

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 \$13
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 \$8

PIZZAS

THIN CRUST 12in

MOZZARELLA \$13
TOMATO SAUCE, MOZZARELLA CHEESE
MARGHERITA \$17
TOMATOES, BASIL, FR. MOZZARELLA, OLIVE OIL
BIANCA \$18
ARUGULA, PROSCIUTTO, OLIVE OIL (NO SAUCE)
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 \$5
TOMATOES, PEPPERONI, SAUSAGES, SPINACH,
MUSHROOMS, JALAPENOS, ARTICHOKE
S. PEPPERS ONIONS, BL. OLIVES, PINEAPPLE

APPETIZERS

FRIED CALAMARI & SHRIMP \$18
MARINARA SAUCE & JALAPENO AIOLI 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

ROTELLO \$12
FRESH MOZZARELLA WRAPPED IN PROSCIUTTO
ON A BED OF ARUGULA & BALSAMIC GLAZED

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

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

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

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

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

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





PASTAS

LINGUINI VONGOLE \$21
CLAMS, GARLIC, CHILI FLAKES ON A RED OR WHITE WINE SAUCE

FETTUCCHINE FRUTTI DI MARI \$26
SHRIMP, CALAMARI, CLAMS, MUSSELS,
GARLIC, ON A WHITE WINE TOMATO SAUCE

LINGUINI DIAVOLA \$22
WITH SHRIMP SERVED ON A LITE SPICY VODKA SAUCE

AGNOLOTI CIPRIANI \$26
SHRIMP RAVIOLI, ON A BRANDY PINK SAUCE
SERVED WITH MUSHROOMS

RIGATONI \$19
ITALIAN GROUND SAUSAGES, PEAS IN A VODKA SAUCE

PAPPARDELLE BOLOGNESE \$20
BOLOGNESE SAUCE AND
SHAVED PARMESAN CHEESE ON TOP

GNOCCHI RAGAZZI \$20
FRESH TOMATO SAUCE,
MUSHROOMS, SPINACH & SHORT
RIBS TOP WITH PARMESAN CHEESE

SPAGHETTI CARBONARA \$19
PROSCIUTTO, GARLIC, ONIONS & CREAMY SAUCE

PENNE BRIVIDO \$21
PENNE PASTA WITH SPINACH, HERBS,
MEAT BALLS ON SPICY TOMATO SAUCE

FETTUCCHINE ALFREDO \$18
CHICKEN AND BROCCOLI

RAVIOLI
RICOTTA CHEESE RAVIOLI WITH
TOMATO SAUCE \$16
MEAT SAUCE \$20
TRUFFLE MUSHROOM CREAM SAUCE \$18

EGGPLANT PARMIGIANA \$18
EGGPLANT PARMIGIANA ON A
BED OF SPAGHETTI POMODORO

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

PRIMI

VEAL \$26 OR CHICKEN \$20

SUPREMA
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)
SERVED ON A BED OF SPAGHETTI PASTA

MILANESE (BREADED)
SERVED WITH ARUGULA SALAD WITH
LEMON DRESSING AND SHAVED PARMESAN

SECONDI

ROTTOLLO DI POLLO \$25
CHICKEN BREAST STUFFED WITH MOZZARELLA AND SPINACH
WRAPPED ON PROSCIUTTO
WITH ROSEMARY DILL SAUCE & VEGETABLES

VEAL SALTIMBOCA \$28
PROSCIUTTO, SAGE, WINE SAUCE AND MASHED POTATOES

WHITE FISH \$23
GARLIC ROASTED RAPINI & WHITE WINE LEMON SAUCE

SALMON \$25
GRILLED SALMON, WITH MASHED POTATOES
SAUTED JULIENE VEGETABLES AND FRENCH PICATA SAUCE

COSTOLETTE DI AGNELLO \$36
HERB MARINATED LAMB CHOPS, SPINACH,
YUKON POTATOES WITH VESUVIO SAUCE

***8oz FILE MIGNON** \$39
WITH CORN, MUSHROOMS MASHED POTATOES
AND RED WINE DEMI GLACCE SAUCE

***14oz NEW YORK** \$36
WITH RED WINE DEMI GLACE GARLIC MASHED POTATOES
AND GRILLED ASPARAGUS

***BEEF SHORT RIBS** \$32
CRISPY ONIONS, MASHED POTATOES & RED WINE DEMI GLACE

***PORK TENDERLOIN** \$26
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 HEALT 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

