

Featured Appetizers



Bella's Tuscan Grilled Oysters

Seafood stock, romano and parmesan cheese a must have. \$16.50

Fresh Oysters

On the half shell 1 dozen \$13 ½ dozen \$7



Calamari

Lightly breaded, served with lemon and of course our signature red sauce. \$11 *(Recommended with Aquinas Merlot)*

Fried Ravioli

That's right, 3 cheese ravioli battered, dusted and seasoned with our Italian panco breadcrumb and of course comes with our signature marinara sauce. \$7

Cheese Sticks

Lightly breaded and a great start with our marinara sauce. \$7

Mussels: a la Olio or Possillipo

A la Olio is our signature seafood stock & olive oil finished with a lemon wedge...oh sooo good. Our Possillipo sauce is marinara with a slight hint of diablo and our seafood stock...both are great group appetizers. \$12

Shrimp Scampi

Our signature scampi sauce with lemon wedges and toast points. \$11

Bruschetta

The perfect start to open your pallet. Comes with toast points. We are told this is the best bruschetta you will ever eat. \$9

Snow Crabs

1 lb of Snow Crabs with lemon butter. \$11

Tuscan Seafood Ceviche

Freshly chopped shrimp, calamari, tomatoe and cilantro in lime juice...Just a cool refreshing treat \$12

Featured Chicken Entrée's

Served over Pasta with Herbed Garlic Knots - Add your choice of Caesar, Rigatoni Salad or Vegetable \$3.95
Wheat Pasta \$2.00



Pollo Marsala A La Penne

Sauteed chicken breast glazed with fine marsala wine w/mushrooms & a chicken flavored demi-glaze finished with parmesan cheese. \$15 *(Recommended with Louis Jadot Pinot Noir)*



Pollo Parmesan A La Rigatoni

Plump breast of chicken sautéed & lightly breaded, topped w/homemade marinara & mozzarella cheese served over rigatoni pasta. \$15 *(Recommended with J. Lohr Seven Oaks Cabernet Sauvignon)*

Pollo Picatta A La Penne

Plump chicken breast, sautéed with butter, white wine sauce, lemon, parmesan cheese & capers. \$15
(Recommended with Pighin Pinot Grigio)



Tuscan Chicken Pomodoro

Sauteed chicken with garlic, fresh tomatoes, fresh basil tossed with extra virgin olive oil. Served with rigatoni pasta. \$15
(Recommended with Masi Campofiorin)



Rigatoni R

Rigatoni with sautéed chicken & sun dried tomatoes in a garlic Alfredo sauce. \$15
(Recommended with Concannon Merlot)

CONSUMER INFORMATION

THERE IS A RISK WITH CONSUMING RAW SHELLFISH OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK FROM RAW SHELLFISH AND SHOULD EAT SHELLFISH FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Featured Red Meat & Veal Entrée's

Served Over Pasta with Herbed Garlic Knots - Add your choice of Caesar, Rigatoni Salad or Vegetable \$3.95
Wheat Pasta \$2.00



Traditional Lasagna

Our famous lasagna piled high with 3 cheeses & ground beef seasoned to perfection and topped with marinara mozzarella cheese. \$16 *(Recommended with Michele Chiarlo Barbera D' Asti)*

Penne Alla Carrettiera

Pasta with fresh tomatoes, capers, olives, sausage, garlic & fresh basil. \$14 *(Recommended with Peachy Canyon 'Incredible Red' Zinfandel)*

Spaghetti

With Mama's delicious homemade meatballs (2 x-large) or meat sauce. \$14 *(Recommended with J. Lohr Cabernet Sauvignon)*

Baked Ziti

Our special blend of ricotta, parmesan cheese and ground beef topped with mozzarella cheese, meat sauce & baked to a bubbly perfection. \$14 *(Recommended with Amano Chianti)*

Veal Parmesan

Lightly breaded, finished off in our signature oven, served over fusilli. \$19 *(Recommended with Aquinas Merlot)*



Tuscan Veal Marsala

Sauteed veal glazed with fine marsala wine with mushrooms in a demi-glaze finished with parmesan cheese. \$19 *(Recommended with Louis Jadot Pinot Noir)*

Veal Piccata

Our famous lightly breaded veal sauteed with capers, artichokes in butter, white wine, lemon juice and topped with parmesan cheese. \$19 *(Recommended with Caposaldo Pinot Grigio)*



Rigatoni "H"

Prosciutto, peas, herbs and spices, sautéed in a bava sauce over rigatoni. \$17

Featured Vegetarian Entrée's

Eggplant Parmesan

Fresh eggplant lightly breaded, piled high with ricotta, parmesan and mozzarella cheese topped with home made marinara sauce. \$16 *(Recommended with Concannon Merlot)*

Pasticcio di Fusilli

Served with fusilli, our signature bava sauce, feta cheese, sautéed and baked in our seasoned brick oven to perfection. \$15
(Add mussels, shrimp or chicken - \$6) *(Recommended with Castello d' Asti Chianti Classico)*

Ravioli

Stuffed with ricotta, baked with our marinara, mozzarella & parmesan cheese topping. \$14
(Recommended with J. Lohr Seven Oaks Cabernet Sauvignon)

Rigatoni's Tuscan Oven is family owned and operated. You'll find only the highest quality food made from the freshest ingredients available. We'll strive to make your family dining experience with us pleasurable. Making Rigatoni's the place where Friends and Family Meet. From our family to yours, Bon Appetit!



Rigatoni's Signature Selections

Featured Seafood Entrée's

Seafood served with your choice of Caesar or Rigatoni Salad. Add vegetable \$3.95 Wheat Pasta \$2.00

Seared Salmon

Lightly seasoned & drizzled with balsmic glaze. Served over fresh sauteed spinach with garlic. \$16

Tuscan Sea Bass

Rigatonis classic dish that inspires you to love seafood. Sautéed in lemon butter and seafood stock, topped with capers, artichoke hearts and a fresh lemon wedge. Served over fussili. \$23



Lobster Ravioli

Shrimp and fresh spinach in our internationally acclaimed bava Sauce. \$21

(Recommended with Louis Jadot Pinot Noir)

Seafood Cannelloni

Hand rolled pasta, stuffed with lobster shrimp & ricotta cheese, topped with lemon cream sauce, spinach and fresh tomatoes. \$19

(Recommended with Kenwood Chardonnay)

Shrimp Scampi

Fresh shrimp sautéed in our white wine, butter, lemon, & garlic sauce served over spaghetti. \$17.50

(Recommended with masi Masianco Pinot Grigio Blend)



Shrimp Pasta

Mounds of sautéed shrimp served over spaghetti with a bava sauce. \$17.50

(Recommended with Pighin Pinot Grigio)



Mussels

Sautéed with fine white Wine, Marinara Sauce & Parmesan Cheese served over Spaghetti \$15

(Recommended with Caposaldo Pinot Grigio)

Crab Enchilla (Diablo)

Mounds of real crabmeat in our seafood diablo sauce over spaghetti. \$29

(Recommended with Fazi Battaglia Verdicchio)

Tuscany from the Sea

Bringing your taste buds to devoir shrimp, calamari, mussels, crab meat and our famous lobster stock. Prepared in a scampi or Diablo sauce over fussli \$33

Snow Crabs

All you can eat on Sunday & Wednesday. \$22 (No Sharing Please)

New York Style & Gourmet Pizzas

\$12 Toppings \$2.50 each (extra cheese, red onions, pepperoni, sausage, red/green peppers, diced tomato, mushrooms, olives)

Specialty Toppings \$4.50 each (chicken & shrimp)

Gourmet Toppings \$4.00 (feta cheese, sun-dried tomatoes, ricotta, fresh baby spinach)

Rigatoni's Special Italian sausage, meatballs, onions, peppers, mushrooms, pepperoni, red sauce & mozzarella cheese. \$16

www.RigatonisOnline.com

Prices subject to change without notice

Salads

Dressings: Bleu Cheese, House, Ranch, Caesar

Rigatoni Starter Salad baby spinach & california iceberg, topped with tomatoes, red onions, olives & pepperoncini \$3.95 *(Recommended with Kenwood White Zinfandel)*

Greek Goddess Baby Spinach & California Iceberg, vine ripe tomatoes & sweet red onions, topped with feta cheese, olives & pepperoncini \$9 *(Recommended with Pighin Pinot Grigio)*

Sautéed Chicken

Baby spinach & california iceberg, sweet red onions & olives topped with sautéed chicken, sun-dried tomatoes, mozzarella cheese & croutons \$9 *(Recommended with Masianco Pinot Grigio)*



Shrimp, Sea Bass or Salmon

Baby spinach & california iceberg, vine ripe tomatoes, sweet red onions & olives topped with salmon, shrimp or sea bass. \$15 *(Recommended with Kenwood Chardonnay)*

Dessert



Tuscan Flan

Oh my God a sweet ending that is to die for.
Our flan is a must have. Prepared from scratch \$5

Tiramisu

\$2.95

Cannoli

\$5

Drinks

Coke, Diet Coke, Tea, Sprite, Powerade Fruit Punch

Coffee \$2.50

Cappuccino, Latte, Espresso \$3.50 *(We carefully grind each cup of coffee especially for you.)*

Beer Draft - Bud Light Glass \$3.50 Pitcher \$12

Import Bottle - Corona, Peroni, Heineken \$4.50

Import Draft - Moretti, Peroni \$4.50 Pitcher \$10

Sangria By the pitcher or by the glass

S. Pellegrino Spring Water

Kids Menu

(10 & under) Includes drink \$7

Pasta

Spaghetti or rigatoni with marinara,
olive oil & parmesan

Chicken Tenders

Juicy strips of chicken

Cheese Sticks

Mozzarella cheese sticks fried until golden
brown with marinara

Ask about our Healthy Choice Wheat Pasta \$2.00

Sharing / Extra Plate Charge \$5.00 • For parties of 6 or more, 18% gratuity will be added.