Ralph's of South Philly

Soup of the day……………………………………………..……...…..6.00

SALADS

House Salad…………………………………………………..……….8.00

Caesar…………………………………………………………..….…9.75
Romaine lettuce, Caesar dressing, shaved reggiano cheese and croutons

Caprese…………………………………………………..…..…..10.50
Sliced tomatoes, buffalo mozzarella cheese and red onions topped with fresh basil and dressed in a balsamic vinaigrette

Arugula……………………………………………………..….….12.75
Baby arugula with plum tomatoes, red onions, fresh pears, pine nuts and Gorgonzola cheese in a Raspberry vinaigrette

*Antipasto..…………………………………………………….......…15.00
*Variety of Italian delicacies on a bed of romaine and radicchio lettuce
with olive oil and vinegar*

*Mediterranean..……………………………………………….......…16.50
Shrimp and crabmeat on a bed of micro greens with tomatoes, black and green olives and dressed in Italian vinaigrette

APPETIZERS

*Mussels..………………………………………...………….….…13.75
PEI mussels served in the famous Ralph's mussel sauce. Red or White.

*Broccoli Rabe..………………………………………...…………...9.75
Fresh, sautéed with garlic and olive oil and served with Crostini

Shrimp Cocktail…………………………………………...……………13.75
Jumbo shrimp served with a spicy cocktail sauce

Sicilian Calamari…………….……………………......………..…14.00
*Fried calamari sautéed with black and green olives, pimento, capers and
 hot cherry peppers.*

Clams Casino…………………………………………...……..…….9.75
Middle neck clams served with pimento seasoning topped with crispy bacon

Bruschetta…………………………………………..……...…8.75
Tomato minced with red onion, fresh mozzarella, fresh basil and seasoning, in an olive oil balsamic vinaigrette. Served with toasted Italian bread

Antipasto di Fromage…………………………………...………12.00
Assortment of cheese and fresh fruit

VEAL

*Ralph's Famous Veal Parm..…………………………………...…..23.50
Veal cutlet pan-fried and topped with fresh mozzarella cheese and marinara sauce

*Piccante..……………………………………………………...…..24.50
Veal medallions sautéed in a light butter, lemon, white wine sauce

*Capriciosa..…………………………………………….………….25.95
Veal medallions layered with mozzarella, prosciutto and eggplant, topped in a fresh plum tomato, white wine sauce

Saltimbocca…………………………………………………….…..25.95
Veal medallions layered with mozzarella cheese and prosciutto, sautéed in a marsala wine sauce with spinach and mushrooms

Pettino…………………………………………….………………..25.95
Veal medallions sautéed in a fresh plum tomato, basil, white wine cream sauce topped with artichoke hearts and crab meat

al Fiero…………………………………………….……………….25.95
Medallions of veal sautéed in a marinara sauce with hot cherry peppers, capers and olives topped with smoked mozzarella
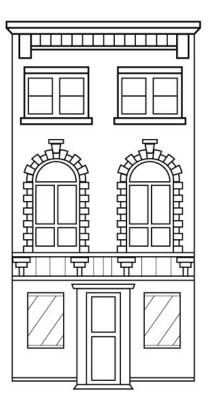
CHICKEN

*Parmigiana..……………………………………………...…….17.00
Pounded chicken breast pan-fried and topped with mozzarella cheese and marinara sauce

*Trombino..…………………………………………….…………17.95
Chicken breast sautéed with diced tomatoes, roasted peppers and fresh basil sautéed in garlic, olive oil and white wine

Sicilian…………………………………………….………………17.95
Chicken breast sautéed with black and green olives, onions and long hot peppers in a balsamic vinegar reduction

Fennelli…………………………………………….……...…….17.95
Chicken breast sautéed in a fennel sausage sauce topped with smoked mozzarella cheese

PASTA

*Linguini Clams...………………………………………………16.95
Fresh clams served in a white or red sauce

*Manicotti..………………………………………….………13.75
Crepe filled pasta with ricotta cheese in a marinara sauce baked with mozzarella cheese

*Classic Spaghetti with Meatballs..…………………………….…...14.00

Spinach Gnocchi………………………………………….…….23.00
Homemade spinach gnocchi tossed in a gorgonzola cheese sauce with Italian sausage sundried tomatoes

Black Lobster Ravioli………………………………………...…23.50
With scallops & capers in a scampi sauce

Pasta Primavera……………………………………………...…16.50
Fresh seasonal vegetables sautéed in a spicy red sauce with whole wheat fettuccini pasta

Penne ala Vodka……………………………………………..17.00
Penne pasta sautéed in a blush sauce with pancetta and vodka

Pappardelle Pomodoro…………………………………………23.00
Fresh homemade pappardelle pasta tossed in a light plum tomato sauce with jumbo lump crabmeat

SEAFOOD

Chilean Sea Bass………………………………………….….28.00
Baked sea bass with plum tomatoes, capers, olives and basil in a white wine and balsamic vinegar sauce

Frutti di Mare………………………………………………...28.00
Fresh PEI mussels, clams, shrimp and calamari sautéed in a red or white sauce and served with Crostini bread

Grilled Salmon…………………………………………………26.00
Served Aglio Et Olio over sautéed spinach

*Shrimp Scampi..……………………………………………….23.00
Shrimp sautéed in a lemon white wine cream sauce served over linguini

CARNE

Braciole……………………………………………………...…….22.00
Rolled beef stuffed with romano cheese, garlic and seasonings slowly cooked until tender served over sautéed spinach, bits of sausage and cannelloni beans

N.Y. Strip Steak…………………….….……………………….....36.00
Cooked to your liking served with a potato and fresh asparagus

Veal Chop al Fresca………………….…………………………….39.95
Center cut veal chop topped with roasted peppers and artichoke hearts sautéed in garlic and olive oil with fresh roasted garlic cloves and fresh basil

Stuffed Pork Chop………………….……………………….…….25.00
14oz. French cut, bone-in stuffed with spinach, prosciutto and Fontina cheese topped with a fresh tear drop tomato ragu and served with a side of seasonal vegetables

*Ralph's classic dish from the family's original recipes beginning in 1900