, GOAT
CHEESE, PISTACCHIO ON CITRUS DRESSING

APPLE SALAD \$12
CUCUMBERS, ASIAGO CHEESE, ALMONDS AND MIXED GREENS
WITH CHAMPAGNE DRESSING

(ADD PROTEIN)

GRILLED SHRIMP \$8 5 OZ CHICKEN \$6

PIZZAS

THIN CRUST 12in

MOZZARELLA \$13
TOMATO SAUCE, MOZZARELLA CHEESE

CAPRESE \$17
TOMATOES, BASIL, FR. MOZZARELLA, OLIVE OIL

BIANCA \$18
ARUGULA, PROSCIUTTO COTTO, TRUFFLE OIL

CIAO \$20
SHRIMP AND GIARDINARA (SPICY)

RAGAZZI \$20
GREEN APPLE, PROSCIUTTO, ARUGULA,
GARLIC OLIVE OIL (NO SAUCE)

FUMIGATA \$20
CHICKEN, GOAT CHEESE & SUN DRIED
TOMATOES

PIZZA FUNGHI \$20
PORTOBELLO MUSHROOMS, BURRATA &
CRISPY PROSCIUTTO

ADDITIONAL INGREDIENTS \$2
TOMATOES, PEPPERONI, SAUSAGES, SPINACH,
MUSHROOMS, JALAPENOS, ARTICHOKE
RST. PEPPERS, ONIONS, BL. OLIVES, PINEAPPLE

APPETIZERS

FRIED CALAMARI & SHRIMP \$18
SPICY MARINARA SAUCE & JALAPENO AIOILI SAUCE

GRILLED CALAMARI \$15
ON A BED OF ARUGULA, TOMATOES
WITH VINAIGRETE DRESSING

RAGAZZI CALAMARI \$16
FRIED CALAMARI TOSSED WITH WHITE
WINE PEPPERONCINI BUTTER SAUCE

COZZE & VONGOLE \$18
MUSSLES AND LITTLE NECK CLAMS GARLIC,
RED CHILIS ON A RED OR WHITE WINE SAUCE

GAMBERETTI ALL AGLIO \$18
SHRIMP SAUTED ON A WINE BUTTER SAUCE, GARLIC,
ITALIAN HERBS, CHERRY TOMATOES & TOASTED ALMONDS

DOUBLE BAKED CLAMS \$20
MUSHROOMS, ONIONS, RED PEPPERS, BREAD CRUMBS

GRILLED OCTOPUS \$16
OCTOPUS SERVED WITH TRICOLORE SALAD,
YUKON POTATOES & OLIVE OIL SPICY BALSAMIC

CRAB CAKES \$21
2 CRAB CAKES WITH A SIDE OF APPLE SALAD
WITH JALAPENO ALIOLI ON THE SIDE

BEEF CARPACCIO \$16
THINLY SLICED BEEF TENDERLOIN ON A BED OF
ARUGULA WITH LEMON OLIVE OIL AND CAPERS

BRUSCHETTA ROMANA \$12
TOMATO, BASIL, FRESH MOZZARELLA WITH
BALSAMIC OLIVE OIL

SAUSAGES AND PEPPERS \$12
ITALIAN SAUSAGES, ROASTED PEPPERS WITH
OUR MARINARA GARLIC SAUCE

RAGAZZI FRIES \$8
TOSSED WITH ROSEMARY, RED ONIONS AND PARMESAN

MEAT BALLS \$9
MEAT BALLS WITH MELTED PARMESAN CHEESE
ON TOP AND OUR MARINARA GARLIC SAUCE

BRUSSELS SPROUTS \$9
CRISPY BRUSSELS SPROUTS, ALMONDS, ON HAWAIIAN SAUCE
(COCONUT MILK, PEACH AND MANGO)





PASTAS

LINGUINI VONGOLE \$21.95
CLAMS, GARLIC, CHILI FLAKES ON A RED OR WHITE WINE SAUCE

FETTUCCHINE FRUTTI DI MARI \$26.95
SHRIMP, CALAMARI, CLAMS, MUSSELS,
GARLIC, ON A WHITE WINE TOMATO SAUCE

LINGUINI DIAVOLA \$22.95
WITH SHRIMP SERVED ON A LITE SPICY VODKA SAUCE

AGNOLOTI CIPRIANI \$24.95
SHRIMP RAVIOLI ON A BRANDY PINK SAUCE
SERVED WITH MUSHROOMS

RIGATONI \$15.95
ITALIAN GROUND SAUSAGES, PEAS IN A VODKA SAUCE

PAPPADELLE BOLOGNESE \$20.95
BOLOGNESE SAUCE AND
SHAVED PARMESAN CHEESE ON TOP

GNOCCI RAGAZZI \$20.95
FRESH TOMATO SAUCE, MUSHROOMS, SPINACH &
SHORT RIBS TOP WITH PARMESAN CHEESE

SPAGHETI CARBONARA \$18.95
PROSCIUTTO, GARLIC & CREAMY SAUCE

PENNE BRIVIDO \$20.95
PENNE PASTA WITH SPINACH, HERBS,
MEAT BALLS ON SPICY TOMATO SAUCE

FETTUCCHINE ALFREDO \$18.95
CHICKEN AND BROCCOLI

EGGPLANT PARMIGIANA \$18.95
EGGPLANT PARMIGIANA ON A
BED OF SPAGHETTI POMODORO

LINGUINI AGLIOLIO \$22.95
SHRIMP, RAPINI, CHERY TOMATOES &
CAPERS ON A GARLIC & OIL SAUCE

RAVIOLI
RICOTTA CHEESE RAVIOLI WITH
TOMATO SAUCE \$16.95
MEAT SAUCE \$20.95
TRUFFLE MUSHROOM CREAM SAUCE \$18.95

RISOTTO DIL GIORNO \$MP
ASK YOUR SERVER FOR THE RISOTTO OF THE DAY

PRIMI

VEAL \$28 OR CHICKEN \$20

PICATTA

WHITE WINE, LEMON, CAPERS SAUCE WITH
POTATOES AND ROASTED GARLIC RAPINI

MARSALA

MARSALA MUSHROOMS SAUCE WITH
MASHED POTATOES AND SPINACH

VESUVIO

OUR SIGNATURE SAUCE SERVED WITH
RST. POTATOES, RAPINI AND PEAS

PARMIGIANA (BREADED) (V) \$30 (CH) \$21.95
SERVED ON A BED OF SPAGHETTI PASTA

MILANESE (BREADED) (V) \$29.50 (CH) \$21
SERVED WITH ARUGULA SALAD WITH
LEMON DRESSING & SHAVED PARMESAN

SECONDI

POLLO MONTECARLO \$25
CHICKEN BREAST TOPPED WITH PROSCIUTTO, SAGE &
FONTINA CHEESE WITH ASPARAGUS AND MUSHROOMS
SERVED ON A BED OF MASHED POTATOE

VEAL SALTIMBOCA \$30
PROSCIUTTO, SAGE, WINE SAUCE AND MASHED POTATOES

CACCIUCCO (CIOPPINO) \$32
RED SNAPPER, CALAMARI, SHRIMP, CLAMS & MUSSELS,
GARLIC & WHITE WINE TOMATO SAUCE

SALMON \$24.95
GRILLED SALMON, WITH MASHED POTATOES
SAUTED JULIENE VEGETABLES AND FRENCH PICATA SAUCE

*COSTOLETTE DI AGNELLO \$38
HERB MARINATED LAMB CHOPS, SPINACH,
YUKON POTATOES WITH VESUVIO SAUCE

*8oz FILE MIGNON \$40
WITH CORN, MUSHROOMS MASHED POTATOES
& BAROLO RED WINE DEMI GLACE

*14oz NEW YORK \$38
WITH GARLIC MASHED POTATOES & ASPARAGUS
WITH RED WINE DEMI GLACE

*BEEF SHORT RIBS \$51.95
CRISPY ONIONS, MASHED POTATOES & RED WINE DEMI GLACE

*PORK TENDERLOIN \$26.95
SERVED WITH ROASTED POTATOE, RAPINI & VESUVIO SAUCE

* THESE ITEMS ARE COOKED TO THE ORDER

THE ILLINOIS DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, CHILDREN UNDER THE AGE OF 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEM

