



RASO'S KITCHEN & BAR

APPETIZERS

- CLAMS CASINO ~ 9.5
BUFFALO SHRIMP ~ 10
PEI MUSSELS ~ 11
Red or White Sauce
- JUMBO SHRIMP COCKTAIL ~ 12.5
Traditional or Grilled
- CRISPY CALAMARI ~ 11
Semolina Dusted-Hot Peppers-Garlic Aioli
- CHICKEN TENDERS ~ 9
Sweet & Spicy-Bourbon-Buffalo-Honey Mustard
- ^{HS} PAPA'S TRIPE Cup 8 ~ Bowl 11

- CHICKEN WINGS ~ 9
Sweet & Spicy-Bourbon-Buffalo-Teriyaki
- ARANCINI ~ 8
Chef's Choice
- ^{HS} EGGPLANT ROLLATINI ~ 8
Ricotta-Mozzarella-Marinara
- SPINACH & ARTICHOKE DIP ~ 8
- BRUSCHETTA ~ 6.5
- MOZZARELLA STICKS ~ 6.5
- FRIED RAVIOLI ~ 6.5
- FRIED ZUCCHINI STICKS ~ 6.5

SOUPS & SALADS

- SOUP OF THE DAY Cup 4 ~ Bowl 6
- ANTIPASTO ~ 13
Roasted Peppers-Marinated Mushrooms
Grilled Asparagus-Caponata-Fresh Mozzarella
Prosciutto di Parma-Soppressata
- HOUSE SALAD ~ 7
Field Greens-Cucumbers-Tomatoes-Carrots-Onions
- ^{HS} STEAK "T" ~ 20
Hangar Steak-Arugula-Quinoa-Tomato-Fresh Mozzarella
- CAPRESE ~ 10
Tomatoes-Fresh Mozzarella-Basil-EVOO

- PASTA FAGIOLI Cup 4 ~ Bowl 6
- D & J Chopped Salad ~ 10
Mixed Greens-Hard Boiled Egg-Bacon-Red Onion-Tomatoes
Green Beans-Avocado-Crumbled Bleu Cheese
- CAESAR ~ 7.5
Hearts of Romaine-Croutons-Classic Caesar Dressing
- AUNT'S SPINACH SALAD ~ 10
Baby Spinach-Goat Cheese-Strawberries
- BURRATA ~ 10
Arugula-Seasonal Fruit-Balsamic Glaze
- House or Caesar Side Salad ~ 3.5

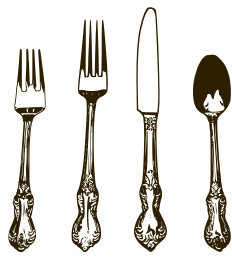
Add an item from the grill to your salad: Steak Tips ~ 8 | Chicken Tips ~ 5 | Shrimp ~ 7 | Turkey Tips ~ 6

PASTA DISHES

- SPAGHETTI CARBONARA ~ 16
Egg-Parmesan-Bacon-Black Pepper
- CAVATELLI ~ 15
Broccoli Rabe-Canneloni Beans-Garlic-EVOO
- BAKED PENNE ~ 13
Marinara-Fontina-Spinach
- PENNE ARRABIATA ~ 16
Garlic-EVOO-Sun Dried Tomatoes-Cherry Peppers
- PENNE BOSCAIOLA ~ 16
Prosciutto di Parma-Peas-Bechamel
- PENNE OR LINGUINI MARINARA ~ 10
Add Meatballs or Sausage ~ 4

- ^{HS} HOMEMADE RICOTTA GNOCCHI
Marinara ~ 16 Bolognese ~ 18
- CHEESE RAVIOLI
Marinara ~ 13 Bolognese ~ 15
- ^{HS} MAFALDA BOLOGNESE ~ 17
Ribbon Pasta-Meat Sauce
- SPAGHETTI LIMONCELLO
Chicken ~ 20 Shrimp ~ 22
Artichoke Hearts-Roasted Peppers-Lemon Wine Sauce
- SPAGHETTI PUTTANESCA ~ 16
Olives-Capers-Artichoke Hearts-Roasted Peppers
Add Italian Tonno-5

Substitute fresh Fusilli in any dish ~ 2.5



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SEAFOOD

BAKED HADDOCK ~ 21

Baked-Herb Crumbs-2 sides

^{HS} BAKED STUFFED HADDOCK ~ 25

Crabmeat Ritz Cracker Stuffing-2 sides

SALMON ~ 22

Grilled or Blackened-2 sides

LOBSTER RAVIOLI ~ 20

Pink Crabmeat Sauce

SHRIMP SCAMPI ~ 19

Angel Hair-Toasted Garlic-White Wine Sauce

^{HS} VONGOLE ELLA ~ 18

Spaghetti-Clams-Red or White-Wine Sauce

FUSILLI SOPHIA ~ 22

Fusilli-Crabmeat-Shrimp-Pink Cream Sauce

FRUTTI DI MARE ~ 24

Mussels-Clams-Calamari-Haddock-Shrimp

MUSSELS ~ 16 | CALAMARI ~ 17 | SHRIMP ~ 19 | HADDOCK ~ 21

Linguini Fra Diavolo or Marinara

STEAK AND PORK

BLACK ANGUS NY SIRLOIN ~ 29

Asparagus-Mashed Potatoes-Red Wine Demi

FILET MIGNON 8OZ. ~ 32

Mushroom Risotto-Baby Spinach

PORK CHOPS MARSALA 22/17

Mashed Potatoes-Baby Spinach

^{HS} NONNI'S PORK CHOPS 22/17

Vinegar Peppers-Roasted Potatoes

CHICKEN - VEAL - EGGPLANT

MIA'S CHICKEN PENNE & BROCCOLI

Garlic & Oil ~ 16 Alfredo ~ 18

^{HS} LILY'S FRANCESE ~ Veal 22 Chicken 18

Egg Battered-Mushrooms-White Wine Lemon Sauce

SALTIMBOCA ~ Veal 24 Chicken 21

Roasted Peppers-Proscuitto-Provolone-Mushrooms

GRILLED EGGPLANT & ZUCCHINI ~ 14

Ricotta-Mozzarella-Asparagus-Marinara

PAULI'S POLLO ~ 19

Mushroom Risotto-Marsala Cream

PARMIGIANA

Veal 21 ~ Chicken 17

TONY'S ROASTED CHICKEN ~ 16

Mashed Potatoes-Green Beans

MARSALA ~ Veal 21 Chicken 17

EGGPLANT PARMIGIANA ~ 15

CHICKEN ALA VODKA ~ 17

Penne-Tomato Vodka Cream Sauce

PICATTA ~ Veal 21 Chicken 17

Capers-Mushrooms-Lemon Sauce

BBQ

SIRLOIN TIPS ~ 18 TURKEY TIPS ~ 16

VINNY'S SAUSAGE w/Peppers & Onions ~ 13

CHICKEN BREAST ~ 13

FULL BABY BACK RIBS ~ 23 HALF RACK ~ 17

DOUBLE COMBO ~ 18.5 TRIPLE COMBO ~ 19.5

Choice of Salad and 1 Side

Add Peppers & Onions ~ 1.5

SIDES

RICE PILAF-WHITE RICE-FRENCH FRIES

MASHED POTATOES-SPINACH

BROCCOLI-GREEN BEANS ~ 3.5

PENNE PASTA-ASPARAGUS-RABE

SWEET POTATO FRIES ~ 4.5

All Substitutions Add \$1.00

For Gluten Free Dishes Ask Server

^{HS} Indicates House Specialty

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please inform server of any allergies in your party.