

CELEBRATING 59 YEARS

Established 1961



564 Franklin Ave,
Nutley, NJ
07110

973.235.1130
or 235.1174

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Soup of the Day - Pint 4.95

Tri-Color Salad -

Arugula, Radicchio & Endive Topped
with Goat Cheese, Walnuts, Apples,
Oranges Sun-Dried Tomatoes
w/Balsamic Vinaigrette 10.00

Fresh Mozzarella & Roasted Pepper Platter -

House made Mozzarella, Roasted
Peppers, Sliced Tomatoes, Red Onion
& Anchovies 10.50

Caesar Salad - Lg. 9.50 Sm. 7.95

House Salad - Lg. 7.50 Sm. 5.25

Add Grilled Chicken to any salad 4.25

Roasted Beet Salad - Mesclun Lettuce,
Crumbled Gorgonzola, Walnuts &
Orange Dressing 10.00

Italian Salad - Romaine & Iceberg topped
with Imported Provolone, Giardiniera
Roasted Peppers, Sundried Tomatoes,
Olives & Tomatoes w/our Special House
Dressing Sm. 10.00 Lg. 11.50

Cold Antipasto - Romaine & Iceberg
topped with Ham, Salami, Provolone,
Olives, Giardiniera Roasted Peppers,
Tomatoes & Red Onion with Our
Special House Dressing
Sm. 10.00 Lg. 11.50

Hot Wings -

Served with Hot Sauce, Carrot & Celery
Sticks & Bleu Cheese Dip 9.50

Chicken Tenders -

Served with Hot Sauce &
Bleu Cheese or Honey Mustard 9.50

Clams Oreganata -

Whole Little Neck Clams topped
w/Seasoned Bread Crumbs 9.50

Fried Calamari -

Lightly Floured & Fried, served
with Marinara Dipping Sauce 10.50

Eggplant Kollatini - 9.00

Mozzarella Carozza -

Pan Fried Bread stuffed w/Prosciutto
& Mozzarella Cheese served
w/Marinara Dipping Sauce 9.50

Spiedini alla Romana - Pan-fried Bread
stuffed w/Mozzarella & served with a
Lemon, Capers & Anchovy Sauce 9.50

Garlic Bread - 3.50 **with Cheese** - 4.50

House Garlic Bread - Crunchy Garlic Bread
topped w/Crumbled Sausage &
Mozzarella Cheese 5.50

Mussels Marinara

(Hot-Medium or Sweet Sauce)

or **Mussels Vino Bianco**

Lg. 11.25 Sm. 9.25

French Fries - 4.50

Mozzarella Sticks - 5.25

Sautéed Broccoli or Spinach -
w/Garlic & Olive Oil 6.95

Sautéed Broccoli Rabe - 7.95

Stuffed Mushrooms - 7.95

Long Hot Peppers &

Imported Provolone Platter - 10.50

Grilled Vegetable Napoleon - Grilled
Zucchini, Eggplant & Roasted
Peppers Topped with Melted
Mozzarella Cheese, served
on a bed of Mesclun Salad 10.50



Complete Gluten Free Menu Available

Sandwiches

Veal Parmigiana - 11.50

Chicken Parmigiana - 9.50

Hero Sandwich -

Ham, Salami, Provolone, Lettuce, Tomatoes,
Onions, Oil & Vinegar 9.50

Tuna Sub -

Celery, Mayo, Lettuce, Tomatoes,
Onion, Oil & Vinegar 9.00

Italian Hot Dog -

Double Dog w/Potatoes, Peppers & Onions 9.50

Cheesesteak -

Peppers & Onions 10.50

Buffalo Chicken Sandwich -

Breaded Chicken, Hot Buffalo Sauce, Lettuce,
Tomatoes, Bleu Cheese Dressing 10.00

Breaded Eggplant Fresh Mozzarella,

Roasted Peppers - 9.50

Pepper & Egg or Potato & Egg - 9.50

Eggplant Parmigiana - 10.00

Grilled Veggie Sub -

Zucchini, Eggplant, Portobello Mushroom,
Roasted Peppers, Fresh Mozzarella
or Goat Cheese 10.00

Grilled Chicken -

With Arugula, Roasted Peppers
and Fresh Mozzarella 10.50

Meatball or Sausage Sub - 9.50 **Parmigiana** - 10.25

Grilled Chicken, Sautéed Broccoli Rabe

on Garlic Bread - 10.50

Prosciutto, Fresh Mozzarella,

Roasted Peppers, Pesto Drizzle

on a Hero 10.50

Veal Cutlet -

topped with Tomatoes

Bruschetta & Arugula 11.50

Sausage, Peppers & Onions -

(white or red) 10.00

Ask About Today's Specials!



Pasta

Penne Vodka - Vodka-Laced Tomato Cream Sauce
w/Artichoke Hearts, Sun-Dried Tomatoes
& Prosciutto 15.50

Rigatoni Grilled Sausage & Broccoli Rabe -

Served in a Garlic Wine Sauce 16.50

Penne Salsicce - Penne tossed in a Crumbled Sausage,
Pink Cream Sauce 15.50

Fettuccine Roma - Served in Roasted Garlic Cream
Sauce w/Sliced Chicken Breast,
Prosciutto & Peas 16.50

Ravioli - 14.25

Penne Fileto di Pomodoro Sauce - Plum Tomatoes
& Basil 14.25

Fettuccine Pesto - Tossed with a fresh Basil,
Walnut, Garlic & Romano Cheese Sauce 15.50

Ravioli Mare e Monte - Served in a Portobello
Mushroom Sauce, topped with Shrimp 17.25

Cavatelli & Broccoli - 14.25

Penne Ralph - Penne tossed with a Pink Sherry Cream
Sauce topped w/Lump Crab Meat & Asparagus 17.50

Baked Lasagna - 16.95 Add Meat Sauce 18.95

Fusilli Al' Amatriciana - Served in a Sauce of
Plum Tomatoes, Bacon, Prosciutto & Basil 15.25

Linguine Clam Sauce - Whole Cherry Stone Clams or
Baby Clams served in White or Red Sauce 18.50

Sunday Cavatelli - Served in a Rich Meat Sauce
topped with a scoop of Ricotta Cheese &
shaved Parmigiana Reggiano 17.50

Farfalle - Served in a Cream Sauce with Asparagus,
Sundried Tomatoes, Peas & Portobello Mushrooms,
drizzled with Truffle Oil 16.50

Side order Meatballs or Sausage 5.25

*Any Pasta may be substituted with gluten-free
or whole wheat pasta 1.95 extra*

Private Party Room
(Seats 25-70)

Wraps 12.50

Includes Fries or Mesclun Salad

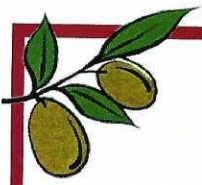
• Grilled Chicken Caesar •

• Grilled Chicken - Fresh Mozzarella, Roasted Peppers •

• Grilled Vegetables - Fresh Mozzarella, Roasted Peppers •

• Buffalo Chicken - Spicy Sauce, Lettuce, Tomatoes, Bleu Cheese •





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 18.50

Chicken Abruzzi - Topped w/Mozzarella, Ricotta Cheese, Sautéed in Brown Sauce w/Sun Dried Tomatoes & Mushrooms 18.95

Chicken Tuscany - Breast of Chicken served in a Lemon Sauce with Artichoke Hearts, Roasted Peppers & Capers 18.50

Chicken Parmigiana & Eggplant

Rollatini Combo - 18.50

Grilled Chicken Breast - Served on a bed of Sautéed Spinach & Garnished with Assorted Grilled Vegetables 18.50

Chicken Rollatini - Breaded, stuffed with Broccoli Rabe & Mozzarella served in a White Wine Sauce with Mushrooms 18.95

Chicken Piccata - Served in a Lemon Sauce with Capers 17.95

Chicken Milano - Layered w/breaded Eggplant, Sliced Tomato & Smoked Mozzarella, served in a Marsala Wine Sauce 18.95

Chicken Roma - Crunchy Panko & Parmigiana Breaded Chicken topped with Arugula & Crispy Prosciutto, served over Fettuccine Pesto 18.95

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 19.95

Veal Ralph - Sautéed with Sliced Portobello Mushrooms & topped with Smoked Mozzarella Cheese served in a Brown Sauce 19.95

Veal Capri - Topped w/Prosciutto, Spinach & Mozzarella served in a White Wine Sauce 19.95

Veal Tuscany - Sautéed in a Lemon Garlic Sauce with Capers, Artichoke Hearts & Roasted Peppers 19.95

Shrimp "Have it your way" - Shrimp Fra-Diavolo, Scampi Style or Francese all served on a bed of Linguine 18.95

Seafood Scampi - Shrimp, Scallops, Clams, Mussels & Calamari Sautéed in a Garlic-Scampi Sauce & served over Linguine 21.00

Seafood Fra-Diavolo - Shrimp, Scallops, Clams, Mussels & Calamari Simmered in a Spicy Marinara Sauce served over Linguine 21.00

Seafood Italia - Shrimp, Scallops & Crab Meat served in a Cream Sauce w/Prosciutto, Bacon, Romano Cheese & Onions 21.00

Salmon Oreganata or Filet of Sole - Sprinkled with Seasoned Breadcrumbs & served in Garlic Scampi Sauce, garnished with Sautéed Broccoli & Mussels 19.95

Blackened Grilled Salmon - Spice Rubbed Salmon served over Sautéed Spinach 18.95

Salmon & Crabmeat Dijon - Pan-seared, topped with Crabmeat & served in a Creamy Wholegrain Mustard & Wine Sauce, garnished with Broccoli 21.50

Panko Scallops - Pan-fried Scallops served in a Dijon Sauce, drizzled w/Orange-Ginger Marmalade topped with Grilled Asparagus 21.50

Vegetables -

Sautéed Broccoli or Spinach 7.50
Broccoli Rabe 7.95

16 ounce Porterhouse Cut Pork Chop Giambotta - Topped with Grilled Sausage, Peppers (hot or sweet) Onions, Mushrooms & Potatoes 22.00

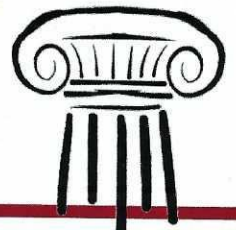
Favorites: Veal Marsala, Francese or Parmigiana 19.95

Favorites - Chicken Francese, Marsala or Parmigiana 18.50

Eggplant Parmigiana - 17.50

Ralph's Parmigiana Combo - Shrimp, Chicken & Veal Parmigiana 18.95

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www.ralphspizzeria.com



Pizza

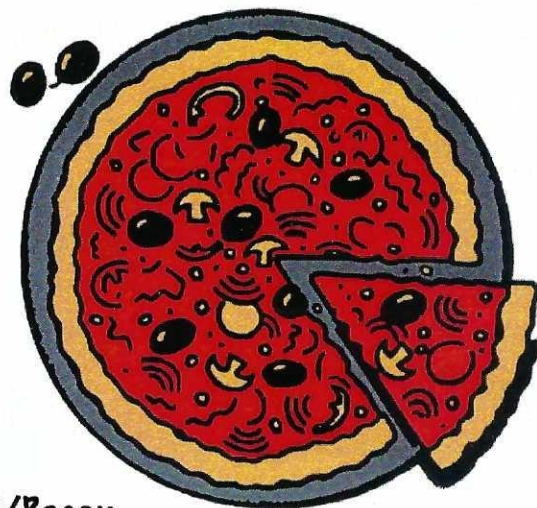
Est. 1961

Our Famous Thin Crust
Large 14.95 Small 13.50

Extra Thick Crust
Large 16.95 Small 14.75

Whole Wheat Crust
Mozzarella or Part-Skim Mozzarella
Large 15.75

Sicilian Square Pie
19.50



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

Toppings 3.50 each

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

Special Pies

Ralph's Special Pie (The Works)
Large 21.00 Small 19.25

Veggie Pie
Your Choice of three Toppings
Large 19.25 Small 17.75

Meat Lover's Pie
Pepperoni, Sausage,
Bacon, Ham
21.00

Margherita Pie
Plum Tomato,
Fresh Mozzarella
& Basil
Large 17.95 Small 16.50

Gluten-Free Personal Pie
13.25

Buffalo Chicken Pie
Topped w/Chicken Tenders,
Hot Buffalo Sauce &
Mozzarella Cheese
Large 21.00 Small 17.95

White Pie
Mozzarella & Ricotta
Cheese (no sauce)
Large 17.95 Small 16.50
Add Spinach or Bacon 2.25 each



Pepperoni Bread 12.25 / Veggie Roll 11.25
Calzone 12.25 with Meat 13.50



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