

## Pizza

### Specialty Pizza

Specialty Toppings \$6.00

Chicken, Broccoli, Spinach, Ricotta, Eggplant, Bacon,  
Grilled Artichoke Hearts, Roasted Peppers

<b>Margherita</b> .....	\$21.95
<i>San Marzano tomatoes, fresh mozzarella, basil and olive oil</i>	
<b>Bruschetta</b> .....	\$22.95
<i>Fresh mozzarella, diced plum tomatoes, basil and red onion</i>	
<b>Baked Ziti</b> .....	\$22.95
<i>Ziti, ricotta and mozzarella</i>	
<b>Grandma</b> .....	\$19.95
<i>Thin crust Sicilian, Grandma sauce and fresh mozzarella</i>	
<b>Grandpa</b> .....	\$24.95
<i>Thick crust Sicilian, fresh mozzarella topped with Grandma sauce</i>	
<b>White</b> .....	\$21.95
<i>Mozzarella, Ricotta, Parmigiana and olive oil</i>	
<b>Vegetable</b> .....	\$23.95
<i>Sautéed broccoli, spinach, mushrooms, peppers, onions and eggplant</i>	
<b>Grilled Vegetable</b> .....	\$29.95
<i>Eggplant, zucchini, yellow squash, mushrooms, cherry tomatoes, roasted peppers &amp; Pesto sauce with balsamic glaze</i>	
<b>Chicken Pizza</b> .....	\$28.95
<i>Buffalo Chicken, BBQ Chicken, Chicken Parmigiana Chicken Marsala, Chicken Francese, Chicken Bacon Ranch</i>	

Pizza	Toppings
Large 18".....	1/2 Pie Topping.....
Small 14".....	1 Topping.....
Sicilian-12 slices...\$18.96	2 Toppings.....\$7.00
Raimo's Special.....\$26.97	3 Toppings.....\$9.00
Sausage, Meatballs, Pepperoni, Fresh Peppers, Extra Cheese, Fresh Garlic, Onion, Black Olives, Anchovies, Fresh Mushrooms, Hot Cherry Peppers	

### Old World Brick Oven Pizza

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

<b>Margherita</b> .....	\$11.00
<i>San Marzano tomatoes, homemade fresh mozzarella, fresh basil and a touch of imported extra virgin olive oil</i>	
<b>Bianca</b> .....	\$13.95
<i>Fresh mozzarella, romano, reggiano and ricotta</i>	
<b>4 Stagioni (4 Seasons)</b> .....	\$14.95
<i>Our Margherita in 4 sections topped with fresh mushrooms, grilled artichokes, olives and prosciutto</i>	
<b>Vegetali</b> .....	\$14.95
<i>Sautéed spinach, roasted peppers, grilled zucchini and sautéed fresh mushrooms</i>	
<b>Melenzane</b> .....	\$13.95
<i>Sautéed eggplant, tomato sauce, fresh mozzarella, spotted with fresh ricotta, basil and drizzled with extra virgin olive oil</i>	
<b>Piccante</b> .....	\$14.95
<i>Our Margherita topped with homemade sausage and sliced cherry peppers</i>	
<b>Gluten Free</b> .....	\$11.95

### 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 or Prosciutto \$3.00 Additional

## Calzones & Rolls

<b>Cheese Calzone</b> .....	\$7.25
<i>Ricotta cheese, mozzarella, spices</i>	
<i>Each Additional Filling</i> .....	\$1.50
<b>Rustico</b> .....	\$8.95
<i>Ricotta, mozzarella, sausage, ham, pepperoni</i>	
<b>Melenzane</b> .....	\$8.95
<i>Roasted eggplant, ricotta, mozzarella, a touch of tomato sauce, Parmigiana &amp; fresh basil</i>	
<b>Chicken Roll</b> .....	\$6.95
<i>Chicken cutlet with tomato sauce &amp; mozzarella</i>	
<b>Buffalo Roll</b> .....	\$7.95
<i>Buffalo chicken &amp; mozzarella</i>	
<b>Sausage and Pepper Roll</b> .....	\$6.95
<i>Sausage, pepper, onion &amp; mozzarella</i>	
<b>Spinach Roll</b> .....	\$6.95
<i>Spinach with ricotta, mozzarella &amp; Parmigiana cheese</i>	
<b>Eggplant Roll</b> .....	\$6.95
<i>Fried eggplant, tomato sauce, Romano &amp; mozzarella cheese</i>	
<b>Pepperoni Roll</b> .....	\$6.95
<i>With ricotta &amp; mozzarella</i>	

## Heros

<b>Meatball Parmigiana</b> .....	\$9.25
<b>Sausage Parmigiana</b> .....	\$9.25
<b>Chicken Parmigiana</b> .....	\$9.50
<b>Veal Parmigiana</b> .....	\$11.50
<b>Shrimp Parmigiana</b> .....	\$11.50
<b>Eggplant Parmigiana</b> .....	\$9.25
<b>Sausage &amp; Peppers</b> .....	\$9.25
<b>Peppers &amp; Eggs</b> .....	\$9.25
<b>Chicken Cutlet Sub</b> .....	\$9.50
<b>Italian Sub</b> .....	\$9.50

## Paninis & Wraps

Served with French Fries

<b>Caprese</b> .....	\$8.95
<i>Fresh mozzarella, tomato, basil &amp; olive oil</i>	
<b>Napoli</b> .....	\$9.95
<i>Grilled chicken, roasted peppers &amp; fresh mozzarella</i>	
<b>Parma</b> .....	\$9.95
<i>Prosciutto, fresh mozzarella, tomato &amp; spinach</i>	
<b>Messina</b> .....	\$9.95
<i>Eggplant, fresh mozzarella, tomato, basil &amp; olive oil</i>	
<b>Calabrese</b> .....	\$9.95
<i>Broccoli Rabe, chicken &amp; fresh mozzarella</i>	
<b>Grilled Chicken Club</b> .....	\$9.95
<i>With bacon, lettuce, tomato &amp; honey mustard</i>	
<b>Raimo's Chicken Cutlet</b> .....	\$9.95
<i>With fresh mozzarella, baby greens &amp; Balsamic vinaigrette</i>	
<b>Grilled Vegetable Wrap</b> .....	\$9.95
<i>Zucchini, eggplant, red onions, tomato, mixed baby greens, basil aioli &amp; Balsamic glaze</i>	
<b>Buffalo Chicken Wrap</b> .....	\$9.95
<i>With lettuce, tomato, carrots, celery &amp; Bleu cheese dressing</i>	
<b>Greek Wrap</b> .....	\$9.95
<i>Tomatoes, olives, cucumbers, Feta cheese, red onion, mixed greens &amp; Balsamic vinaigrette</i>	
<b>Caesar Wrap</b> .....	\$9.95
<i>Grilled chicken, Romaine lettuce, Parmigiana cheese, croutons &amp; Caesar dressing</i>	

## Catering

Half Tray Feeds 6 to 8 People

Full Tray Feeds 15 to 18 People

### Appetizers

	Half	Full
<b>Baked Clams Oreganata</b> .....	\$45	\$80
<b>Fried Calamari</b> .....	\$45	\$80
<b>Calamari Arrabiata</b> .....	\$50	\$85
<b>Hot Wings</b> .....	\$35	\$60
<b>Fried Ravioli</b> .....	\$35	\$60
<b>Mussels Marinara or White Roasted Garlic in Oil Sauce</b> .....	\$40	\$70

### Salads

	Half	Full
<b>Garden Salad</b> .....	\$30	\$45
<b>Caesar Salad</b> .....	\$35	\$50
<b>Grilled Chicken Caesar Salad</b> .....	\$45	\$80
<b>Cold Antipasto Salad</b> .....	\$50	\$70
<b>Mixed Baby Greens Salad with Gorgonzola Cheese</b> .....	\$40	\$70
<b>Mediterranean Salad</b> .....	\$40	\$70

### Baked Pasta

	Half	Full
<b>Baked Ravioli</b> .....	\$40	\$70
<b>Lasagna</b> .....	\$50	\$90
<b>Baked Penne</b> .....	\$45	\$75

### Pasta Dishes

	Half	Full
<b>Pasta Broccoli</b> .....	\$35	\$65
<b>Marinara</b> .....	\$30	\$60
<b>Alla Vodka</b> .....	\$45	\$80
<b>Clam Sauce</b> .....	\$50	\$85
<b>Primavera</b> .....	\$40	\$75
<b>Carbonara</b> .....	\$45	\$90
<b>Ortolana</b> .....	\$50	\$90
<b>Caprese</b> .....	\$45	\$80
<b>Pasta or Risotto Pescatore</b> .....	\$75	\$140
<b>Contadina</b> .....	\$50	\$90

### Entrées

	Half	Full
<b>Chicken Parmigiana</b> .....	\$60	\$100
<b>Chicken Francese</b> .....	\$60	\$100
<b>Chicken Marsala</b> .....	\$60	\$100
<b>Chicken Scarpariello</b> .....	\$60	\$100
<b>Chicken Cacciatore</b> .....	\$60	\$100
<b>Chicken Primavera</b> .....	\$60	\$100
<b>Chicken Piccata</b> .....	\$60	\$100
<b>Veal Parmigiana</b> .....	\$75	\$135
<b>Veal Marsala</b> .....	\$75	\$135
<b>Eggplant Rollatini</b> .....	\$50	\$90
<b>Eggplant Parmigiana</b> .....	\$45	\$80
<b>Sausage &amp; Peperonata</b> .....	\$45	\$80
<b>Sausage &amp; Broccoli Rabe</b> .....	\$50	\$90
<b>Meatballs in Sauce</b> .....	\$50	\$90
<b>Shrimp Any Style</b> .....	\$80	\$140

3' & 6' Heroes Available

Racks & Sternos Available DEPOSIT REQUIRED



Serving  
Lunch & Dinner

45 Merrick Rd.  
Amityville, NY 11701  
**631-608-3260**

### HOURS

Mon -Thurs. 11:00am-10:00pm  
Fri.-Sat. 11:00am-10:00pm  
Sun. 11:00am-9:00pm

WE DELIVER

Party Room Available  
Corporate Accounts Welcome

*From our family to yours  
Bon Appetito*

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[www.raimosofamilyville.com](http://www.raimosofamilyville.com)

## Appetizers

<b>Baked Clams</b> .....	<b>\$11.95</b>
<i>Half Dozen little neck clams</i>	
<b>Hot Antipasto</b> .....	<b>\$15.95</b>
<i>Baked clams, eggplant Rollatini, shrimp Oreganata, stuffed mussels, stuffed mushrooms &amp; peppers</i>	
<b>Cold Antipasto</b> .....	<b>\$13.95</b>
<i>Gardenara, ham, salami, pepperoni and provolone</i>	
<b>Hot Wings</b> .....	<b>\$10.99</b>
<i>10 spicy buffalo style chicken wings served with celery and Bleu cheese</i>	
<b>Chicken Fingers</b> .....	<b>\$10.99</b>
<i>Breaded strips of chicken breast served with honey mustard</i>	
<b>Arancino Sicilian Rice Ball</b> .....	<b>\$6.00</b>
<i>Risotto stuffed with meat sauce and mozzarella lightly fried</i>	
<b>Arancino</b> .....	<b>\$8.00</b>
<i>Baked with sauce and mozzarella cheese</i>	
<b>Mozzarella Sticks</b> .....	<b>\$8.50</b>
<i>Golden crispy mozzarella served with tomato sauce</i>	

## Salads

<b>House Salad</b> .....	<b>Small \$6.75</b> .....	<b>Large \$8.25</b>
<i>Lettuce, cucumber, tomatoes, olives, red onion, carrots, pepperoncini and our signature house dressing</i>		
<b>Mediterranean Salad</b> .....	<b>\$12.95</b>	
<i>Lettuce, olives, tomatoes, red onion, cucumber, pepperoncini, Feta cheese and our signature house dressing</i>		
<b>Classic Caesar Salad</b> .....	<b>Small \$7.75</b> .....	<b>Large \$9.75</b>
<i>Hearts of Romaine lettuce, homemade croutons, Parmigiano cheese tossed with homemade Caesar dressing</i>		
<b>John's Mixed Baby Green Salad</b> .....	<b>\$12.95</b>	
<i>Mixed baby greens, walnuts, apple, Gorgonzola cheese, red onion and balsamic glaze served with Focaccia wedges</i>		
<b>Trattoria Salad</b> .....	<b>\$14.95</b>	
<i>Mixed lettuce, roasted Butternut squash, caramelized onions, toasted almonds, applewood smoked bacon topped with marinated plum tomato and a balsamic glaze</i>		

## Traditional Pasta Dishes

Served with house salad	
<i>Spaghetti, linguine, penne, rigatoni, angel hair, fettuccine.</i>	<i>Fresh pasta, whole wheat, tortellini, gnocchi, gluten free.....Additional \$2.50</i>
<b>Old World Tomato Sauce</b> .....	<b>\$13.95</b>
<i>With Meatball or Sausage.....\$15.95</i>	
<b>Linguine Clam Sauce</b> .....	<b>\$16.95</b>
<i>Fresh clams sautéed with roasted garlic, olive oil and spices</i>	
<b>Rigatoni alla Vodka</b> .....	<b>\$17.95</b>
<i>Sautéed shallots and bacon in a creamy Vodka sauce with a touch of Bolognese sauce</i>	
<i>Add chicken.....\$19.95 Add shrimp.....\$21.95</i>	
<b>Fettuccini Alfredo</b> .....	<b>\$16.95</b>
<i>pasta in a traditional Alfredo cheese sauce</i>	
<i>Add chicken.....\$19.95 Add shrimp.....\$21.95</i>	
<b>Broccoli</b> .....	<b>\$13.95</b>
<i>Broccoli florets sautéed with roasted garlic and olive oil tossed with penne</i>	
<b>Carbonara</b> .....	<b>\$17.95</b>
<i>Fettuccini tossed with caramelized shallots, bacon, peas cream sauce with Pecorino and Parmigiana cheese</i>	
<b>Puttanesca</b> .....	<b>\$18.95</b>
<i>San Marzano tomatoes sautéed with garlic, onion, black olives, capers and anchovies, tossed with your favorite pasta</i>	

<b>Mozzarella Caprese</b> .....	<b>\$12.95</b>
<i>Layers of fresh mozzarella &amp; tomatoes with olive oil and fresh basil</i>	
<b>Fried Ravioli</b> .....	<b>\$10.95</b>
<i>Panko coated cheese ravioli served with tomato sauce</i>	
<b>Grilled Vegetables</b> .....	<b>\$12.95</b>
<i>Charcoal grilled mixed vegetables with extra virgin olive oil</i>	
<b>Stuffed Mushrooms</b> .....	<b>\$10.95</b>
<i>Mushroom caps stuffed with a blend of seasoned bread crumbs, spices, Romano and Parmigiano cheese, baked to perfection</i>	
<b>Brick Oven Roasted Mussels</b> .....	<b>\$15.95</b>
<i>Prince Edward Island Mussels sautéed with garlic, basil and tomatoes over risotto, wrapped in parchment paper and oven roasted</i>	
<b>Fried Calamari</b> .....	<b>\$13.95</b>
<i>Golden crispy calamari served with Marinara sauce</i>	
<b>Calamari Arrabbiata</b> .....	<b>\$14.95</b>
<i>Crispy calamari tossed with Arrabbiata sauce, San Marzano tomatoes and sliced hot cherry peppers</i>	

<b>Buffalo Chicken Salad</b> .....	<b>\$13.95</b>
<i>House salad tossed with chunky Bleu cheese dressing, topped with diced buffalo chicken</i>	
<b>Warm Caciotta Salad</b> .....	<b>\$12.95</b>
<i>Baby field greens, homemade Caciotta cheese, diced tomato, walnuts, fig citrus vinaigrette, drizzled with a balsamic glaze</i>	
<b>Warm Brie Cheese Salad</b> .....	<b>\$12.95</b>
<i>Warm Brie cheese served over mixed lettuce with a raspberry vinaigrette topped with pecans, cranberries and diced apples</i>	
<b>Add to your favorite Salad</b>	
Grilled chicken or chicken cutlet.....	<b>\$4.95</b>
Grilled Shrimp (5).....	<b>\$8.95</b>
Chopped Salad.....	<b>Extra \$1.75</b>

## Soup of the Day

Please Ask Your Server for Our Daily Specials

## Raimo's Signature Pasta Dishes

Served with house salad	
<i>Spaghetti, linguine, penne, rigatoni, angel hair, fettuccine.</i>	<i>Fresh pasta, whole wheat, tortellini, gnocchi, gluten free.....Additional \$2.50</i>
<b>Ortolana</b> .....	<b>\$19.95</b>
<i>Tender chicken and broccoli sautéed in garlic and extra virgin olive oil with diced plum tomato over your favorite pasta</i>	
<b>Gnocchi</b> .....	<b>\$23.95</b>
<i>With shrimp and a Gorgonzola-basil cream sauce</i>	
<b>Pasta Gamberi</b> .....	<b>\$23.95</b>
<i>Shrimp and broccoli florets sautéed with fresh garlic, olive oil, a touch of capers and Pomodorini tossed with penne pasta</i>	
<b>Gemelli Contadina</b> .....	<b>\$20.95</b>
<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>	

## Entrées Classics

Served with salad, side of pasta with tomato sauce		
<b>Chicken or Veal Parmigiana</b> .....	<b>Chicken \$19.95</b> .....	<b>Veal \$22.95</b>
<i>Tender chicken or veal cutlet in tomato sauce topped with mozzarella</i>		
<b>Chicken or Veal Piccata</b> .....	<b>Chicken \$20.95</b> .....	<b>Veal \$22.95</b>
<i>Scaloppine in a lemon butter sauce with capers and artichoke hearts</i>		
<b>Chicken or Veal Marsala</b> .....	<b>Chicken \$19.95</b> .....	<b>Veal \$22.95</b>
<i>Tender scaloppini sautéed with mushrooms in a Marsala wine sauce</i>		
<b>Chicken or Veal Francese</b> .....	<b>Chicken \$19.95</b> .....	<b>Veal \$22.95</b>
<i>Battered breast of chicken or veal in a lemon butter white wine sauce</i>		
<b>Chicken or Veal Brushetta</b> .....	<b>Chicken \$19.95</b> .....	<b>Veal \$22.95</b>
<i>Breaded tender cutlet milanese topped with tomato, red onion, extra virgin olive oil, basil and balsamic glaze</i>		
<b>Chicken or Veal Sorrentina</b> .....	<b>Chicken \$21.95</b> .....	<b>Veal \$23.95</b>
<i>Tender scaloppini layered with eggplant, mushrooms, prosciutto cotto and mozzarella baked in a Marsala wine sauce</i>		

## Seafood

Served with salad, side of pasta with tomato sauce	
<b>Shrimp Scampi</b> .....	<b>\$22.95</b>
<i>Shrimp sautéed with fresh garlic, butter and white wine, with a touch of Parmigiana Regiano cheese</i>	
<b>Shrimp Parmigiana</b> .....	<b>\$22.95</b>
<i>Lightly breaded jumbo shrimp sautéed in our traditional Marinara sauce topped with mozzarella cheese</i>	
<b>Shrimp Oreganata</b> .....	<b>\$22.95</b>
<i>Shrimp topped with bread crumbs seasoned with Parmigiana cheese and spices, broiled with a touch of butter and white wine</i>	
<b>Shrimp Fra Diavolo</b> .....	<b>\$23.95</b>
<i>Shrimp with clams and mussels in a spicy Marinara sauce</i>	

## Baked Dishes

Served with house salad	
<b>Baked Penne</b> .....	<b>\$13.95</b>
<b>Homemade Lasagna</b> .....	<b>\$16.95</b>
<b>Rigatoni Sicilian Style</b> .....	<b>\$15.95</b>
<i>Baked with ricotta and fried eggplant</i>	
<b>Baked Ravioli</b> .....	<b>\$14.95</b>
<b>Cristina's Pasticcio di Pasta</b> .....	<b>\$18.95</b>
<i>Homemade rigatoni, Bolognese sauce, Besciamella sauce, fresh basil, Parmigiano cheese topped with mozzarella cheese</i>	
<b>Sarina's Lasagna</b> .....	<b>\$20.95</b>
<i>Combination of lasagna, chicken and eggplant parmigiana</i>	
<b>Joseph's Cannelloni (homemade manicotti)</b> .....	<b>\$15.95</b>

<b>Pescatore</b> .....	<b>\$24.95</b>
<i>Shrimp, clams and mussels sautéed with fresh garlic, extra virgin olive oil and diced plum tomato over linguine or risotto</i>	
<b>Campagnola</b> .....	<b>\$19.95</b>
<i>Broccoli Rapa and homemade sausage sautéed with roasted garlic, served over your favorite pasta</i>	
<b>Boscaiola</b> .....	<b>\$19.95</b>
<i>Fresh pasta with a mushroom ragu, topped with fried zucchini strings and drizzled with truffle oil</i>	
<b>Caprese</b> .....	<b>\$19.95</b>
<i>Penne pasta with diced sautéed eggplant, fresh mozzarella, Filetti di Pamodoro sauce and fresh basil</i>	
<b>Gemelli Lamb Ragout</b> .....	<b>\$21.95</b>
<i>Bolognese made with lamb and veal</i>	

<b>Chicken or Veal Pizzaiola</b> .....	<b>Chicken \$21.95</b> .....	<b>Veal \$23.95</b>
<i>Tender veal or chicken Scaloppini sautéed with potatoes, onions, San Marzano plum tomatoes, extra virgin olive oil and a touch of fresh oregano</i>		
<b>Chicken Scarpariello</b> .....	<b>\$22.95</b>	
<i>Boneless chicken sautéed with potatoes, onions, hot cherry peppers, homemade sausage, roasted garlic and a touch of white wine</i>		
<b>Chicken Primavera</b> .....	<b>\$19.95</b>	
<i>Grilled marinated chicken breast topped with fresh vegetables sautéed in a garlic and oil sauce</i>		
<b>Eggplant Parmigiana</b> .....	<b>\$18.95</b>	
<i>Eggplant layered with tomato sauce, Parmigiana cheese, topped with mozzarella cheese</i>		
<b>Eggplant Rolatini</b> .....	<b>\$20.95</b>	
<i>Sautéed eggplant rolled and stuffed with ricotta cheese, baked with tomato sauce and mozzarella cheese</i>		
<b>Peperonata and Sausage</b> .....	<b>\$18.95</b>	
<i>Homemade sausage sautéed with Vidalia onions, sweet peppers and potatoes with a touch of tomato sauce and fresh basil</i>		
<b>Chicken Cacciatore</b> .....	<b>\$21.95</b>	
<i>Tender pieces sautéed with onions, mushrooms, wine &amp; tomato sauce</i>		

## Side Orders

<b>Meatball or Sausage</b> .....	<b>\$6.50</b>
<b>Sautéed Broccoli</b> .....	<b>\$5.95</b>
<b>Broccoli Rapa</b> .....	<b>\$8.50</b>
<b>French Fries</b> .....	<b>\$4.75</b>
<b>Garlic Bread</b> .....	<b>\$4.60</b>
<b>Garlic Bread</b> .....	<b>\$7.95</b>
<i>With Gorgonzola sauce</i>	
<b>Pasta with Tomato Sauce</b> .....	<b>\$7.95</b>
<b>Risotto</b> .....	<b>\$6.95</b>
<b>Garlic Knots</b> .....	<b>.50 each..... \$5.50 dozen</b>
<b>Pepperoni Chips</b> .....	<b>.55 each..... \$6.00 dozen</b>

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.