

Traditional Menu

Our traditional menu includes rolls, butter, soda, and coffee.

PASTA:

Penne Pasta

Served al dente with a savory tomato sauce and Pecorino Romano cheese.

Penne ala Vodka

Penne pasta prepared al dente & tossed with a tomato sauce accented with vodka and made velvety with Parmesan cheese & heavy cream.

Stuffed Shells

Jumbo shells stuffed with ricotta cheese. Baked with tomato sauce and topped with Mozzarella cheese.

Manicotti

Homemade manicotti shells filled with ricotta, mozzarella and romano cheese. Oven baked with tomato sauce.

Tortellini Alfredo

Cheese tortellini smothered with a creamy Alfredo sauce. Add your favorite fresh vegetable to this dish.

Baked Ziti

Ziti pasta cooked al dente, mixed with a rich homemade tomato sauce, ricotta cheese, topped with Parmesan cheese then oven baked.

Lasagna

Fresh sheets of pasta layered and filled with a creamy mixture of ricotta, parmesan and mozzarella cheeses. You can choose a layer of sausage or meatball, or keep it meatless. Topped with homemade tomato sauce and gently baked

Egg Plant Parmesan

Lightly breaded slices of roasted eggplant, layered and seasoned with a four cheese blend. Topped with homemade tomato sauce, additional cheese and oven baked.

Egg Plant Lasagna

Lightly breaded slices of roasted eggplant, layered and topped with Ricotta, Asiago and Mozzarella cheese. Topped with homemade tomato sauce, cheese and oven baked.

MEATS:

Oven Roasted Italian Herb Chicken

Rustic, slow-roasted chicken infused with fresh herbs, spices, citrus and a liberal amount of sherry wine.

Stuffed Pork Loin

We take a whole center cut pork loin that is butter fried, rubbed with roasted garlic and filled with our apple bread stuffing. The slices of oven roasted pork are finished with a Madeira Demi-Glace sauce.

Prime Rib

We rub our prime rib lightly with our special spices and slow cook them with just a touch of smoke. So tender and juicy!

Filet of Beef Bourguignon

Tender slices of choice beef tenderloin, fresh mushrooms and pearl onions in a rich burgundy demi-glace sauce.

Sausage Onions and Peppers

Perfectly baked Sweet Italian sausage sliced and served with sweet peppers and onions.

Glazed Boneless Baked Ham

Gently baked until golden brown and finished with our special glaze.

Stuffed Pork Tenderloin

Butter fried pork tenderloins stuffed with my apple bread dressing, rolled, seasoned, sautéed and oven roasted. Sliced into roulades and finished with a Marsala apple Demi-glace sauce.

Meatball Parmigiana

Homemade meatballs covered with tomato sauce; topped with Mozzarella, Asiago Parmesan cheeses and oven roasted.

Breaded Chicken Cutlet

Chicken breasts are lightly breaded with bread crumbs and special Italian seasonings then pan fried and finished in the oven. A simple classic Italian favorite. We suggest you squeeze a nice lemon wedge over the cutlet right before eating.

Chicken Parmigiana

Lightly breaded chicken breast gently pan fried, dressed with a savory tomato sauce, a blend of Asiago, Parmesan, Romano and Provolone cheese and oven baked.

SIDE DISHES:

Oven Roasted Potatoes

Small whole potatoes seasoned with Italian herbs, sweet paprika and roasted to a slightly crispy outside and creamy inside.

Au Gratin Potatoes

Sliced potatoes in a delectable cheese sauce baked and topped with Panko breadcrumbs and Reggiano Parmigiano.

Green Beans Almandine

Select whole green beans gently cooked and prepared with clarified butter, spices and toasted almonds.

Garden Salad

Fresh cut Romaine lettuce, field greens, grape tomatoes and whole black olives perfectly dressed with Ranucci's "Not Yet Famous" Salad Dressing. Save some bread to sop up the leftover dressing.

Insalata Caprese

Sliced fresh mozzarella, sliced tomatoes, fresh basil and lightly dressed with Ranucci's "Not Yet Famous" salad dressing

Tortellini Salad

Cheese tortellini, sliced olives, tomatoes, asparagus and fresh mozzarella cheese tossed with my homemade Italian salad dressing.

DESSERT:

Carrot Cake
Chocolate Cake
Cheese Cake