

Rafaella

Dinner Menu

Appetizers

Fresh mozzarella and roasted peppers,
balsamic glaze 8.95

Shrimp & Calamari Salad 11.95

Baked oysters Rafaella 9.95

Mussels Paulette in season 9.95

Stuffed mushroom 7.95

Fried calamari 8.95

Crab Cakes 9.95

Mozzarella caprese 8.95

Soup

Pasta e fagioli 4.95

Crab Bisque 5.95

Soup du jour 5.95

Salad

All entrees served with Country Salad

Caesar or Arugula salad add 3.00

Pasta

Penne alla capri

Shrimp, sundried tomato, nicoise olive, spinach, cream sauce 16.95

Spaghetti alla Bolognese

Meat Sauce 14.95

Fettuccine Rafaella

Prosciutto, mushroom, cream sauce 15.95

Fusilli alla gorgonzola

Gorgonzola, cream sauce 15.95

Linguine alle vongole

Clams in red or white sauce 16.95

Tortelloni alla panna

Ham & peas, light cream sauce 14.95

Penne alla vodka

Pink vodka sauce 14.95

Penne arrabbiata

Fresh tomato, pepperoncini, topped with basil &
fresh mozzarella 14.95

Trenette nere DiLetto

Black linguine, shrimp, manila clams in a spicy plum
tomato sauce 17.95

Fettuccine alla San Pietro

Shrimp, crabmeat, chopped arugula, tomato, garlic & oil 16.95

Ravioli Del Giorno

Homemade daily priced accordingly

Risotto

Risotto del giorno
Market Price

Risotto di mare

Shrimo, mussels, clams, scallops 18.95

- Please allow 20 minutes

Pollo

Chicken Carusso

Breast stuffed with fontina cheese,
prosciutto, asparagus 17.95

Chicken Paillard

Marinated chicken breast on baby green,
Grilled vegetables 16.95

Chicken Sorrentino

Eggplant, prosciutto, mozzarella 17.95

Chicken Piccata

Butter, lemon sauce 16.95

Chicken Vesuvio

Stuffed with crabmeat in oyster mushroom
white wine sauce 20.95

Fish

Grilled Salmon

Served with sautéed spinach 20.95

Salmon Del Monaco

Pan seared with caper & lemon butter 21.95

Sauteed Shrimp & Chorizo

Served over polenta 21.95

Grilled Tuna Steak

Served over grilled vegetables 20.95

Grouper Pied Montese

Lobster dill sauce 20.95

Carne

New York Strip Steak

16 oz steak, roasted rosemary potatoes
and vegetables 23.95

Ribeye Steak au poivre

Green peppercorn & cognac sauce,
Rosemary Potatoes and vegetables 23.95

Grilled Baby Lamb Chops

Sauteed spinach and rosemary potatoes 24.95

Veal Milanese

Topped with chopped tomato, arugula salad 22.95

Veal Rollatina

Stuffed with prosciutto, fontina cheese in
Artichoke mushroom sauce 22.95

Veal Saltimboca alla Fiorentina

Spinach, prosciutto, mozzarella 22.95

Veal Scallopine alla marsala

Mushroom and marsala wine 22.95

Veal Scallopine Madiera

Shitake mushrooms, sundried tomato, artichoke in
Madeira wine sauce 22.95

Classics

Lasagne Bolognese

Meat Sauce 16.95

Vegetarian Lasagne

16.95

Eggplant Parmigiana

Served with spaghetti pomodoro 15.95

Chicken Parmigiana

Served with spaghetti pomodoro 17.95

Veal Parmigiana

Served with spaghetti pomodoro 22.95

Vegetable

Sauteed spinach 5.00

Roasted rosemary potatoes 5.00

Asparagus parmigiana 5.00