

# RAO'S

SINCE 1896

## ANTIPASTI

### BREAD BASKET

Assortment of bread \$4.99

### FRITTO MISTO

Fried Calamari, Shrimp, Cod & Zucchini Strings, Served with Remoulade & Marinara Sauce \$24.99

**MOZZARELLA CAROZZA** Fried Mozzarella Sandwich  
Marinara Sauce \$16.99 ✓

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

**SHRIMP SCAMPI** Lemon, Butter,  
Garlic & White Wine \$39.99

**ZUPPA DEL GIORNO** Soup of the Day M/P

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

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

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

## PRIMI – PASTAS

**FRUTTI DI MARE** Maine Lobster, Shrimp,  
Calamari, Manila Clams, Marinara Sauce, Chili Flakes,  
Linguini Pasta \$49.99

**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 ✓

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

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

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

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

## SECONDI – MAIN COURSE

### BISTECCA

**8oz FILET MIGNON\*** \$50.99

Extra Virgin Olive Oil & Watercress

**22oz PRIME BONE-IN RIBEYE\*** \$70.99

Sliced, Extra Virgin Olive Oil & Watercress

**FILET MIGNON MARSALA** \$56.99

Petite Filet, Parmesan Risotto, Topped with  
Mushroom Marsala

### EMBELISH YOUR STEAK

**GRILLED SHRIMP** \$16.99

**SNOW CRAB CLAWS** \$16.99

### SAUCES

**AGRO-DOLCE** \$7.99

**MUSHROOM MARSALA** \$7.99

**ROASTED GARLIC CHIVE BUTTER** \$5.99

**PESCE DEL GIORNO** Fish of the Day M/P

### PORK CHOP AGRO DOLCE

Sweet Vinegar Sauce, Hot and Sweet Cherry Peppers  
\$42.99

### UNCLE VINCENT'S LEMON CHICKEN

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

**CHICKEN PARMESAN** Breaded Chicken, Mozzarella  
Parmesan Cheese, Spaghetti Marinara \$44.99

**PARMESAN RISOTTO** with White Truffle Oil  
Full \$32.99

Side \$16.99

**MASHED POTATOES** \$14.99 ✓

**SAUTÈED VEGETABLES** Choice of:

French Beans, Spinach, or Broccolini \$16.99 ✓

## DESSERTS

**NEW YORK CHEESECAKE** Classic New York Style  
Cheesecake \$14.99

**TIRIMISU** Layers of Espresso Soaked Lady Fingers,  
Mascarpone Mousse & Cocoa Powder \$14.99

**CANNOLI** Fresh Ricotta Cheese, Cointreau, Candied  
Orange, Chocolate Drops \$14.99

**Chef de Cuisine**  
**Fatimah Madyun**

✓ Represents vegetarian items.

Dinner Friday and Saturday 5pm - 10:30pm

\*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.