

APPETIZER

ANTIPASTO

Prosciutto di Parma, Mild Sopresata,
Marinated Artichokes, Gaeta Olives,
Buffalo Mozzarella, Tomatoes,
Grana Padano, Gorgonzola Cheese,
Dressed Arugula
33/35

BRUSCHETTA

Fire Toasted Ciabatta,
Fresh Tomatoes, Basil,
Extra Virgin Olive Oil
Mixed Greens, Balsamic Reduction
17/18

BAKED CLAMS

Little Neck Clams, Seasoned Bread
Crumb Stuffing
18/19

FRITTO MISTO

Fried Calamari, Shrimp, Cod Fish,
Zucchini
22/24

MOZZARELLA IN CARROZZA

Fried Fresh Mozzarella Sandwich,
Marinara Sauce
15/16

ROASTED PEPPERS

Roasted, Julienned Red Bell Peppers,
Golden Raisins, Garlic, Pine Nuts
15/16

SAUTÉED MUSSELS

P.E.I. Mussels, White Wine,
Sliced Garlic
24/26

SOUP, SALAD

PASTA FAGIOLI

Cannellini Beans, Tubetti Pasta,
Pecorino Cheese,
Olive Oil and Chili Flakes
15/16

ESCAROLE AND BEANS

Cannellini Beans, Escarole,
Pecorino Cheese
15/16

SEAFOOD SALAD

Calamari, Shrimp, Lobster, Crab Meat,
Diced Celery, Gaeta Olives in Citronette
25/27

CAPRESE SALAD

Tomatoes, Buffalo Mozzarella, Basil,
Garlic Pesto, Balsamic Reduction
17/18

HOUSE SALAD

Green Leaf Lettuce, Iceberg, Cucumber,
Endive, Fennel, Radicchio, Red Onion,
Tomatoes in House Vinaigrette
15/16

CAESAR SALAD*

Romaine, Traditional Caesar Dressing,
Shaved Parmesan,
Home Made Croutons
15/16

ROASTED BEET SALAD

Wild Arugula, Golden Raisins,
Roasted Beets, Balsamic Vinaigrette,
Pistachios, Goat Cheese Crumbles
17/18



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*We are happy to split any check up to 4 equal ways. Parties of 8 or more have an 18% gratuity added to the subtotal of the bill.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PASTA

SALSA ALLA MARINARA

San Marzano Tomato Sauce,
Fresh Basil, Choice of Pasta
(Rigatoni, Spaghetti, Linguine,
Fusilli or Penne Rigate, Angel Hair)
23/25

RIGATONI FILETTO DI POMODORO

Pancetta, White Onion,
Cracked Black Pepper,
San Marzano Tomatoes,
Pecorino Romano Cheese
25/27

SPAGHETTI ALLA BOLOGNESE

Ground Veal, Beef and Pork,
San Marzano Tomatoes and Herbs
28/30

SHELL PASTA WITH RICOTTA SAUCE

Unstuffed Shells, Fresh Ricotta,
Salsa alla Marinara
25/27

RAVIOLI PURSES

Beggar Purse Ravioli with Bartlett
Pears and Ricotta Cheese,
Brown Butter, Sage,
Dried Cranberries
28/29

PENNE VODKA

San Marzano Tomatoes,
Prosciutto Cotto, Vodka, Cream
28/30

BROCCOLI AGLIO OLIO WITH FUSILLI

Broccoli Florets, Chili Flakes,
Garlic Oil, Parsley
22/23

LINGUINE AND CLAMS

Manila Clams, Garlic, White Wine,
Red Pepper Flake, Parsley,
Choice of Red or White Sauce
28/30

TAGLIOLINE WITH PEAS & HAM

Fresh-Made Taglioline Pasta, Prosciutto
Cotto, Sweet Peas, Diced Shallots,
Light Cream Sauce
26/28



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LAND

VEAL CHOP*

Pan-Seared, Sautéed Hot and Sweet
Cherry Pepper Sauce
50/53

VEAL PARMESAN

Pounded, Breaded Veal Chop,
Marinara Sauce,
Parmesan, Mozzarella
49/52

VEAL MILANESE

Pounded and Breaded Veal Chop
Arugula, Tomato, Red Onion
49/52

VEAL PICATTA

Scaloppini, White Wine, Butter,
Caper Berries,
with Mashed Potatoes
38/40

STEAK PIZZAIOLA*

Pan-Seared, Prime Shell Steak,
Red and Yellow Bell Peppers,
Button Mushrooms, Onions,
Crushed San Marzano Tomatoes
54/57

GRILLED LAMB CHOPS*

Single Cut, Demi Glaze,
Fresh Mint Sauce,
Roasted Potatoes, French Beans
48/50

PORK CHOP*

Pan-Seared, Double Cut,
Sautéed Hot and Sweet
Cherry Pepper Sauce
35/37

SAUSAGE WITH PEPPERS
AND ONIONS

Sweet Sausage Links, Sautéed Red
and Yellow Bell Peppers and Onions
25/27

OSSOBUCCO

Braised Veal Shank, Veal Jus,
Gremolatta, Saffron Risotto
47/50

SEA

SHRIMP SCAMPI

Sautéed,
Lemon, Butter and White Wine Sauce
36/38

SHRIMP FRA DIAVOLO

Sautéed,
Spicy Tomato Sauce
36/38

FRESH SEASONAL FISH*

M/P

HEN HOUSE

UNCLE VINCENT'S
LEMON CHICKEN

Charcoal Broiled, Bone-In,
Uncle Vincent's Famous Lemon Sauce
26/28

CHICKEN SCARPARIELLO

Sautéed, Bone-In, Hot and Sweet Italian
Sausage, Hot Cherry Peppers,
Yellow and Red Bell Peppers,
White Wine Sauce
29/31

CHICKEN CACCIATORE

Sautéed, Bone-In,
Yellow and Red Bell Peppers,
Sweet Peas, Button Mushrooms,
San Marzano Tomato Sauce
29/31



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COMPLIMENTS

MEATBALLS

Ground Veal, Pork and Beef,
Italian Breadcrumbs and Seasoning,
Marinara Sauce

16/18

SAUTÉED VEGETABLES

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

15/16

PEAS & PROSCIUTTO

Sautéed Sweet Peas,
Diced Prosciutto, White Onions

15/16

GRILLED VEGETABLES

Grilled Eggplant, Yellow Squash,
Zucchini, Endive, Fennel,
Extra Virgin Olive Oil

16/17

ROASTED POTATOES OR MASHED POTATOES

12/13

Nicole Grimes, Chef
Patrick Hickey, Manager

A STORIED HISTORY

Rao’s New York is a culinary national treasure. Widely acclaimed for it’s authentic, southern Neapolitan Italian cooking and its home-style family ambiance, Rao’s was honored with a pinnacle three stars from New York Times restaurant critic Mimi Sheraton, who describes the cuisine, “exquisitely simple Italian cooking.”


Opened in 1896, the Restaurant is believed to be one of the countries’ oldest family owned and run restaurants in its original location, and its southern Italian cuisine sings with freshness, authenticity, flavor and love.

Both locations, New York and Las Vegas, serve and satiate some of the most powerful appetites in the world. Legions of politicians, sports figures and matinee idols have jockeyed for a reservation at the New York location. Indeed, there is a reason why the only way to get a seat at this legendary restaurant is if you are a regular and have, “table rights,” or if you’re lucky enough to be invited as a guest by someone who does. The list of regulars at Rao’s reads like the “who’s who” of New York cognoscenti, including Woody Allen, Billy Crystal, Rob Reiner, Nicholas Pileggi and Danny Aiello.

From our family to yours, we invite you sit back and relax while having a fulfilling experience. Cheers!



*Frankie Jr,
Frank Sr, & Ron*

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