

CELEBRATING OVER 60 YEARS

Established 1961



**564 Franklin Ave,
Nutley, NJ
07110**



**973.235.1130
or 235.1174**

www.ralphspizzeria.com

ralphs_pizzeria_nutley

**Barstool Pizza
Review 8.9!**



Hot Wings -

Served with Hot Sauce, Carrot & Celery Sticks & Bleu Cheese Dip 15.00

Chicken Tenders 5 Piece-Honey Mustard 15.00

Clams Oreganata - Whole Little Neck Clams topped w/Seasoned Bread Crumbs 12.50

Crispy Calamari - Lightly Floured & Fried, served with Marinara Dipping Sauce 15.50

Mussels Vino Bianco or Mussels Marinara

Sm. 12.00 Lg. 14.50

Eggplant Rollatini - 12.00

Eggplant Stack - Lightly Breaded Pan Fried Eggplant, Layered with Fresh Mozzarella & Roasted Peppers Drizzled with Balsamic Reduction 13.50

Mozzarella Carozza -

Pan Fried Bread stuffed w/Prosciutto & Mozzarella Cheese served w/Marinara Dipping Sauce 12.00

Spiedini alla Romana - Pan-fried Bread stuffed w/Mozzarella & served with a Lemon, Capers & Anchovy Sauce 12.00

Stuffed Mushrooms - Breadcrumbs & Herb Stuffing Served in a Brown Sauce 11

Grilled Veggie Napoleon - Grilled Portobello Mushroom, Eggplant & Zucchini Stacked with Roasted Peppers & Fresh Mozzarella served over Mesclun 12.75

Garlic Bread - 5.50 **with Cheese** - 6.50

House Garlic Bread - Crunchy Garlic Bread topped w/Crumbled Sausage & Mozzarella Cheese 8.25

French Fries - 7.00

Mozzarella Sticks - 8.95

Long Hot Peppers & Imported Provolone Platter - 13.00

Soup of the Day - Pint 6.95

Cold Antipasto - Romaine & Iceberg topped with Ham, Salami, Provolone, Olives, Giardiniera Roasted Peppers, Tomatoes & Red Onion with Our Special House Dressing Sm. 12.50 Lg. 13.75

Italian Salad - Romaine & Iceberg topped with Imported Provolone, Giardiniera Roasted Peppers, Sundried Tomatoes, Olives & Tomatoes w/our Special House Dressing Sm. 12.50 Lg. 13.75

Antipasto Italiano - Fresh Mozzarella, Sopressata, Prosciutto, Long Hot Peppers, Roasted Peppers, Imported Provolone & Assorted Olives, 17.95

Insalata Rustica - Chopped Arugula, Radicchio, Fennel & Endive topped with Shaved Romana Cheese, Sundried Tomatoes & Walnuts with a Balsamic Vinaigrette 13.50

Fresh Mozzarella Platter - House Made Mozzarella, Tomato Bruschetta & Roasted Peppers, Prosciutto, Drizzled with Pesto & Fig Balsamic 14.50

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 Sm. 13.00 Lg. 15.00

Wedge Salad - Crisp, Iceberg Wedge, Topped with a Crumbled Blue Cheese Dressing, Chopped Bacon, Grape Tomatoes & Pickled Onions 12.50

Caesar Salad - Lg. 12.00 Sm. 9.25

House Salad - Lg. 8.25 Sm. 6.25

Add Grilled Chicken to any salad 5.50

Add Shrimp to any salad 8.00

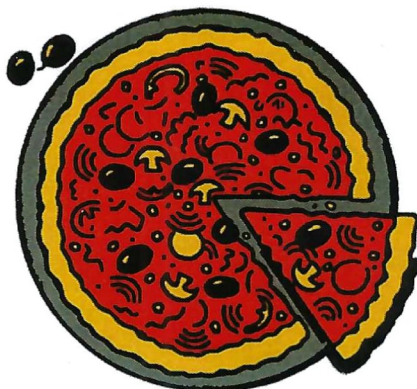


Complete Gluten Free Menu Available



Pizza

Our Famous Thin Crust
Large 18.00 Small 16.00
Extra Thick Crust
Large 19.50 Small 17.25
Whole Wheat Crust
Large 19.00
Sicilian Square Pie
26.00



- Est. 1961 -
over 60 years
in business



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

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Special Pies

Ralph's Special Pie (The Works)
Large 26.00 Small 22.00

Veggie Pie
Your Choice of three Toppings
Large 23.00 Small 19.50

Meat Lover's Pie
Pepperoni, Sausage,
Bacon, Ham
26.00

Margherita Pie
Plum Tomato,
Fresh Mozzarella
& Basil
Large 23.00 Small 19.50

Cauliflower or
Gluten-Free Personal Pie
15.50

Buffalo Chicken Pie
Topped w/Chicken Tenders,
Hot Buffalo Sauce &
Mozzarella Cheese
Large 26.00 Small 22.00

White Pie
Mozzarella & Ricotta
Cheese (no sauce)
Large 22.00 Small 19.00



Pepperoni Bread 14.00 / Veggie Roll 13.00
Calzone 14.50 with Meat 15.50



Ralph's Private Party Room!
Delicious Buffets or Sit Down Dinners
Any Occasion Parties 25 to 70 People

Please Call please call Elizabeth or Jerri for details 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. For more details please call Elizabeth or Jerri for details 973-235-1130

Sandwiches

- Veal Parmigiana** - 15.50
Chicken Parmigiana - 13.50
Hero Sandwich -
Ham, Salami, Provolone, Lettuce, Tomatoes,
Onions, Oil & Vinegar 13.50
Tuna Sub -
Celery, Mayo, Lettuce, Tomatoes,
Onion, Oil & Vinegar 13.50
Italian Hot Dog -
Double Dog w/Potatoes, Peppers & Onions 13.50
Cheesesteak -
Peppers & Onions 14.50
Breaded Eggplant Fresh Mozzarella,
Roasted Peppers - 13.50
Pepper & Egg or Potato & Egg - 13.50
Eggplant Parmigiana - 13.50
Grilled Veggie Sub -
Zucchini, Eggplant, Portobello Mushroom,
Roasted Peppers, Fresh Mozzarella
or Goat Cheese 13.50
Grilled Chicken -
With Arugula, Roasted Peppers
and Fresh Mozzarella 13.50
Meatball or Sausage Sub - 12.50 **Parmigiana** - 13.50
Grilled Chicken, Sautéed Broccoli Rabe
on Garlic Bread - 14.50
Prosciutto, Fresh Mozzarella,
Roasted Peppers, Pesto Drizzle - 15.50
Veal Cutlet -
topped with Tomatoes
Bruschetta & Arugula 15.50
Sausage, Peppers & Onions -
(white or red) 13.50

Ask About Today's Specials!

Pasta



- Penne Vodka** - Vodka-Laced Tomato Cream Sauce
w/Artichoke Hearts, Sun-Dried Tomatoes
& Prosciutto 17.50
Penne Ralph - Penne served in a Pink Sherry Cream Sauce
with Lump Crab Meat & Asparagus 22 or mkt price
Penne Salsiccia - Penne tossed in a Crumbled Sausage,
Pink Cream Sauce 17.50
Fettuccine Roma - Served in Roasted Garlic Cream
Sauce w/Sliced Chicken Breast,
Prosciutto & Peas 17.50
Ravioli - 16.50 or **Pasta Marinara** - 18.50
with Meat Sauce 18.50
Chef's Ravioli - Served in a Crumbled Sausage,
Red Sauce with Fresh Mozzarella 18.50
Rigatoni Siciliano - Sautéed Eggplant, Zucchini, Peppers
(Hot or Sweet) & Olives Simmered in
Plum Tomato Sauce 17.50
Penne Al 'Amatriciana - Plum Tomatoes, Pancetta,
Bacon, Garlic & Basil 17.50
Penne Fileto di Pomodoro Sauce - Plum Tomatoes, Garlic
& Basil 17.50
Fettuccine Pesto - Tossed with a fresh Basil,
Walnut, Garlic & Romano Cheese Sauce 18.00
Cavatelli & Broccoli - 17.25
Baked Lasagna - 20.00
Linguine Clam Sauce - Whole Cherry Stone Clams or
Chopped Clams served in White or Red Sauce 22.00
Sunday Cavatelli - Served in a Rich Meat Sauce
topped with a scoop of Ricotta Cheese &
shaved Parmigiana Reggiano 20.00
Farfalle - Served in a Cream Sauce with Asparagus,
Sundried Tomatoes, Peas & Portobello Mushrooms,
drizzled with Truffle Oil 18.50
Side order Meatballs or Sausage 7.00
*Any Pasta may be substituted with gluten-free
or whole wheat pasta 3.00 extra*

Private Party Room
(Seats 25-70)

Wraps 14.50
Includes Fries or Mesclun Salad

Thumann's
"The Deli Best"

- 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, Mashed Potatoes or House Salad

Dinners

Chicken Sorrentino - Topped with Prosciutto & Mozz in a Wine Sauce w/Mushrooms 21.50

Chicken Abruzzi - Topped w/Mozzarella, Ricotta Cheese, Sautéed in Brown Sauce w/Sun Dried Tomatoes & Mushrooms 21.50

Chicken Tuscany - Breast of Chicken served in a Lemon Sauce with Artichoke Hearts, Roasted Peppers & Capers 21.50

Chicken Parmigiana & Eggplant

Rollatini Combo - 21.50

Grilled Chicken Breast - Served on a bed of Sautéed Spinach & Garnished with Assorted Grilled Vegetables 21.50

Chicken Rollatini - Breaded, stuffed with Broccoli Rabe & Mozzarella served in a White Wine Sauce with Mushrooms 24.00

Chicken Piccata - Served in a Lemon Sauce with Capers 21.50

Chicken Milano - Layered w/breaded Eggplant, Sliced Tomato & Smoked Mozzarella, served in a Marsala Wine Sauce 21.50

Chicken Roma - Crunchy Panko & Parmigiana Breaded Chicken topped with Arugula & Crispy Prosciutto, served over Fettuccine Pesto 24.00

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 23.00

Veal Ralph - Sautéed with Sliced Portobello Mushrooms & topped with Smoked Mozzarella Cheese served in a Brown Sauce 27.00

Veal Capri - Topped w/Prosciutto, Spinach & Mozzarella served in a White Wine Sauce 27.00

Veal Tuscany - Sautéed in a Lemon Garlic Sauce with Capers, Artichoke Hearts & Roasted Peppers 27.00

Shrimp "Have it your way" - Shrimp Fra-Diavolo, Scampi Style or Francese all served on a bed of Linguine 25.00

Seafood Scampi - Shrimp, Scallops, Clams, Mussels & Calamari Sautéed in a Garlic-Scampi Sauce & served over Linguine 27.00

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 served over Linguine 27.00

Sesame Salmon - Seared with Sesame Seeds, served in a Garlic Ginger Sauce with Capers, Raisins & Blistered Grape Tomatoes 27.00

Blackened Grilled Salmon - Spice Rubbed Salmon served over Sautéed Spinach 25.00

Salmon & Crabmeat Dijon - Pan-seared, topped with Crabmeat & served in a Creamy Wholegrain Mustard & Wine Sauce, garnished with Broccoli 29.00

Panko Scallops - Pan-fried Scallops served in a Dijon Sauce, drizzled w/Orange-Ginger Marmalade topped with Grilled Asparagus 27.00

Vegetables -

Sautéed Broccoli or Spinach 10.00

Broccoli Rabe 8.50

16 ounce Porterhouse Cut Pork Chop Giambotta -

Topped with Grilled Sausage, Peppers (hot or sweet) Onions, Mushrooms & Potatoes 29.00

Favorites: Veal Marsala, Francese or Parmigiana 27.00

Favorites - Chicken Francese, Marsala or Parmigiana 21.50

Eggplant Parmigiana - 20.25

Ralph's Parmigiana Combo - Shrimp, Chicken & Veal Parmigiana 24.00

* prices are subject
to change

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