

## RAO'S MENU 2010

### ANTIPASTI

#### **Bruschetta al Pomodoro e Carciofo**

Sample of Roasted Bread Topped with Fresh Tomatoes,  
Basil, EVO Oil and Marinated Artichokes

#### **Antipasto della Casa**

Parma prosciutto, Rao's Roasted marinated Red Bell Peppers,  
Gaeta Olives, Buffalo Mozzarella, Sliced Yellow and Red Beefsteak Tomatoes  
with Grana Padano Cheese and Arugula lettuce

#### **Shrimp Cocktail**

Severed with Cocktail Sauce

#### **Vongole Oreganate**

Baked, Stuffed Little Neck Clams

#### **Fritto Misto di Mare**

Deep Fried Calamari, Shrimp, Cod Fish and Julienne Zucchini  
with Remoulade and Marinara Sauce

#### **Mozzarella in Carozza**

Crispy Fried Fresh Mozzarella Sandwich served with marinara Sauce

### INSALATE E ZUPPE

#### **CREMA DI CAROTE CON GAMBERI**

Carrots puree soup, served with creme fraiche and seared shrimps

#### **Cannellini & Scarolla**

Cannellini beans and Scarolle soup

#### **Insalata di Mare**

Steamed Calamari, Shrimp, PEI Mussels, Lobster and Crab Meat  
with Diced Celery, Gaeta Olives and Parsley

#### **Insalata della Casa**

Green Leaf Lettuce, Iceberg, Cucumber, Endive, Fennel, Radicchio,  
Red Onion and Tomatoes in House Vinaigrette

#### **Insalata di Polipo, Patate e Fave**

Sliced Octopus, Boiled Potatoes and Fava Beans in Citronette and Parsley Pesto

#### **Insalata di Arugula, Pera & Noce**

Baby Arugula, Endives, caramelized walnuts and shaved Parmesan cheese

#### **Involtini di Melanzane con Granchio & Gamberi**

## RAO'S MENU 2010

Oven roasted slices of eggplant rolled over Crab meat and Shrimp salad

### **PRIMI PIATTI**

#### **Salsa alla Marinara**

San Marzano Tomato Sauce Served with Your Selection of Pasta  
(Rigatoni, Spaghetti, Linguine, Orecchiette or Penne Rigate)

#### **Gnocchi alla Bolognese**

Ground Veal, Beef and Pork Slowly Cooked with San Marzano Tomatoes and Herbs, Served over Fresh-Made Potato Gnocchi

#### **Conchiglie al Pomodoro e Ricotta**

Shell Pasta with Fresh Ricotta Cheese and Marinara Sauce

#### **Fiocchetti al burro, salvia e amarena**

Begger purse raviolis stuffed with pear & ricotta cheese in butter, sage and dried cranberries sauce

#### **Linguine con Gamberi e Arugula**

Baby Arugula, cherry tomatoes and jumbo Shrimp in white wine and EXO oil sauce, over linguine pasta

#### **Garganelli al Salmone**

Smoked salmon, baby peas, tomato and touch of cream sauce over fresh made penne pasta

#### **Fusilli con Cavolo e Salsicce**

Hot and Sweet Italian Sausage and Cabbage  
in San Marzano Tomato Sauce

#### **Pennette alla Vodka**

San Marzano Tomatoes, Diced Italian ham,  
Vodka and a Touch of Cream

#### **Orecchiette con Broccoli di Rappe**

Sweet Italian Sausage, Broccoli Rabe and Garlic,  
Sauteed in Extra Virgin Olive Oil

#### **Linguine al Vongole Marechiara**

New Zealand Cockle Clams Sauteed with Garlic, White Wine and Parsley  
Topped with a Touch of Tomatoes and Spice

#### **Risotto con Zucchini, Crescione & Carote**

Vialone rice cooked with baby zucchini, baby Carrots and Watercress, finished  
with Parmesan cheese

### **SECONDI PIATTI**

## **RAO'S MENU 2010**

### **Pollo**

#### **Uncle Vincent's Famous Lemon Chicken**

Quartered Charcoal Broiled Chicken Served in Uncle Vincent's Lemon Sauce

#### **Pollo Scarpariello**

Chicken Sauteed with Hot and Sweet Italian Sausage and Yellow and Red Bell Peppers in a White Wine Sauce

#### **Pollo alla Birra**

Chicken scaloppini sauteed with novelle potatoes, baby carrots, sweet peas in beer sauce

### **Vitello**

#### **Costoletta di Vitello in Agrodolce**

Pan-Seared Veal Topped with Sauteed Hot and Sweet Cherry Peppers

#### **Scaloppine alla Romana**

Veal Scaloppini sauteed with Parma Prosciutto, artichokes and sage

#### **Vitello alla Parmigiana**

Pounded and Breaded Veal Chop Topped with Marinara Sauce, Parmesan and Melted Mozzarella

#### **Costoletta alla Milanese**

Pounded and Breaded Veal Chop  
Topped with Lightly Dressed Arugula, Tomato and Red Onions

### **Manzo e Agnello**

#### **Bistecca alla Pizzaiola**

Pan-Seared 17 oz. Prime Shell Steak Topped with Sliced, Fresh Tomatoes  
Sauteed in Extra Virgin Olive Oil and Fresh Oregano

#### **OSSOBUCCO ALLA MILANESE**

Braised Veal shank in gremolata sauce over Safron Risotto

#### **Agnello Grigliatto**

Single Cut Lamb Chop, Broiled, and Served with  
Roasted Potatoes and Sauteed French Beans

### **Pescatti**

#### **Gamberoni in Umido**

Giant Shrimp in Lemon, Butter and White Wine

#### **Gamberi fra Diavolo**

## **RAO'S MENU 2010**

Sauteed Shrimp Served in a Spicy Tomato Sauce

### **Cernia in Umido**

Pan Seared Grouper sauteed with pear drop tomatoes, caper berries and Nicoise olives; over sauteed spinach

### **CONTORNI**

#### **Le Polpette di Rao's**

Traditional Rao's Meatballs Served in Tomato Sauce

#### **Scelta di Verdure in Padella**

Choice of Sauteed Vegetables:

Spinach, Cabbage, French Beans, Zucchini, or Broccoli Rabe

#### **Piselli & Prosciutto**

Sweet Baby Peas, Sauteed with Diced Prosciutto di Parma and White Onions

#### **Verdure Grigliate**

Grilled Eggplant, Yellow Squash, Zucchini and Fennel with Extra Virgin Olive Oil

Mashed or Roasted Potatoes