

RAGAZZA

FOOD & WINE

dinner

SPUNTINI SNACK PLATES

Meatball Grande	8.5
Half-pound Ragazza Meatball with red sauce, grilled bread	
Caprese (seasonal)	7.5
Fresh Mozzarella, tomatoes, basil, olive oil, black pepper	
Roasted Goat Cheese	7
With red sauce and crostini	
Italian Sausage & Peppers	7.5
Grilled Vegetables	7
Drizzled with olive oil and Parmesan cheese	
Bresaola	7.5
Cured filet of beef sliced thinly, rolled with arugula tossed with lemon and Parmesan	
Assorted Crostini (ask about today's specialties)	6
Antipasti Board	16
Assorted meat & cheese	
Young Pecorino Toscano	7
Drizzled with honey and toasted pine nuts	
Italian Sausage Artichoke Soup - Cup	5

ENTREES

Served with Caesar* side salad

Chicken Saltimbocca	18
Chicken, prosciutto, spinach served with green beans and creamy polenta	
Grilled Pork Chop*	23
Lemon-infused pork chop, Italian cheese potato gratin, green bean	
Grilled Strip Steak*	25
With creamy polenta and green beans	
Eggplant Parmesan	15
Cheesy goodness, with mom's sauce	

Lasagna	16
Ragazza Bolognese and cheesy Bechamel and red sauce	
Fettuccini with Meatballs	17
Or sausage and peppers	
Rigatoni Bolognese Ragù	17
Orecchiette with Sausage and Kale	17
Italian sausage, wilted kale in a light butter sauce	
Shrimp with Polenta	18
With diced pancetta	
Shrimp Linguini	18
White wine butter sauce with capers	
Clam Linguini	19
Garlic, white wine sauce with diced pancetta	
Grilled Tuna Steak	18
Lightly spiced and served with creamy polenta and green beans	
Vegetarian Fettuccini	15
Ask server	
Mediterranean Tuna Steak Salad	18
Mixed greens, cucumbers, tomatoes, red onion, feta, kalamata olives	
Roasted Beet Salad	14
Arugula, gorgonzola, walnuts. Add chicken +4	

CONTORNI

Pasta with red sauce	4
Polenta	4
Green Beans	3

DOLCI

Ask your server about daily specials!

Split Plate Charge	2.5
Additional Side Salad	2.5

TUESDAY NIGHT STEAK NIGHT (dine-in only)

Join us for Steak Night just \$18 + wine specials!

WEDNESDAY PASTA NIGHT (dine-in only)

All pasta dishes (excludes seafood) \$14 + wine specials!

BRUNCH EVERY SATURDAY & SUNDAY

Ragazza for brunch! 11am - 3pm



RAGAZZA TRAVELS!

Need a pan of Lasagna or Fettuccini and Meatballs for your next Luncheon or Dinner Party? Inquire about our new **Ragazza Travels!** Menu.

*Contains (or may contain) raw or undercooked ingredients. According to the KCMO Health Dept. consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RAGAZZA

FOOD & WINE

lunch

PANINI make it a meal deal for an extra \$2.5

Soda, tea, or coffee, choice of chips, caesar, garden or pasta salad

CLASSIC SUBS:

- #1 Ragazza Famous Meatballs with Mozzarella 8.5
- #2 Italian Sausage with Peppers and Onions 8.0
- #3 Eggplant Parmesan* 7.5
- #4 Salami, Capicola, Mortadella, Provolone pepperocini relish 8.0
- #5 Sicilian Tuna, Arugula, Tomato and Red Onion 8.0

GRILLED PANINI:

- #6 Pastrami, Sauerkraut, Swiss, Dijon Sauce 8.5
- #7 Mozzarella, Tomato, Proscuitto, Basil 7.5
- #8 Four Cheese* with Pesto 7.0
- #9 Sliced Chicken Pesto, Provolone, Tomatoes, Arugula 8.0
- #10 Salami, Capicola, Mortadella, Provolone 8.0

INSALATA

- Italian Garden* 7.0
mixed greens, ricotta salata, tomatoes, cucumbers, red onions
- Caesar+ 7.5
house made dressing, shaved parmesan and garlic bread pieces
- Beet* 8.5
arugula, gorgonzola, walnuts, lemon dressing
- Mediterranean Salad 8.5
mixed greens, tomatoes, cucumbers, red onions, feta, kalamata olives
- Add chicken or Sicilian tuna salad to any salad 4.0
- Add tuna steak to any salad 7.0

PASTA, ETC

- Lasagna Bolognese 9.5
- Fettuccine and Meatballs 9.5
- Rigatoni with Bolognese Ragù 9.5
- Orecchiette with Italian Sausage and Kale, Butter Sauce 9.5
- Eggplant Parmesan 9.0
- Vegetarian Pasta - ask your server 8.0

+ contains or may contain raw or undercooked ingredients
* vegetarian

PLEASE CALL 30 MINUTES IN ADVANCE FOR TAKE OUT.

ZUPPA

- Italian Sausage Artichoke cup 4.0 | bowl 7.5
- Soup of the Day cup 3.5 | bowl 6.0

SPUNTINI SNACK PLATES

- Giant Ragazza Meatball in Red Sauce 8.5
- Caprese (seasonal) Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Black Pepper 7.5
- Bresaola Cured filet of beef sliced thinly, rolled with arugula tossed with lemon and parmesan 7.5
- Baked Goat Cheese with red sauce and crostini 7.0
- Assorted Crostini (ask about today's specialties) 6.0
- Young Tuscan Pecorino 7.0
Drizzled with honey and toasted pine nuts
- Italian Sausage & Roasted Peppers 7.5
- Grilled Vegetables 7.0
Drizzled with olive oil and Parmesan cheese
- Antipasti Board 16.0

DOLCI

Varies Daily. Typical selections: Cheesecake, Limoncello cake, Amaretti cookies, Cassata & Gelato

BEVI

- Caffe, Espresso, Tea, Soda 2.5
- Cappuccino 3.5
- Pellegrino 3.0

Wine, beer and cocktails available

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All pasta dishes \$14 (excludes seafood) + wine specials!

BRUNCH SATURDAYS & SUNDAYS
Ragazza for brunch! 11am to 3pm

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RAGAZZA

FOOD & WINE

brunch

SPUNTINI *Snack Plates*

Meatball Grande	8.5
The Ragazza half-pound ball served with red sauce, grilled bread	
Bresaola	7.5
Cured filet of beef, sliced thinly and rolled with arugula tossed with lemon and parmesan	
Roasted Goat Cheese	7
With red sauce and crostini	
Italian Sausage & Peppers	7.5
Served in a skillet with roasted red peppers and grilled bread	
Assorted Crostini	6
Ask your server for today's creations	
Italian Sausage Artichoke Soup	5
Chicken broth base with tomatoes, sausage and artichokes	

ENTREES

House Smoked Pastrami Hash	11
House smoked pastrami, roasted potatoes with red pepper, swiss cheese Bechamel and fried egg	
Italian Au Gratin with Italian Sausage Gravy	11
Served with a fried egg. Delicious and hearty. Best hangover item on the menu	
Polenta Cake Benedict	11
Seared Ragazza polenta, poached eggs, Hollandaise, pancetta and arugula	
Shrimp and Polenta	15
Ragazza polenta with grilled pesto shrimp and diced pancetta	
Big Gay Breakfast	18
Smoked Pastrami Hash with a side polenta cake with gravy. Includes a Bloody Mary, Bellini or Sweet Lucy Bourbon Coffee	
Eggplant Parmesan	10
One of Mom's best recipes. Enough said.	
Fettuccini with Meatballs	12
Ragazza meatballs and red sauce	
Orecchiete with Italian Sausage	12
Kale and light butter sauce	
Lasagna	11
Tasty, non-traditional Bolognese and Bechamel topped with red sauce and cheese	

PANINI *Served with chips*

Breakfast Panino	9
Fresh Mozzarella, Prosciutto, scrambled egg	
Chicken Pesto Panino	10
Grilled pesto chicken, Provolone, tomatoes, arugula	
Four Cheese with Pesto	8
Fresh Mozzarella, Goat Cheese, Swiss, Provolone	
House Smoked Pastrami Panino	11
Savory pastrami, Swiss, Sauerkraut, Babe's Dijon Mayo, Marble Rye	

INSALATA

<i>Add Chicken or Sicilian Tuna To Any Salad</i>	+4
Roasted Beet	8.5
Arugula, roasted beets, Blue Cheese, walnuts, lemon vinaigrette	
Italian Garden	7
Mixed greens, tomatoes, cucumbers, red onion, ricotta salata.	
Caesar Salad +	7.5
Caprese (seasonal)	7.5
Fresh mozzarella, tomatoes, basil, olive oil, black pepper	
Mediterranean Salad	8.5
mixed greens, tomatoes, cucumbers, red onions, feta, kalamata olives	

CONTORNI

Greek Yogurt with Fresh Berries	5.5
Creamy Polenta	4
Polenta cake with sausage gravy	5
Caesar or Italian Garden Side Salad	2.5
Fried Egg	2

DOLCI *Varies Daily*

Typical Selections: Cheesecake, Limoncello Cake, Amaretti Cookies, Cassata & Gelato

BEVI

Caffe • Espresso • Tea • Soda	2.5
Cappuccino	3.5

Split Plate Charge 2.5

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vino

SPARKLING

- Ca' Furlan Prosecco, "Curvee Beatrice" Veneto N.V. 6/20
- Mancardi Spumante Brut Rose "Fabula", Emilia Romagna N.V. 10/35
Spunky with a Delicate, Fragrant Fruity Bouquet.
- Adami Prosecco "Garbel", Treviso DOC N.V. 33
Delicate Bead, Youthful, Fruity Aromas. A Ragazza Favorite
- Ca' del Bosco Franciacorta "Cuvée Prestige", Lombardia N.V. 60
Well Balanced, Pleasantly Fresh and Crisp
- Saracco Moscato d'Asti. 2013 9/32
Lightly sweet and sparkling, Aromas of Peach, Apricot and White Flowers

WHITE

- Villa Pozzi, Pinot Grigio, N.V. Sicily 6/20
Fruit, Crisp yet smooth. From land of the Lauricellas
- Gaierhof "Trentino", Pinot Grigio, 2012 9/33
Fruit, Crisp yet smooth. From land of the Lauricellas
- San de Guilhem Ugni Blanc Blend, Gascony 2013 7/26
Citrus Flavors. Smooth yet Tart and Crisp
- Pieropan Soave Classico, Veneto 2012 10/35
Almond Blossom Nose, Zingy Acidity. Delicious
- Stefano Massone Gavi "Vigneto Maserà", Piedmont 2012 8/30
Apple and Pear. Weighty yet Crispy
- Vietti Roero Arneis, Piemonte 2012 44
Citrus, Melon, Crisp Acidity...and a Vietti...Always Good
- Alois Lageder Chardonnay, Alto Adige 2012 9/32
Tropical Fruit, Intense Flavors, Lively Acidity
- Villa Matilde Falanghina, Campania 2012 8/30
Intense Floral, Fruity Bouquet. Tropical Fruit, White Peach

ROSE

- Bastianich Rosato, Colli Orientali del Friuli 2012 8/30
Hearty yet Refreshing, Rose Pedals, Strawberry, Orange Peel
- Domaine Laporte Pinot Noir Rose 2012 Loire Valley 34
Crisp, Fresh, Aromas of Red Berries

RED

- Badia a Coltibuono Chianti "Cetamura", Tuscany 2012 6/20
Cherry, Blackberry, Cinnamon and Clove Nuances
- Borgo Pretale "LeCrete" Chianti Classico, Tuscany 2008 9/32
Full and Delicious. Plum and Raspberry, Violet Bouquet
- Fèlsina Chianti Classico, Tuscany 2011 44
Fruit-rich, Elegant Bouquet, Long Finish
- Vineto Montecasi Chianti Classico, Tuscany 2007 60
Rich black fruits and nutmeg. Savory and Earthy
- Wilhelm Walch, Pinot Noir "Prendo", Alto Adige 2012 8/30
Light Bodied. Cherry and Blackberry. Refreshing Acidity
- Aia Vecchia "Lagone", Super Tuscan, Bolgheri 2010 9/32
Wild Berries, Ripe Juicy Sour Cherries, Hints of Sweet Spices
- Montetti "Caburnio", Super Tuscan, Bolgheri 2010 9/32
Full Bodied and Smooth, Hints of Pepper and Grilled Spice
- Il Paradiso, "gea" Rosso de Montalcino, Tuscany 2011 42
Sangiovese Grosso. Medium Bodied with Hints of Cherry and Spice
- Casanova di Neri Brunello di Montalcino, Tuscany 2009 76
Powerful and Complex, Ripe Fruit, Dark Chocolate. Impeccable
- Avignonesi Vino Nobile di Montepulciano, Tuscany 2010 50
Black Cherry with Hints of Cocoa and Spice
- Bonotto Delle Tezze Roboso, Veneto 2012 8/30
Medium bodied. Dark Fruits. Hint of Spice. Easy
- La Quercia Montepulciano d'Abruzzo, 2012 8/30
Medium Bodied. Earthly and Savory
- Salice Salentino "Passamante", Puglia 2010 7/26
Flashy Red Fruits, Cinnamon, Nutmeg [100% Negroamaro]
- Grifalco Aglianico del Vulture, Basilicata 2010 11/38
Blackberries, Full and Dry, Well Balanced Tannins. Impactful
- Feuda de San Nicola Primitivo, Puglia 2009 9/32
Full Bodied and Ripe Plum. Hints of Spice
- Michele Biancardi Uno Piu Uno Rosso, Puglia 2012 9/32
Primitivo Blend. Robust and Jammy. Hints of Tabacco
- Vietti Barbera d'Asti "Tre Vigne", Piemonte 2011 10/35
Ripe Cherry, Hints of Mineral and Vanilla, Soft Tannins
- Vietti Nebbiolo "Perbacco", Piemonte 2010 45
Generous Fruit, Complex, Elegant, Medium Bodied
- Vietti Barolo "Castiglione", Piemonte 2009 75
Radiant, Warm and Balanced, Full Bodied
- Villadoria Nebbiolo, Piemonte 2010 9/32
Complex and Balanced, Medium Bodied
- Produttori del Barbaresco Nebbiolo della Langhe, Piedmont 42
Full Body, Red Fruit, White Pepper and Anise
- Produttori del Barbaresco Barbaresco 2009 'Torre' Piedmont 65
Full body, Spicy, Tannic Finish
- Degani Valpolicella Classico, 2012 9/32
Light Bodied, Smooth, Hints of Spice
- Tommasi Valpolicella Ripasso, 2010 42
Intense, Spicy, Bing Cherry and Raisin
- Marchesi Biscardo Valpolicella Ripasso Superiore, 2010 12/42
Full Bodied, Deep Cherry Velvety. Long Finish
- Marchesi Biscardo Amarone della Valpolicella, 2007 80
Earthy, Full Bodied, Deep Cherry, Chocolate
- Las Claras Tempranillo 2012 Ribera del Duero, Spain 10/35
Full Body, Modern Tempranillo with Pepper

RAGAZZA

FOOD & WINE

RAGAZZA TRAVELS!

Small serves approx. 6-8 people, large serves approximately 12-16 people. Serving size varies depending on whether being served as an entree or side.

ANTIPASTI

Antipasti Tray

Assorted Meats, Cheeses and Vegetables
 Small \$70
 Large..... \$135

SALAD

*Add Chicken or Italian Sausage to any pan of pasta or salad:
 Small \$30 / Large \$45*

Italian Salad (add grilled chicken)

Mixed Spring Greens, Tomatoes, Cucumbers, Red Onion, Housemade Italian Vinaigrette
 Small \$28
 Large..... \$55

Caprese Salad

Fresh Mozzarella, Basil and Tomatoes, Olive Oil, Salt & Cracked Pepper
 Small \$28
 Large..... \$50

Beet Salad (add grilled chicken)

Arugula, Roasted Beets, Gorgonzola, Walnuts, Housemade Lemon Vinaigrette
 Small \$48
 Large..... \$96

Pasta Salad

Choice of Pesto with Parmesan -or- Fresh Crushed Tomato with Basil and Olive Oil with Parmesan
 Small \$34
 Large..... \$60

ENTREES

Lasagna

Bolognese, Parmesan Bechamel, Red Sauce, Mozzarella
 Small \$70
 Large..... \$130

Vegetable Lasagna

Spinach, Mushroom with Bechamel; topped with Fresh Red Sauce
 Small \$60
 Large..... \$115

Eggplant Parmesan

Pan Fried Breaded Eggplant, Red Sauce, Mozzarella
 Small \$62
 Large..... \$120

Baked Pasta

Penne, Red Sauce, Fresh Ricotta, Mozzarella, Parmesan
 Small \$50
 Large..... \$95

Rigatoni with Red Sauce and Parmesan

Small \$38
 Large..... \$72

Fettuccini with Red Sauce and Meatballs

Small \$55
 Large..... \$100

Chicken Piccata with Linguini

Sauteed Chicken Breasts (lightly floured), Butter, Lemon, Capers
 Small \$64
 Large..... \$120

RAGAZZA A LA CARTE

1 Dozen Meatballs with Red Sauce \$27.5
 1 Quart Red Sauce..... \$9.5
 ½ Pint Grated Parmesan \$6
 Side Red Pepper Flakes \$1
 Sliced Baguette with Dipping Oil..... \$8

INDIVIDUAL DESSERTS

Limoncello Cake..... \$6
 Limoncello Mini Cakes (2 dozen minimum, price per dozen). \$18
 Cheese Cake With Berries..... \$6
 Whole Cheese Cake..... \$32
 Add berries..... \$7
 Amaretti Cookies \$1.5

Inquire about chafing dish rental and luncheon staffing.
 Contact Laura • (816) 960.4744 • laura@ragazzakc.com

Minimum \$100 • Pre-Order Min. 48 Hours • Delivery Fee: \$25 based on location

301 Westport Road, Kansas City, MO 64111 • ragazzakc.com