

CELEBRATING 60 YEARS

Established 1961



564 Franklin Ave,
Nutley, NJ
07110



ralphs_pizzeria_nutley

973.235.1130

or 235.1174

www.ralphspizzeria.com

Soup of the Day - Pint 5.95

Cold Antipasto - Romaine & Iceberg topped with Ham, Salami, Provolone, Olives, Giardiniera Roasted Peppers, Tomatoes & Red Onion with Our Special House Dressing
Sm. 11.25 Lg. 13.00

Italian Salad - Romaine & Iceberg topped with Imported Provolone, Giardiniera Roasted Peppers, Sundried Tomatoes, Olives & Tomatoes w/our Special House Dressing
Sm. 11.25 Lg. 13.00

Insalata Rustica - Chopped Arugula, Radicchio, Fennel & Endive topped with Shaved Romana Cheese, Sundried Tomatoes & Walnuts with a Balsamic Vinaigrette 12.50

Fresh Mozzarella Platter - House Made Mozzarella, Tomato Bruschetta & Roasted Peppers Drizzled with Pesto & Fig Balsamic 12.50

Ralph's Chopped Salad - House Made Fresh Mozzarella, Prosciutto, Roasted Peppers, Salami, Pepperoni, Imported Provolone, Romaine Lettuce, Olives, Tomatoes, Grated Romano Cheese, Onions, Cucumbers tossed with Extra Virgin Olive Oil & Red Wine Vinegar 14.00

Orange Roasted Beet Salad - Mesclun Lettuce & Roasted Beets topped with Crumbled Goat Cheese & House Made Orange Vinaigrette 12.00

Caesar Salad - Lg. 11.25 Sm. 8.75

House Salad - Lg. 8.25 Sm. 6.25

Add Grilled Chicken to any salad 4.75



**Barstool Pizza
Review 8.9!**



Hot Wings -

Served with Hot Sauce, Carrot & Celery Sticks & Bleu Cheese Dip 13.00

Chicken Tenders 5 Piece-Honey Mustard 13.00

Clams Oreganata -

Whole Little Neck Clams topped w/Seasoned Bread Crumbs 11.50

Crispy Calamari -

Lightly Floured & Fried, served with Marinara Dipping Sauce 12.50

Mussels Vino Bianco-

White Wine, Herb Sauce with Arugula & Red Pepper Flakes Sm. 11.00 Lg. 13.50

Eggplant Kollatini - 11.00

Mozzarella Carozza -

Pan Fried Bread stuffed w/Prosciutto & Mozzarella Cheese served w/Marinara Dipping Sauce 11.50

Spiedini alla Romana - Pan-fried Bread

stuffed w/Mozzarella & served with a Lemon, Caper & Anchovy Sauce 11.50

Garlic Bread - 4.75 **with Cheese** - 5.75

House Garlic Bread - Crunchy Garlic Bread topped w/Crumbled Sausage & Mozzarella Cheese 7.25

Mussels Marinara

(Hot-Medium or Sweet Sauce)
Lg. 13.50 Sm. 11.00

French Fries - 6.00

Mozzarella Sticks - 6.95

Sautéed Broccoli or Spinach -

w/Garlic & Olive Oil 7.75

Sautéed Broccoli Rabe - 8.75

Long Hot Peppers &

Imported Provolone Platter - 13.00

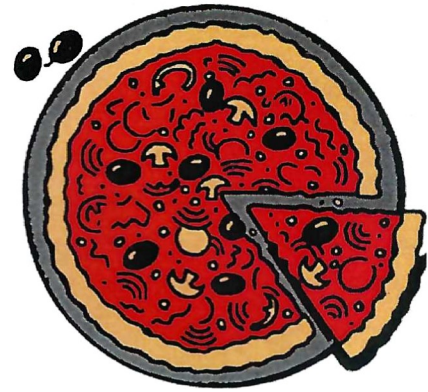
Complete Gluten Free Menu Available



Pizza

Est. 1961

Our Famous Thin Crust
 Large 17.50 Small 15.50
 Extra Thick Crust
 Large 19.00 Small 16.75
 Whole Wheat Crust
 Large 18.00
 Sicilian Square Pie
 24.00



Toppings 2.50 each
 Pepperoni/Crumbled Sausage/Ham/Meatballs/Salami/Bacon
 Peppers/Onions/Mushrooms/Garlic/Black Olives
 Hot Peppers/Anchovies/Extra Cheese/Eggplant/Spinach/Broccoli
 Part Skim Mozzarella

Toppings 3.50 each
 Grilled Chicken/Chicken Cutlet/Pineapple and Ham
 Sautéed Broccoli Rabe/Artichoke Hearts

Barstool Pizza
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Special Pies

Ralph's Special Pie (The Works)
 Large 25.00 Small 21.00

Veggie Pie
 Your Choice of three Toppings
 Large 20.25 Small 18.75

Meat Lover's Pie
 Pepperoni, Sausage,
 Bacon, Ham
 25.00

Margherita Pie
 Plum Tomato,
 Fresh Mozzarella
 & Basil
 Large 22.00 Small 18.50

Cauliflower or
 Gluten-Free Personal Pie
 14.25

Buffalo Chicken Pie
 Topped w/Chicken Tenders,
 Hot Buffalo Sauce &
 Mozzarella Cheese
 Large 25.00 Small 21.00

White Pie
 Mozzarella & Ricotta
 Cheese (no sauce)
 Large 20.25 Small 18.75



Pepperoni Bread 13.00 / Veggie Roll 13.00
 Calzone 13.25 with Meat 14.25



Ralph's Private Party Room!
 Delicious Buffets or Sit Down Dinners
 Any Occasion Parties 25 to 70 People
 Please Call Pasquale for more people 973-235-1130

Ask Us About our Complete off premise Catering Let us help you plan
 the perfect party! Please see our off premise Catering Menu

Sandwiches

Veal Parmigiana - 13.75

Chicken Parmigiana - 11.75

Hero Sandwich -

Ham, Salami, Provolone, Lettuce, Tomatoes,
Onions, Oil & Vinegar 11.75

Tuna Sub -

Celery, Mayo, Lettuce, Tomatoes,
Onion, Oil & Vinegar 11.75

Italian Hot Dog -

Double Dog w/Potatoes, Peppers & Onions 11.75

Cheesesteak -

Peppers & Onions 12.75

Breaded Eggplant Fresh Mozzarella,

Roasted Peppers - 11.75

Pepper & Egg or Potato & Egg - 11.75

Eggplant Parmigiana - 11.75

Grilled Veggie Sub -

Zucchini, Eggplant, Portobello Mushroom,
Roasted Peppers, Fresh Mozzarella
or Goat Cheese 11.75

Grilled Chicken -

With Arugula, Roasted Peppers
and Fresh Mozzarella 12.75

Meatball or Sausage Sub - 11.75 **Parmigiana** - 12.50

Grilled Chicken, Sautéed Broccoli Rabe
on Garlic Bread - 13.75

Prosciutto, Fresh Mozzarella,

Roasted Peppers, Pesto Drizzle - 13.75

Veal Cutlet -

topped with Tomatoes
Bruschetta & Arugula 13.75

Sausage, Peppers & Onions -
(white or red) 11.75

Ask About Today's Specials!



Pasta

Penne Vodka - Vodka-Laced Tomato Cream Sauce
w/Artichoke Hearts, Sun-Dried Tomatoes
& Prosciutto 16.75

Penne Salsiccie - Penne tossed in a Crumbled Sausage,
Pink Cream Sauce 16.75

Fettuccine Roma - Served in Roasted Garlic Cream
Sauce w/Sliced Chicken Breast,
Prosciutto & Peas 17.50

Ravioli - 15.50

Chef's Ravioli - Served in a Crumbled Sausage,
Red Sauce with Fresh Mozzarella 17.50

Rigatoni Siciliano - Sautéed Eggplant, Zucchini, Peppers
(Hot or Sweet) and Olives Simmered in
Plum Tomato Sauce 16.50

Penne Fileto di Pomodoro Sauce - Plum Tomatoes, Garlic
& Basil 15.50

Fettuccine Pesto - Tossed with a fresh Basil,
Walnut, Garlic & Romano Cheese Sauce 16.75

Cavatelli & Broccoli - 16.25

Baked Lasagna - 18.95

Pasta Marinara - 15.50

Pasta - Served with Meat Sauce 17.50

Linguine Clam Sauce - Whole Cherry Stone Clams or
Chopped Clams served in White or Red Sauce 20.00

Sunday Cavatelli - Served in a Rich Meat Sauce
topped with a scoop of Ricotta Cheese &
shaved Parmigiana Reggiano 18.75

Farfalle - Served in a Cream Sauce with Asparagus,
Sun-dried Tomatoes, Peas & Portobello Mushrooms,
drizzled with Truffle Oil 17.50

Side order Meatballs or Sausage 6.75

*Any Pasta may be substituted with gluten-free
or whole wheat pasta 2.50 extra*

Private Party Room
(Seats 25-70)

Wraps 14.00

Includes Fries or Mesclun Salad

- Grilled Chicken Caesar •
- Grilled Chicken - Fresh Mozzarella, Roasted Peppers •
- Grilled Vegetables - Fresh Mozzarella, Roasted Peppers •
- Buffalo Chicken - Spicy Sauce, Lettuce, Tomatoes, Bleu Cheese •

Thumann's
"The Deli Best"

All Dinners Include your Choice of Penne,
Spaghetti, Whole Wheat Penne or House Salad



Dinners

Chicken Sorrentino - Topped with Prosciutto & Mozz in a Wine Sauce w/Mushrooms 20.25

Chicken Abruzzi - Topped w/Mozzarella, Ricotta Cheese, Sautéed in Brown Sauce w/Sun Dried Tomatoes & Mushrooms 20.25

Chicken Tuscany - Breast of Chicken served in a Lemon Sauce with Artichoke Hearts, Roasted Peppers & Capers 20.25

Chicken Parmigiana & Eggplant

Kollatini Combo - 20.25

Grilled Chicken Breast - Served on a bed of Sautéed Spinach & Garnished with Assorted Grilled Vegetables 19.95

Chicken Kollatini - Breaded, stuffed with Broccoli Rabe & Mozzarella served in a White Wine Sauce with Mushrooms 22.50

Chicken Piccata - Served in a Lemon Sauce with Capers 20.25

Chicken Milano - Layered w/breaded Eggplant, Sliced Tomato & Smoked Mozzarella, served in a Marsala Wine Sauce 20.25

Chicken Roma - Crunchy Panko & Parmigiana Breaded Chicken topped with Arugula & Crispy Prosciutto, served over Fettuccine Pesto 22.50

Veal Cutlet - Lightly Breaded & Pan Fried Veal served on a bed of Baby Greens & topped w/Chopped Tomato & Red Onion dressed w/Olive Oil & Vinegar 23.00

Veal Ralph - Sautéed with Sliced Portobello Mushrooms & topped with Smoked Mozzarella Cheese served in a Brown Sauce 23.00

Veal Capri - Topped w/Prosciutto, Spinach & Mozzarella served in a White Wine Sauce 23.00

Veal Tuscany - Sautéed in a Lemon Garlic Sauce with Capers, Artichoke Hearts & Roasted Peppers 23.00

Shrimp "Have it your way" - Shrimp Fra-Diavolo, Scampi Style or Francese all served on a bed of Linguine 21.00

Seafood Scampi - Shrimp, Scallops, Clams, Mussels & Calamari Sautéed in a Garlic-Scampi Sauce & served over Linguine 24.00

Seafood Fra-Diavolo - Shrimp, Scallops, Clams, Mussels & Calamari Simmered in a Spicy Marinara Sauce served over Linguine 24.00

Seafood Italia - Shrimp, Scallops & Crab Meat served in a Cream Sauce w/Prosciutto, Bacon, Romano Cheese & Onions 24.00

Salmon Oreganata- or Sole

Sprinkled with Seasoned Breadcrumbs & served in Garlic Scampi Sauce, garnished with Sautéed Broccoli 22.50

Blackened Grilled Salmon - Spice Rubbed Salmon served over Sautéed Spinach 22.50

Salmon & Crabmeat Dijon - Pan-seared, topped with Crabmeat & served in a Creamy Wholegrain Mustard & Wine Sauce, garnished with Broccoli 23.00

Panko Scallops - Pan-fried Scallops served in a Dijon Sauce, drizzled w/Orange-Ginger Marmalade topped with Grilled Asparagus 24.50

Vegetables -

Sautéed Broccoli or Spinach 7.50

Broccoli Rabe 8.50

16 ounce Porterhouse Cut Pork Chop Giambotta -

Topped with Grilled Sausage, Peppers (hot or sweet) Onions, Mushrooms & Potatoes 26.00

Favorites: Veal Marsala, Francese or Parmigiana 23.00

Favorites - Chicken Francese, Marsala or Parmigiana 20.25

Eggplant Parmigiana - 19.25

Ralph's Parmigiana Combo - Shrimp, Chicken & Veal Parmigiana 22.00

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