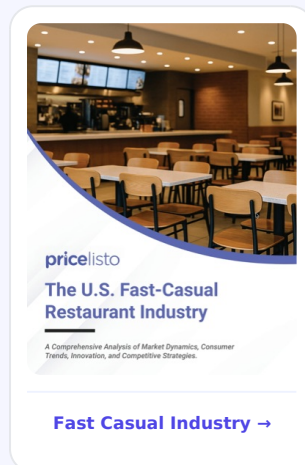




Rao's

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizer

ITEM	PRICE
Meatballs Ground Beef, Pork, Veal, Seasoned Breadcrumbs	\$18.00
Mozzarella en Carrozza Fried, Fresh Mozzarella Sandwich	\$18.00
Fritto Misto Fried Calamari, Shrimp, Cod, Zucchini, Lemon Remoulade, Marinara Sauce	\$27.00
Baked Clams Little Neck Clams, Oregano, Breadcrumb Stuffing	\$18.00
Roasted Red Peppers and Mozzarella Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Buffalo Mozzarella	\$12.00

Salad

ITEM	PRICE
House Salad Green Leaf, Iceberg, cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	\$18.00
Milanese Salad Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	\$18.00
Caesar Salad Romaine Hearts, Classic Caesar Dressing, Ciabatta Croutons, Parmesan	\$18.00
Seafood Salad Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Micro Diced Bell Peppers	\$31.00

Pasta

ITEM	PRICE
Salsa alla Marinara San Marzano Tomato Sauce, Fresh Basil	\$19.00
Penne alla Vodka San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream	\$28.00
Orecchiette and Broccoli Rabe Hot & Sweet Sausage, Broccoli Rabe	\$28.00
Fiocchi Beggars Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	\$28.00
Spaghetti Aglio Olio Garlic, Olive Oil, Red Pepper Flake, Parsley	\$19.00
Fusilli Carbonara Pancetta, Egg, Black Pepper, Pecorino Romano	\$28.00
Rigatoni Pomodoro San Marzano Tomato Sauce, Onion, Garlic, Fresh Basil	\$19.00
Linguini and Clams Little Neck Clams, Garlic, White Wine, Parsley	\$33.00
Rigatoni Bolognese Ground Beef, Pork and Veal, San Marzano Tomatoes, Herbs	\$28.00

Entree

ITEM	PRICE
Lemon Chicken Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce	\$29.00
Chicken Scarpariello Bone-In, Half Chicken, Hot & Sweet Sausage, Hot Cherry Peppers, Bell Peppers, White Wine Sauce	\$36.00
Chicken Milanese Breaded Cutlet, Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese	\$29.00
Sausage and Peppers Grilled, Hot & Sweet Sausage, Bell Peppers, Onion	\$30.00
Pork Chops Niman Ranch Pork, Pan Seared, Hot & Sweet Cherry Peppers, Garlic, Butter, White Wine Reduction	\$45.00
Veal Scaloppini Tenderloin Medallions, Pan Seared	\$39.00
Eggplant Parmesan Breaded, Fried, Marinara, Parmesan, Mozzarella	\$26.00
Shrimp Scampi Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair Pasta	\$39.00
Chicken Parmesan Breaded, Fried Cutlet, Marinara Sauce, Fresh Mozzarella, Shaved Parmesan, Micro Basil	\$29.00

Sides

ITEM	PRICE
Ciabatta and Lavosh	\$5.00
Peas and Prosciutto	\$14.00
Grilled Vegetables	\$12.00
Roasted Potatoes	\$12.00
Sauteed Vegetables	\$10.00

Dessert

ITEM	PRICE
New York Cheesecake Cream Cheese, Almond Extract, Disaronno, Graham Cracker Crust	\$12.00
Cannoli Ricotta Creme, Cointreau, Chocolate Drops	\$12.00
Tartufo Chocolate & Vanilla Gelato, Chocolate Shell, Luxardo Cherry, Caramel Sauce	\$12.00
Tiramisu	\$12.00