#### CELEBRATING 60 YEARS

Established 1961







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Soup of the Day - Pint 5.95

Cold Antipasto - Romaine & Icebera topped with Ham, Salami, Provolone, Olives, Giardiniera Roasted Peppers. Tomatoes & Red Onion with Our Special House Dressing Sm. 10.95 Lg.12.75

Italian Salad - Romaine & Iceberg topped with Imported Provolone, Giardiniera Roasted Peppers, Sundried Tomatoes, Olives & Tomatoes w/our Special House Dressing Sm. 10.95 Lg. 12.75

Insalata Rustica - Chopped Arugula, Radicchio, Fennel & Endive topped with Shaved Romana Cheese, Sundried Tomatoes & Walnuts with a Balsamic Vinaigrette 12.00

Fresh Mozzarella Platter - House Made Mozzarella. Tomato Bruschetta & Roasted Peppers Drizzled with Pesto & Fig Balsamic 12.00

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 13.50

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

Caesar Salad - Lg. 11.00 Sm. 8.50

House Salad - Lg. 8.00 Sm. 6.00 Add Grilled Chicken to any salad 4.50 Hot Wings -

Served with Hot Sauce, Carrot & Celery Sticks & Bleu Cheese Dip 12.50

Chicken Tenders 5 Piece-Honey Mustard 11.50 Clams Oreganata -

Whole Little Neck Clams topped w/Seasoned Bread Crumbs 11.00

Crispy Calamari -

Lightly Floured & Fried, served with Marinara Dipping Sauce 11.95

Mussels Vino Bianco-

White Wine, Herb Sauce with Arugula & Red Pepper Flakes Sm. 11.00 Lg.13.00

Eggplant Rollatini - 10.50

Mozzarella Carozza -

Pan Fried Bread stuffed w/Prosciutto & Mozzarella Cheese served w/Marinara Dipping Sauce 10.50

Spiedini alla Romana - Pan-fried Bread stuffed w/Mozzarella & served with a Lemon, Caper & Anchovy Sauce 11.00

Garlic Bread - 4.50 with Cheese - 5.50

House Garlic Bread - Crunchy Garlic Bread topped w/Crumbled Sausage & Mozzarella Cheese 6.95

Mussels Marinara (Hot-Medium or Sweet Sauce) Lg. 12.50 Sm. 10.50

French Fries - 6.00

Mozzarella Sticks - 6.95

Sautéed Broccoli or Spinach w/Garlic & Olive Oil 7.50

Sautéed Broccoli Rabe - 8.50

Long Hot Peppers & Imported Provolone Platter - 12.00

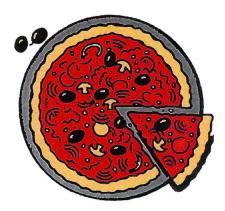




Complete Gluten Free Menu Available

## Pizza

Our Famous Thin Crust Large 16.50 Small 14.50 Extra Thick Crust Large 18.00 Small 15.75 Whole Wheat Crust Large 17.00 Sicilian Square Pie 21.00 Est. 1961



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



Ralph's Special Pie (The Works) Large 23.00 Small 19.25

Veggie Pie Your Choice of three Toppings Large 19.25 Small 17.75

> Meat Lover's Pie Pepperoni, Sausage, Bacon, Ham 22.00

#### Special Pies

Margherita Pie Plum Tomato, Fresh Mozzarella & Basil Large 20.50 Small 17.50

Cauliflower or Gluten-Free Personal Pie 13.95 Buffalo Chicken Pie Topped w/Chicken Tenders, Hot Buffalo Sauce & Mozzarella Cheese Large 22.00 Small 19.25

White Pie Mozzarella & Ricotta Cheese (no sauce) Large 19.25 Small 17.75



Pepperoni Bread 12.50 / Veggie Roll 12.00 Calzone 12.95 with Meat 13.95



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** - 13.50 Chicken Parmigiana - 11.50 Hero Sandwich -

Ham, Salami, Provolone, Lettuce, Tomatoes, Onions, Oil & Vinegar 11.50

Tuna Sub -

Celery, Mayo, Lettuce, Tomatoes. Onion, Oil & Vinegar 11.50

Italian Hot Dog -

Double Dog w/Potatoes, Peppers & Onions 11.50 Cheesesteak -

Peppers & Onions 12.50

Breaded Eggplant Fresh Mozzarella,

Roasted Peppers - 11.50

Pepper & Egg or Potato & Egg - 10.50

Eggplant Parmigiana - 11.50

Grilled Veggie Sub -

Zucchini, Eggplant, Portobello Mushroom, Roasted Peppers, Fresh Mozzarella or Goat Cheese 11.50

Grilled Chicken -

With Arugula, Roasted Peppers and Fresh Mozzarella 12.50

Meatball or Sausage Sub - 11.50 Parmigiana - 12.50

Grilled Chicken. Sautéed Broccoli Rabe on Garlic Bread - 13.50

Prosciutto, Fresh Mozzarella, Roasted Peppers, Pesto Prizzle - 13.50

**Veal Cutlet -**

topped with Tomatoes Bruschetta & Arugula 13.50

Sausage, Peppers & Onions -(white or red) 11.50

# Pasta



Penne Vodka - Vodka-Laced Tomato Cream Sauce w/Artichoke Hearts, Sun-Dried Tomatoes & Prosciutto 16.50

Penne Salsiccie - Penne tossed in a Crumbled Sausage, Pink Cream Sauce 16.50

Fettuccine Roma - Served in Roasted Garlic Cream Sauce w/Sliced Chicken Breast. Prosciutto & Peas 16.95

Ravioli - 14.50

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

Rigatoni Siciliano - Sauteed Eggplant, Zucchini, Peppers (Hot or Sweet) and Olives Simmered in Plum Tomato Sauce16.50

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

Fettuccine Pesto - Tossed with a fresh Basil, Walnut, Garlic & Romano Cheese Sauce 16.50

Cavatelli & Broccoli - 15.50

Baked Lasagna - 17.50 Add Meat Sauce 18.95

Pasta Marinara - 14.50

Pasta - Served with Meat Sauce 17.50

Linguine Clam Sauce - Whole Cherry Stone Clams or Chopped Clams served in White or Red Sauce 19.50

Sunday Cavatelli - Served in a Rich Meat Sauce topped with a scoop of Ricotta Cheese & shaved Parmigiana Reggiano 18.50

Farfalle - Served in a Cream Sauce with Asparagus, Sundried Tomatoes, Peas & Portobello Mushrooms, drizzled with Truffle Oil 16.95

Side order Meatballs or Sausage 6.50

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

Private Party Room (Seats 25-70)

# Wraps 13.75

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



## <u> Pinners</u>

Chicken Sorrentino - Topped with Prosciutto & Mozz in a Wine Sauce w/Mushrooms 19.95 Chicken Abruzzi - Topped w/Mozzarella, Ricotta Cheese, Sautéed in Brown Sauce w/Sun Dried Tomatoes & Mushrooms 19.95 Chicken Tuscany - Breast of Chicken served in a Lemon Sauce with Artichoke Hearts, Roasted Peppers & Capers 19.95 Chicken Tarrente & Tarrente

Chicken Parmigiana & Eggplant Rollatini Combo - 19.95

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 22.00

**Chicken Piccata -** Served in a Lemon Sauce with Capers 19.95

Chicken Milano - Layered w/breaded Eggplant, Sliced Tomato & Smoked Mozzarella, served in a Marsala Wine Sauce 19.95

Chicken Roma - Crunchy Panko & Parmigiana Breaded Chicken topped with Arugula & Crispy Prosciutto, served over Fettuccine Pesto 22.00

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 22.50

Veal Ralph - Sautéed with Sliced Portobello Mushrooms & topped with Smoked Mozzarella Cheese served in a Brown Sauce 22.50

**Veal Capri** - Topped w/Prosciutto, Spinach & Mozzarella served in a White Wine Sauce 22.50

**Veal Tuscany -** Sautéed in a Lemon Garlic Sauce with Capers, Artichoke Hearts & Roasted Peppers 22.50

**Shrimp "Have it your way" -** Shrimp Fra-Diavolo, Scampi Style or Francese all served on a bed of Linguine 20.00

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

**Seafood Fra-Piavolo** - 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-

Sprinkled with Seasoned Breadcrumbs & served in Garlic Scampi Sauce, garnished with Sautéed Broccoli 21.50

**Blackened Grilled Salmon** - Spice Rubbed Salmon served over Sautéed Spinach 22.00

Salmon & Crabmeat Vijon - Pan-seared, topped with Crabmeat & served in a Creamy Wholegrain Mustard & Wine Sauce, garnished with Broccoli 22.50

**Panko Scallops -** Pan-fried Scallops served in a Dijon Sauce, drizzled w/Orange-Ginger Marmalade topped with Grilled Asparagus 24.00

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 24.00

Favorites: Veal Marsala, Francese or Parmigiana 22.50
Favorites - Chicken Francese, Marsala or Parmigiana 19.95
Eggplant Parmigiana - 18.95
Palpho Parmigiana Combo - Shrimp - Chicken

Ralph's Parmigiana Combo - Shrimp, Chicken & Veal Parmigiana 21.50

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