Rightings D I N N E R

APPETIZERS

Fried Calamari with Frizzled Hot Peppers 14.7	5
Fried Zucchini	
Boston's Frizzled Hot Italian Peppers 7.5	50
Fried Ravioli 15.5	n

served with tomato cream sauce

Turn your Appetizer into Dinner. Add an Antipasto Salad & Ciabatta Bread: \$3 per person

All Dinners include our World Famous Antipasto Salad & Ciabatta Bread

PASTA SPECIALTIES



Sicilianize any Pasta Dish +3.00

prepared with hot peppers, onions, anchovy, capers & roasted garlic

tomatoes, feta cheese, fresh basil

Eggplant Parmesan 17.95
with spaghetti cacio e pepe

Fettuccini Alfredo 17.95
cream, garlic and imported
Italian cheeses

Fettuccini Alfredo with
Chicken, Meatballs,
Vegetables or
Italian Sausage 20.95

Capellini Checca......... 16.95

angel hair, garlic, fresh roma

Grilled Chicken
Linguini 19.95
pancetta, onion, zucchini,
with asiago-spiked cream sauce

Penne Rosa
with Sausage 19.95
broccoli, peas, mushrooms & sausage in a tomato cream sauce, topped with asiago

Pasta Jambalaya......... 20.95 Andouille sausage, shrimp, chicken, peppers & onions in a Cajun cream sauce over linguini Spaghetti Cacio e Pepe . . 16.95
Spaghetti Marinara 15.95
Spaghetti with Meat Sauce 18.95
Spaghetti with Meat Balls
or Italian Sausage 18.95
Spaghetti Deluxe
with Meatball, Italian Sausage
and Meat Sauce 20.50





Baked RigaTony.....19.50

RigaTony pasta baked in a rich mozzarella/parmesan sauce with garlic-spiked marinara and Italian sausage



OUR STORY

Tour of RigaTony

Create your own Tour: choose 1 from each column ... 24.95

Chicken Picatta Chicken Parmesan Baked Manicotti Deep Dish Lasagna Fettuccine Alfredo Spaghetti Marinara Italian Sausage Homemade Meatballs

\$3 charge for Entree Sharing ~ Includes All You Can Eat Salad & Bread ~

STUFFED PASTAS

Cheese Ravioli

our own house recipe, made fresh daily, stuffed with four Italian cheeses

- Cheese Ravioli and Spaghetti

with Meat Sauce..... 18.95

Deep Dish Lasagna

fresh pasta, Italian sausage, sliced meatballs & Italian cheeses

- With marinara sauce 19.95 - With meat sauce 20.95
- Lasagna & Spaghetti
 with Meat Sauce...... 19.95

Baked Manicotti 18.95

filled with a blend of four Italian cheeses and fresh spinach. Baked in a creamy alfredo sauce and topped with marinara. Served with spaghetti marinara

TRY A PASTA ALTERNATIVE

Substitute a side +1.50 Substitute an entree +3.00

- ♦ Super-food Quinoa Pasta
- ♦ Whole Wheat Spaghetti
- A Hardard Word (C. P.
- ♦ Haricot Vert (Green Beans)
 - ♦ House Vegetable
 - ♦ Spinach
 - **♦ Zucchini Spirals**

Ask your server about any dietary needs: GLUTEN FREE VEGETARIAN VEGAN DAIRY FREE



SEAFOOD

Linguini with Clam Sauce 20.95 whole baby clams with your choice of sauce:

- red spicy tomato broth
- white parmesan cream
- ullet traditional butter, white wine and clam sauce

Seafood Checca..... 22.50 grilled shrimp & sea scallops tossed with angel hair, garlic, fresh roma tomatoes, feta cheese and fresh basil

mussels, clams, calamari, shrimp and Italian sausage steeped in an herb tomato stew over angel hair pasta

Shrimp & Scallop Scampi 24.95 tiger shrimp and large sea scallops baked with white wine, butter, lemon and capers. Served with spaghetti cacio e pepe and house vegetable

tiger shrimp, lump crab meat, bay scallops, red bell pepper, red onion & fresh spinach with linguini baked in a newburg style sauce

Smoked Salmon Linguini 21.95 cuts of fresh salmon, lightly smoked with applewood, finished with a tomato-dill cream sauce and capers

Tuscan Grilled Salmon* 21.95 Atlantic Salmon filet with tomato, garlic, spinach and basil over lemon cream risotto

Lobster Ravioli 22.50 a house specialty; hand-pressed jumbo lobster ravioli with a decadent seafood cream sauce

DINNER SPECIALTIES

Chicken Cutlet Picatta....20.50 fresh roma tomatoes, mushrooms and capers in lemon butter, served with fettuccini alfredo

Chicken Parmesan 20.50 served with spaghetti marinara

Chicken with Lemon, Artichoke & Capers 20.95 served with fettuccini alfredo

Chicken Marsala 21.50 mushroom marsala wine sauce served with garlic mashed potatoes

Chianti Short Ribs*..... 22.95 tender boneless short ribs braised in a hearty Chianti wine sauce served over garlic mashed potatoes with house vegetable

Sicilian Chop*.....21.50 a tender roasted loin-cut pork chop served with fresh roasted garlic mashed potatoes, smothered in a hearty mushroom wine sauce with house vegetable

*IN COMPLIANCE WITH MARICOPA HEALTH DEPT. GUIDELINES, CONSUMING MEDIUM OR RARE MEAT CAN LEAD TO FOOD BORN ILLNESS

INDIVIDUAL PIZZA

tomato, basil, garlic-olive oil **Americana** 16.95 pepperoni, sausage, and mushroom **Cicero Pie** 16.95 Italian sausage, meatballs, pepperoni, onions & frizzled hot peppers



with a RigaTony's

~ BUILD YOUR OWN ~ 9" Cheese \$1395 Additional Toppings \$1

- Pepperoni
- Sausage • Mushrooms
- Bell Peppers
- Caramelized Onion
- Fresh Basil
- Spinach • Black Olives
- Pepperoncinis
- Sun-dried **Tomatoes**
- Shrimp
- Artichokes
- Fresh **Tomato**
- Roasted Garlic

Substitute Gluten Free Crust + \$3

SANDWICHES

Raging Bull Hoagie . . . 16.95 thin sliced roast beef with garlic, onions & pepperoncinis; baked with Italian cheeses and served with au jus

Cicero Street Combo Hoagie.......... 16.95 spicy Italian sausage, meatballs, pepperoni and onions topped with mozzarella and frizzled hot peppers

Gift Card Ricotta Cheesecake...... 8.50 H
with lemoncello raspberry coulis
Two Homemade Cannoli 6.50 A DESSERTS **Spumoni** 6.50 **House Specialty Tiramisu** 7.95 **Four Layer Apple Bread Pudding....** 7.50 **Chocolate Hazelnut Cake** 8.50