



Appetizers

Baked Clams	\$10.95
<i>Half Dozen little neck clams</i>	
Hot Antipasto	\$14.75
<i>Baked clams, eggplant Rollatini, shrimp Oreganata, stuffed mussels, stuffed mushrooms & peppers</i>	
Cold Antipasto	\$11.75
<i>Gardenara, ham, salami, pepperoni and provolone</i>	
Hot Wings	\$9.50
<i>10 spicy buffalo style chicken wings served with celery and Bleu cheese</i>	
Chicken Fingers	\$9.95
<i>Breaded strips of chicken breast served with tomato sauce</i>	
Arancino Sicilian Rice Ball	\$6.00
<i>Risotto stuffed with meat sauce and mozzarella lightly fried</i>	
Arancino	\$8.00
<i>Baked with sauce and mozzarella cheese</i>	
Mozzarella Sticks	\$8.50
<i>Golden crispy mozzarella served with tomato sauce</i>	

Mozzarella Caprese	\$11.95
<i>Layers of fresh mozzarella & tomatoes with olive oil and fresh basil</i>	
Fried Ravioli	\$9.95
<i>Panko coated cheese ravioli served with tomato sauce</i>	
Grilled Vegetables	\$11.95
<i>Charcoal grilled mixed vegetables with extra virgin olive oil</i>	
Stuffed Mushrooms	\$9.95
<i>Mushroom caps stuffed with a blend of seasoned bread crumbs, spices, Romano and Parmigiano cheese, baked to perfection</i>	
Brick Oven Roasted Mussels	\$14.95
<i>Prince Edward Island Mussels sautéed with garlic, basil and tomatoes over risotto, wrapped in parchment paper and oven roasted</i>	
Fried Calamari	\$12.95
<i>Golden crispy calamari served with Marinara sauce</i>	
Calamari Arrabbiata	\$13.95
<i>Crispy calamari tossed with Arrabbiata sauce, San Marzano tomatoes and sliced cherry peppers</i>	

Salads

House Salad	Small \$6.25.....Large \$7.25
<i>Lettuce, cucumber, tomatoes, olives, red onion, carrots, pepperoncini and our signature house dressing</i>	
Mediterranean Salad	\$11.95
<i>Mixed lettuce, olives, tomatoes, red onion, pepperoncini, Feta cheese and our signature house dressing</i>	
Classic Caesar Salad	Small \$6.75.....Large \$8.75
<i>Hearts of Romaine lettuce, homemade croutons, Parmigiano cheese tossed with homemade Caesar dressing</i>	
John's Mixed Baby Green Salad	\$11.95
<i>Mixed baby greens, walnuts, apple, Gorgonzola cheese, red onion and balsamic glaze served with Focaccia wedges</i>	
Trattoria Salad	\$12.95
<i>Mixed lettuce, roasted Butternut squash, caramelized onions, toasted almonds, applewood smoked bacon topped with marinated plum tomato and a balsamic glaze</i>	

Buffalo Chicken Salad	\$12.95
<i>House salad tossed with chunky Bleu cheese dressing, topped with diced buffalo chicken</i>	
Warm Caciotta Salad	\$11.95
<i>Baby field greens, homemade Caciotta cheese, diced tomato, walnuts, fig citrus vinaigrette, drizzled with a balsamic glaze</i>	
Warm Brie Cheese Salad	\$11.95
<i>Warm Brie cheese served over mixed lettuce with a raspberry vinaigrette topped with pecans, cranberries and diced apples</i>	

Add to your favorite Salad

Grilled chicken or chicken cutlet.....	\$3.95
Grilled Shrimp (5).....	\$7.95
Chopped Salad.....	Extra \$1.50

Soup of the Day Please Ask Your Server for Our Daily Specials

Traditional Pasta Dishes

Served with house salad	
<i>Spaghetti, linguine, penne, rigatoni, angel hair, fettuccine. Fresh pasta, whole wheat, tortellini, gnocchi.....Additional \$2.00</i>	
Old World Tomato Sauce	\$10.75
<i>With Meatball or Sausage.....\$13.75</i>	
Linguine Clam Sauce	\$15.95
<i>Fresh clams sautéed with roasted garlic, olive oil and spices</i>	
Rigatoni alla Vodka	\$15.95
<i>Sautéed onion and bacon in a creamy Vodka sauce with a touch of Bolognese sauce. Add chicken.....\$18.95 Add shrimp.....\$20.95</i>	
Ravioli	\$10.95
<i>With tomato sauce</i>	
Fettuccini Alfredo	\$15.95
<i>pasta in a traditional Alfredo cheese sauce Add chicken.....\$18.95 Add shrimp.....\$20.95</i>	
Carbonara	\$14.95
<i>Fettuccini tossed with caramelized onion, bacon, peas and cream sauce with Pecorino and Parmigiana cheese</i>	
Puttanesca	\$15.95
<i>San Marzano tomatoes sautéed with garlic, onion, black olives, capers and anchovies, tossed with your favorite pasta</i>	

Broccoli	\$12.95
<i>Broccoli florets sautéed with roasted garlic and olive oil tossed with penne</i>	
Primavera	\$15.95
<i>Garden vegetables sautéed with shallots and garlic, with a touch of Mascarpone and a sprinkle of Parmigiana tossed with your favorite pasta</i>	
Bolognese	\$14.95
<i>Hearty meat sauce with a touch of cream and Parmigiano cheese over your favorite pasta</i>	
Pesto	\$13.95
<i>Authentic Genovese pesto sauce made with fresh basil, garlic, Pecorino, Parmigiana and extra virgin olive oil, tossed with your favorite pasta</i>	
Norma	\$14.50
<i>San Marzano tomatoes sautéed with Vidalia onion, fresh basil, topped with sautéed eggplant and pesto infused Ricotta over rigatoni</i>	
Garlic and Oil	\$10.95
<i>Fresh garlic and extra virgin olive oil sautéed with Italian spices over your favorite pasta</i>	

Raimo's Signature Pasta Dishes

Served with house salad	
<i>Spaghetti, linguine, penne, rigatoni, angel hair, fettuccine. Fresh pasta, whole wheat, tortellini, gnocchi.....Additional \$2.00</i>	
Ortolana	\$18.50
<i>Tender chicken and broccoli sautéed in garlic and extra virgin olive oil with diced plum tomato over your favorite pasta</i>	
Gnocchi	\$20.95
<i>With shrimp and a Gorgonzola-basil cream sauce</i>	
<i>Shrimp and broccoli florets sautéed with fresh garlic, olive oil, a touch of capers and Pomodorini tossed with penne pasta</i>	
Gemelli Contadina	\$18.95
<i>Crumbled homemade sausage, broccoli rapa and a touch of tomato, all sautéed with olive oil, Parmigiana and a dollop of basil Ricotta cheese</i>	
Pescatore	\$23.95
<i>Shrimp, clams and mussels sautéed with fresh garlic, extra virgin olive oil and diced plum tomato over linguine or risotto</i>	

Campagnola	\$18.95
<i>Broccoli Rapa and homemade sausage sautéed with roasted garlic, served over your favorite pasta</i>	
Boscaiola	\$19.95
<i>Fresh pasta with a mushroom ragu, topped with fried zucchini strings and drizzled with truffle oil</i>	
Caprese	\$18.95
<i>Penne pasta with diced sautéed eggplant, fresh mozzarella, Filetti di Pomodoro sauce and fresh basil</i>	
Gemelli Lamb Ragout	\$20.95
<i>Bolognese made with lamb and veal</i>	

Please Note: Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Entrées

Classics

Served with salad, side of pasta with tomato sauce

Chicken or Veal Parmigiana	Chicken \$18.95	Veal \$21.50
<i>Tender chicken or veal cutlet in tomato sauce topped with mozzarella</i>		
Chicken or Veal Marsala	Chicken \$19.50	Veal \$21.50
<i>Tender scaloppini sautéed with mushrooms in a Marsala wine sauce</i>		
Chicken or Veal Francese	Chicken \$19.50	Veal \$21.50
<i>Battered breast of chicken or veal in a lemon butter white wine sauce</i>		
Chicken or Veal Brushetta	Chicken \$19.50	Veal \$21.50
<i>Breaded tender cutlet milanese topped with tomato, red onion, extra virgin olive oil, basil and balsamic vinegar</i>		
Chicken or Veal Sorrentina	Chicken \$19.95	Veal \$21.95
<i>Tender scaloppini layered with eggplant, mushrooms, prosciutto cotto and mozzarella baked in a Marsala wine sauce</i>		
Chicken or Veal Piccata	Chicken \$19.50	Veal \$21.50
<i>Tender scaloppini in a lemon butter sauce with capers and artichoke hearts</i>		
Chicken Scarpariello		\$20.95
<i>Boneless chicken sautéed with potatoes, onions, cherry peppers, homemade sausage, roasted garlic and a touch of white wine</i>		
Chicken Primavera		\$18.95
<i>Grilled marinated chicken breast topped with fresh vegetables sautéed in a garlic and oil sauce</i>		
Eggplant Parmigiana		\$15.95
<i>Eggplant layered with tomato sauce, Parmigiana cheese, topped with mozzarella cheese</i>		
Eggplant Rolatini		\$18.95
<i>Sautéed eggplant rolled and stuffed with ricotta cheese, baked with tomato sauce and mozzarella cheese</i>		
Peperonata and Sausage		\$16.75
<i>Homemade sausage sautéed with Vidalia onions, sweet peppers and potatoes with a touch of tomato sauce and fresh basil</i>		

Baked Dishes

Served with house salad

Baked Penne	\$12.50
Homemade Lasagna	\$14.95
Rigatoni Sicilian Style	\$14.50
<i>Baked with ricotta and fried eggplant</i>	
Baked Ravioli	\$12.95
Cristina's Pasticcio di Pasta	\$17.95
<i>Homemade rigatoni, Bolognese sauce, Besciamella sauce, fresh basil, Parmigiano cheese topped with mozzarella cheese</i>	
Sarina's Lasagna	\$18.95
<i>Combination of lasagna, chicken and eggplant parmigiana</i>	
Joseph's Cannelloni (homemade manicotti)	\$13.95

Seafood

Served with salad, side of pasta with tomato sauce

Shrimp Scampi	\$21.95
<i>Shrimp sautéed with fresh garlic, butter and white wine, with a touch of Parmigiana Regiano cheese</i>	
Shrimp Parmigiana	\$21.95
<i>Lightly breaded jumbo shrimp sautéed in our traditional Marinara sauce topped with mozzarella cheese</i>	
Shrimp Oreganata	\$21.95
<i>Shrimp topped with bread crumbs seasoned with Parmigiana cheese and spices, broiled with a touch of butter and white wine</i>	
Shrimp Fra Diavolo	\$21.95
<i>Shrimp with clams and mussels in a spicy Marinara sauce</i>	
Shrimp Monachina	\$21.95
<i>Shrimp lightly breaded, sautéed with mushrooms in a Madeira brown sauce topped with mozzarella cheese</i>	
Shrimp Francese	\$21.95
<i>Lightly battered shrimp in a lemon, butter and wine sauce</i>	
Calamari Marinara	\$19.95
<i>Tender calamari sautéed with garlic and stewed in Marinara sauce</i>	
Shrimp and Clams Marechiaro	\$22.45
<i>Jumbo shrimp and little neck clams over linguine in a white clam sauce or Marechiaro with Italian cherry tomatoes</i>	
Barramundi Francese	\$24.95
<i>Lightly battered Barramundi in a lemon, butter and wine sauce</i>	

Side Orders

Meatball or Sausage	\$6.50
Sautéed Broccoli	\$5.95
Broccoli Rapa	\$8.50
French Fries	\$4.75
Garlic Bread	\$4.60
Garlic Bread	\$7.95
<i>With Gorgonzola sauce</i>	
Pasta with Tomato Sauce	\$7.95
Risotto	\$6.95
Garlic Knots50 each..... \$5.50 dozen
Pepperoni Chips55 each..... \$6.00 dozen

Pizza

Specialty Pizza

Specialty Toppings \$6.00
Chicken, Broccoli, Spinach, Ricotta, Eggplant, Bacon
Grilled Artichoke Hearts, Roasted Peppers

Margherita	\$20.95
<i>San Marzano tomatoes, fresh mozzarella, basil and olive oil</i>	
Bruschetta	\$21.95
<i>Fresh mozzarella, diced plum tomatoes, basil and red onion</i>	
Baked Ziti	\$21.95
<i>Ziti, ricotta and mozzarella</i>	
Grandma	\$18.75
<i>Thin crust Sicilian, grandma sauce and mozzarella</i>	
Grandpa	\$22.95
<i>Thick crust Sicilian, fresh mozzarella topped with grandma sauce</i>	
White	\$20.95
<i>Mozzarella, Ricotta, Parmigiana and olive oil</i>	
Vegetable	\$22.95
<i>Sauteed broccoli, spinach, mushrooms, peppers, onions and eggplant</i>	
Grilled Vegetable	\$26.95
<i>Eggplant, zucchini, yellow squash, mushrooms, Cherry tomatoes, roasted peppers, & Pesto sauce with balsamic glaze</i>	

Chicken Pizza	\$26.95
<i>Buffalo Chicken, BBQ Chicken, Chicken Parmigiana, Chicken Marsala, Chicken Francese or Chicken, Bacon, Ranch</i>	

Old World Brick Oven Pizza

12" pizza prepared with the freshest ingredients baked in our wood fired hand crafted brick oven

Margherita	\$11.00
<i>San Marzano tomatoes, homemade fresh mozzarella, fresh basil and a touch of imported extra virgin olive oil</i>	
Bianca	\$11.50
<i>Fresh mozzarella, romano, reggiano and ricotta</i>	
4 Stagioni (4 Seasons)	\$14.50
<i>Our Margherita in 4 sections topped with fresh mushrooms, grilled artichokes, olives and prosciutto</i>	
Vegetali	\$13.75
<i>Sautéed spinach, roasted peppers, grilled zucchini and sautéed fresh mushrooms</i>	
Melenzane	\$12.75
<i>Sautéed eggplant, tomato sauce, fresh mozzarella, spotted with fresh ricotta, basil and drizzled with extra virgin olive oil</i>	
Piccante	\$13.75
<i>Our Margherita topped with homemade sausage and sliced cherry peppers</i>	

Create Your Own

Pepperoni, Sausage, Meatballs, Onions, Fresh Mushrooms, Fresh Garlic, Sautéed Peppers, Anchovies, Ham, Hot Cherry Peppers, Olives, Roasted Peppers, Grilled Artichoke Hearts, Extra Cheese, Eggplant
Each Topping \$1.50 Additional
Chicken & Prosciutto \$3.00 Additional