

Dolci (Desserts)

Tiramisu	\$12
Sticky date pudding & vanilla ice cream	\$12
Chocolate pudding & vanilla ice cream	\$12

Soft Drinks

Pepsi 1.25L	\$4.50
Pepsi Max 1.25L	\$4.50
Lemonade 1.25L	\$4.50

Imported Soft Drinks

Imported Sanpellegrino Chinotto 330mL	\$4.00
Imported Sanpellegrino Aranciatta Rossa 330mL	\$4.00
Imported Sanpellegrino Lemonata 330mL	\$4.00
Ferrarelle Naturally sparkling mineral water 330mL	\$3.50
Ferrarelle Naturally sparkling mineral water 750mL	\$4.50

Prices are subject to change without notice and are inclusive of GST

Local Beer

Victoria Bitter 375ml	Each \$4.50	6 pack \$24
Crown Lager 375ml	\$4.50	\$24
Boags Premium 375ml	\$4.50	\$24
Coopers Pale Ale 375ml	\$4.50	\$24
Cascade Lite 375ml	\$4.00	\$22

Imported Beer

Heineken 330ml	\$5.00	\$27
Peroni 330ml	\$5.00	\$27
Corona 330ml	\$5.00	\$27
Stella Artois 330ml	\$5.00	\$27
Budvar Original Czech 330ml	\$5.00	\$27

White Wines

Cape Mentelle Georgiana	\$25
Red Hill Chardonnay	\$25
Babich Sauvignon Blanc	\$25
Red Hill Pinot Grigio	\$25
Jim Barry Riesling	\$25

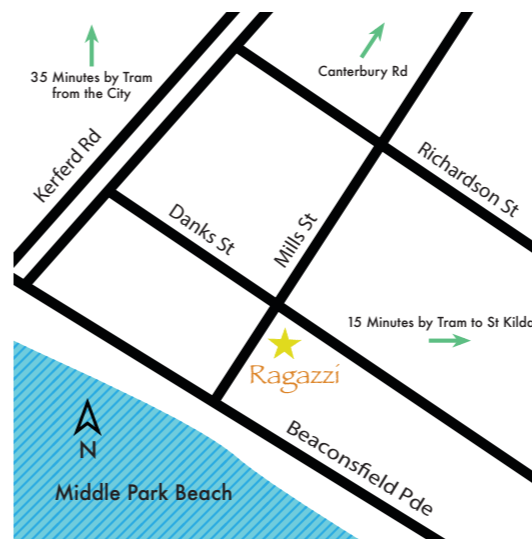
Red Wines

Cape Mentelle Marmaduke	\$25
Seven Hills Cabernet Merlot	\$25
Penley Estate Shiraz	\$25
Penley Estate Cabernet	\$25
Red Hill Pinot Noir	\$25

There is a full range of red & white wines changing regularly for you to choose from. Please ask for more information.



Available for pick up or delivery



165 Mills Street (Corner Danks St)
Middle Park Victoria 3206

03 9686 6777

New Menu February 2017

Take Away & Delivery Menu

Open Tuesday - Sunday
From 5pm - 10pm

Celebrating 15 Years!

All credit cards accepted

Fully Licensed BYO (Wine Only)

Ask us about catering your next event



165 Mills Street (Corner Danks St)
Middle Park Victoria 3206

03 9686 6777

“There is only **one Ragazzi!**”

Primi

Bruschetta
fresh tomato, Spanish onion, fresh basil, & fresh bread (serves 4) \$12

Trio of Dips
with marinated olives & wood fired bread \$12

Saganaki
graviera cheese fried with lemon \$12

Marinated Olives
olives, garlic, chilli, rosemary, & wood fired bread \$12

Antipasti
selection of cured meats, delicious cold appetizers, & fresh bread \$23

Calamari Frito
calamari crumbed & shallow-fried, on rocket salad & balsamic vinaigrette \$23

Focaccia from the wood fired oven

Herb
olive oil, rosemary, & oregano \$8/10

Garlic
oregano & olive oil \$8/10

Fresh Mozzarella
garlic, oregano, & olive oil \$9/11

Kalamata Olives
feta cheese, oregano, & olive oil \$10/13

Goats Cheese
garlic & oregano \$10/13

Provolone
provolone cheese & sesame seeds \$10/13

Risotto

Anatra Con Funghi
duck risotto, porcini & wild mushrooms, spring onion, & spinach \$20

Risotto Primavera
porcini & wild mushrooms, semi-dried tomatoes, spring onion, & spinach \$18

Risotto Di Mare
fish pieces, mussels, king prawns, scallops, garlic, & onion in a tomato & basil sauce \$22

Gourmet Pizze from the wood fired oven

Traditional thin base - Pizza sizes are 9" & 12" Sml/Lrg

1. Tomato, mozzarella, olive oil, & fresh basil \$14/18

2. Olives, tomato, anchovies, mozzarella, & oregano \$14/18

3. Virginia ham, mushrooms, olives, & mozzarella \$14/19

4. Virginia ham, pineapple, tomato, & mozzarella \$14/19

5. Provolone, bocconcini, parmesan, fresh tomato, & mozzarella \$14/19

6. Goats cheese, grilled peppers, basil, pesto, & parma prosciutto \$17/22

7. Oven-baked potato, zucchini, capsicum, eggplant, & onion with provolone & parmesan cheese \$16/20

8. "Salmone affumicato", goats cheese, fresh tomato Spanish onion goats cheese, & smoked salmon \$17/22

9. Prawns marinated with garlic, parsley, cracked pepper, tomato, & mozzarella \$17/23

10. Hot salami, mushrooms, olives, green capsicum, & mozzarella \$16/20

11. Italian sausage, sautéed onion, fresh tomato, parmesan, & mozzarella cheese \$16/20

12. Marinated chicken fillet, grilled peppers, pesto tomato base, mozzarella, & provolone cheese \$16/20

13. "Pizza diavola" spicy salami, Virginia ham tomato, chilli, & mozzarella \$16/20

14. "Prosciutto e basilico" imported parma prosciutto, fresh tomato, basil, chilli, & mozzarella \$16/20

15. "Ragazzi deluxe" ham, salami, bacon, onion mushrooms, pineapple, capsicum, & provolone cheese \$16/20

16. "Carbonara" mushrooms, bacon, egg, spring onion, & parmigiana cheese \$16/20

17. "Romana" strips of oven baked chicken fillet, Spanish onion, bacon, tomato, & mozzarella \$16/20

18. "Gipsy" sopressa (hot) salami, mushrooms, onion, olives, sweet chilli peppers, & mozzarella cheese \$16/20

19. Roasted pumpkin, caramelized onion, goat's cheese spinach, & sun dried tomatoes \$16/22

Extra prawns, Goat's cheese, buffalo mozzarella add \$5.00
Parmesan Cheese, Fresh Chilli, other extras add \$2.00
Gluten Free Base 10" add \$4.00

Pasta

Ravioli
spinach and ricotta cheese in a cream pesto sauce with parmesan \$19

Spirelli Alla Pollo
chicken pieces, spinach, pine nuts, semi-dried tomatoes, rose sauce, & parmesan \$19

Gnocchi Pomodoro
homemade potato dumplings in home-style tomato, basil, & oregano sauce \$18

Gnocchi Quattro Formaggio
homemade potato dumplings in a four cheese creamy sauce with chives \$19

Penne All Salmone
spring onion, spinach, pine nuts, Tasmanian smoked salmon, & rose sauce \$19

Penne Amatriciana
penne tossed with bacon, onion, chilli, & garlic in a homemade tomato basil sauce \$18

Linguine Di Mare
fish pieces, mussels, prawns, scallops, garlic, onion, & tomato basil sauce \$22

Spaghetti Bolognese
minced grass-fed beef in tomato, onion, & garlic sauce with herbs \$18

Spaghetti Carbonara
garlic, bacon, onion, pecorino & parmesan cheese with cream, & egg \$18

Lasagna "La Ragazzi"
fresh pasta sheets layered with bolognese sauce, mozzarella, & parmesan \$18

Lasagna Primavera
fresh pasta sheets, vegetables, home-style napoli sauce, mozzarella, & parmesan \$18

Spaghetti All Gamberi
black tiger prawns, garlic, chilli, onion, white wine, fresh tomato, parsley ala olio \$22

Spaghetti Primavera
oven baked eggplant, onion, zucchini, capsicum, potato, spinach, garlic ala olio \$20

Secondi Piatti (Mains)

Veal Cotolette Al Limone
veal cutlet crumbed in sage & lemon, served with rosemary potatoes & seasonal greens \$29

Lamb Fillets
lamb fillets char-grilled in a rosemary jus, served with Greek salad & garlic yoghurt \$29

Polo Parmigiana
crumbed chicken breast topped with napoli sauce, ham, & fior di latte, served with fries & salad \$28

Pollo Schnitzel
crumbed corn fed chicken breast, served with fries & salad \$25

Veal Schnitzel
crumbed veal served with fries and salad \$25

Bistecca Alla Griglia
grilled scotch fillet medium rare, served with mash potato, seasonal greens, & beef jus \$29

Gamberi All'aglio
sizzling black tiger prawns in butter, garlic, lemon, & cream with saffron rice \$25

Contorni & Insalata (Sides & Salads)

Insalata Di Pollo
char-grilled chicken, lettuce, fresh tomato, artichoke & balsamic house dressing \$18

Green Salad
selection of gourmet salad leaves, tomato, bocconcini cheese, black olives & house dressing \$10

Greek Salad
lettuce, cucumber, Spanish onion, olives, feta cheese, olive oil & oregano vinaigrette \$12

Sautéed Vegetables
sautéed seasonal vegetables, salt, pepper and olive oil \$10

Fries
French fries with rock salt \$7

Bambini (Kids Menu)

Spaghetti Bolognese \$10

Spaghetti Napoli \$10

Pizza Margherita \$10

Pizza Ham & Mozzarella Cheese \$10