



Appetizers



Soup of the Day

Cup 5.00 Bowl 6.50

Fresh Mozzarella Platter

House made mozzarella, roasted peppers, sliced tomatoes, red onion & anchovies, drizzled with extra virgin olive oil 12.00

Tri-Color Salad

Arugula, radicchio & endive topped with goat cheese, sundried tomatoes & walnuts with a balsamic vinaigrette 11.00

Italian Salad

Romaine and Iceberg topped with imported provolone, roasted peppers, sundried tomatoes, pepperoncini, olives & tomatoes with our special house dressing
Small 11.00 Large 13.25

Antipasto Italiano

Imported provolone, roasted peppers, soppressata, fresh mozzarella, Parma prosciutto, long hot peppers, mixed olives
14.95

Roasted Beet Salad

Mesclun lettuce, crumbled Gorgonzola, walnuts and orange dressing 11.00

Ralph's Chopped Salad

Fresh mozzarella, Prosciutto, roasted peppers, salami, pepperoni, imported provolone, romaine lettuce, black olives, tomatoes, Romano cheese, tossed with extra virgin olive oil and red wine vinegar
Small 11.50 Large 13.50

Cold Antipasto

Romaine and Iceberg topped with ham, salami, provolone, olives, pepperoncini, roasted peppers, tomatoes & red onion with our special house dressing
Small 11.00 Large 13.25

Caesar Salad Small 9.00 Large 11.50

House Salad Small 5.25 Large 9.00

Fried Calamari

Lightly floured & fried, served with marinara dipping sauce 11.50

Stuffed Mushrooms 9.50

Clams Oreganata 11.00

Grilled Vegetable Napoleon

Grilled zucchini, eggplant and roasted peppers topped with melted mozzarella cheese, served on a bed of Mesclun salad
11.00

Mozzarella Carozza

Pan-fried bread stuffed with mozzarella cheese and prosciutto, served with marinara dipping sauce 11.00

Spiedini ala Romana

Pan-fried bread stuffed with mozzarella and served with a lemon, caper & anchovy sauce
11.00

Mussels Marinara or Vino Bianco

Small 10.00 Large 12.00

Eggplant Rollitini

Pan-fried eggplant slices stuffed with ricotta cheese, topped with tomato sauce & mozzarella 10.50

Eggplant Stack

Lightly breaded eggplant layered with warm fresh mozzarella & topped with roasted peppers, basil & a fig balsamic reduction
11.50

Long Hot Peppers and Provolone

11.00

Garlic Bread 4.95 with cheese 5.75

House Garlic Bread

Crunchy garlic bread topped with crumbled sausage and melted mozzarella 6.95

Pasta

Penne Ralph

Penne served in a pink sherry cream sauce topped with lump crabmeat & asparagus
21.00

Fettuccine Pesto

Tossed with a fresh basil, garlic, walnut and Romano cheese sauce 18.50
Add grilled chicken 21.00

Penne Vodka

A Vodka-laced tomato cream sauce with artichoke hearts, sun-dried tomatoes & prosciutto 18.50

Pasta e Salsicce

Penne tossed with crumbled sausage in a pink cream sauce 18.50

Spaghetti Al' Amatriciana

Served in a sauce of plum tomato, bacon, prosciutto and basil 18.50

Ravioli Mare Monte

Ravioli served in a Portobello mushroom cream sauce, topped with shrimp 19.50

Baked Lasagna 19.00

Cavatelli & Broccoli 17.50

Spaghetti Meatball and Sausage 17.50

Fettuccine Roma

Served in a roasted garlic cream sauce with sliced chicken breast, prosciutto and peas
18.50

Sunday Cavatelli

Served in a rich meat sauce topped with a scoop of ricotta cheese and shaved Parmigiana Reggiano 18.95

Farfalle

Served in a cream sauce with asparagus, sundried tomatoes, peas and Portobello mushrooms, drizzled with truffle oil 17.95

Linguine Clam Sauce

Whole cherry stone clams or baby clams served in white or red sauce 21.00

Rigatoni Siciliano

Sautéed eggplant, zucchini, peppers (hot or sweet) onions & Calamata olives simmered in tomato sauce 18.50

Side order Meatballs or Sausage 5.50

Any Pasta may be substituted with whole wheat or gluten-free pasta 2.00 extra

Entrees

All Entrees come with your choice of Penne, Spaghetti, Whole Wheat Penne, Mashed Potatoes or House Salad

Veal & Chops

Veal Capri

Topped with spinach, prosciutto & mozzarella in a white wine sauce 24.00

Veal Marsala or Francese

23.00

Veal Cutlet

Lightly breaded and pan-fried veal served on a bed of baby greens and topped with chopped tomato and red onion, dressed with olive oil and balsamic vinegar 24.00

Veal Ralph

Sautéed with sliced Portobello mushrooms and topped with smoked mozzarella cheese served in a brown sauce 24.00

Veal Tuscany

Sautéed in a lemon & garlic sauce with capers, artichoke hearts & roasted peppers 24.00

Veal Parmigiana

Breaded veal cutlet topped with tomato sauce and mozzarella cheese 24.00

Sizzling 16 ounce Porterhouse Cut Pork Chop Giambotta

Topped with grilled sausage, peppers (hot or sweet) onions, mushrooms and potatoes, served on a sizzling platter...25.00

Fish

Seafood Italia

Shrimp, scallops & crabmeat served in a creamy sauce with prosciutto, bacon & onions over linguine...25.00

Seafood Scampi or Fra Diavolo

Shrimp, scallops, clams, mussels & calamari served over linguine in a garlic scampi sauce or Spicy marinara sauce 25.00

Panko Scallops

Pan-fried scallops served in a Dijon sauce, drizzled with orange-ginger marmalade, topped with grilled asparagus...24.00

Shrimp "Have it your way"

Shrimp Fra Diavolo, Scampi style, Parmigiana or Francese served over linguine 22.00

Blackened Grilled Salmon

Spice rubbed salmon served over sautéed spinach 21.00

Salmon & Crabmeat Dijon

Pan-seared, topped with crabmeat & served in a creamy whole grain mustard & wine sauce, garnished with broccoli 24.00

Stuffed Filet of Sole

Stuffed with crabmeat and spinach, topped with shrimp...24.00

Entrees

All entrees come with your choice of Penne, Spaghetti, Whole Wheat Penne, Mashed Potatoes or House salad

Chicken

Chicken Abruzzi

Topped with mozzarella & ricotta cheese, sautéed in a brown sauce with sun-dried tomatoes & mushrooms 21.00

Chicken Rollitini

Breaded, stuffed with broccoli rabe and mozzarella served in a white wine sauce with mushrooms...22.50

Chicken Piccata

Served in a lemon sauce with capers...20.00

Chicken Parmigiana

Breaded breast of chicken topped with tomato sauce & mozzarella cheese 21.00

Chicken Milano

Layered with breaded eggplant, sliced tomato & smoked mozzarella, served in a Marsala wine sauce 21.00

Grilled Chicken Breast

Served on a bed of sautéed spinach & garnished with assorted grilled vegetables 20.00

Chicken Sorrentino

Layered with prosciutto & mozzarella sautéed in white wine with mushrooms 20.00

Chicken Roma

Crunchy Panko and Parmigiana breaded chicken topped with arugula and crispy prosciutto, served over fettuccine pesto 22.50

Chicken Francese or Marsala

20.00

Other Favorites

Chicken Parmigiana and Eggplant Rollitini Combo 21.00

Ralph's Parmigiana Combo

Shrimp, Chicken & Veal Parmigiana 22.50

Eggplant Parmigiana 20.00

Vegetables

Sautéed with extra virgin olive oil & garlic

Broccoli Rabe 7.95

Spinach 7.00

Broccoli 7.00

Roasted garlic or regular mashed potatoes 6.50

Side order Pasta tomato sauce 7.00

Children's Selections

(12 & under please)

Chicken Parmigiana with penne 9.50

Spaghetti or Penne
with tomato sauce or butter sauce 7.50 with
meatball 8.95

Ravioli 7.00 Mozzarella Sticks 5.25

Chicken fingers and French fries 8.50

Slice of Pizza & a Salad 7.95

Kid's Ice cream Sundae 4.95



Pizza

Our Famous Thin Crust

Small 17.95 Large 21.00

Extra Thick Crust

Small 18.95 Large 22.00

Whole Wheat Crust

22.00

Toppings

2.50 each

Extra Cheese / Pepperoni / Crumbled Sausage / Meatballs / Peppers
Onions / Broccoli / Spinach / Anchovies / Garlic / Black Olives / Salami
Mushrooms / Long Hot Peppers / Bacon / Ham / Eggplant

Toppings

3.75 each

Grilled Chicken / Chicken Cutlet / Pineapple and Ham
Sautéed Broccoli Rabe / Artichoke Hearts

Special Pies

Ralph's Special Pie "the Works"

Small 22.95 Large 24.95

Buffalo Chicken Pie

Topped with chicken tenders, hot buffalo sauce & mozzarella cheese

Small 22.95 Large 24.95

Veggie Pie

Your choice of 3 vegetable toppings

Small 20.95 large 24.00

White Pie

Mozzarella and Ricotta cheese (no tomato sauce)

Small 19.95 Large 24.00

Margherita Pie

House made fresh mozzarella, plum tomato & basil

Small 19.95 Large 22.00

Gluten-Free Personal Pie 13.95



Sandwiches

Grilled Chicken with roasted peppers, fresh mozzarella, arugula & balsamic vinaigrette 11.50

Veal Cutlet topped with tomato bruschetta and arugula 12.50

Sausage, Peppers & Onions
(white or red) 10.50

Grilled Chicken with sautéed broccoli rabe on garlic bread 10.95

Hero ham, salami, provolone, lettuce, tomato, onions oil & vinegar 11.50

Parma Prosciutto, Fresh mozzarella, Roasted Peppers, pesto drizzle Sub 12.50

Eggplant Parmigiana 11.50

Meatball or Sausage Sub 10.50
Parm 11.50

Cheese Steak w/ peppers & onions 12.50

Cheese Steak with provolone, mushrooms and onions 12.50

Grilled Chicken Cheese Steak with peppers and onions 11.50

Veal Parmigiana 12.50

Chicken Parmigiana 11.50

Grilled Portobello Mushroom Sub with smoked mozzarella, roasted peppers & baby lettuce 11.00

Grilled Veggie Sub Zucchini, eggplant, Portobello mushroom, roasted peppers and goat cheese 11.50

Double Italian Hot Dog with potatoes, peppers & onions 10.50

Breaded Eggplant Sub with fresh mozzarella & roasted peppers 10.50

Grilled Sausage with sautéed broccoli rabe & potatoes 11.50

French Fries 6.50
with brown gravy 7.50

Mozzarella Sticks 6.50

Wraps

With Fries or Mesclun Salad
14.50

Grilled Chicken
Fresh mozzarella, arugula & roasted peppers in a spinach wrap

Grilled Vegetables
with fresh mozzarella in a spinach wrap

Grilled Chicken Caesar Wrap

Buffalo Chicken Wrap with hot sauce, lettuce, tomato, red onion & blue cheese

Dessert

Tartufo 7.00 **Tiramisu** 6.50

Chocolate Chip Cannoli 6.50

Italian Biscotti 4.50

Limoncello Mascarpone Cake
6.50

Raspberry Cheese Cake 7.00

Oreo Cheese Cake 7.00

Chocolate Mud Pie 7.00

Coffee/Tea/De-caf 2.50

Espresso 3.50 **Cappuccino** 4.50