Rino's Baked Dishes

Baked Lasagna	10.95
Baked Ziti	9.95
Baked Manicotti	9.95
Baked Rigatoni Siciliano	11.95
Eggplant, ricotta, mozzarella cheese, fresh tomato sauce	
Baked Stuffed Shells	9.95
Eggplant Parmigiana with Spaghetti	12.95

Italian Hot Heros

Chicken Cutl	8.50
Veal Cutlet	9.95
Eggplant Pa	8.00
Meatball Pa	8.00
Shrimp Parm	10.50
Sausage & P	8.00

Dessert = $8

Rino Trattoria recreates the unmistakable experience of authentic Italian dining while capturing the enthralling atmosphere of the Italian Riviera. The menu at Rino draws its influence and inspiration from the principle that has driven the tradition of fine Italian cuisine from years of experience; the combination of simplicity with fresh, quality ingredients. We are dedicated to making your venue memorable by combining delectable food with the perfect combination of taste, service and presentation.

Proudly put, we offer only the best... select seafood, meats & vegetables are chosen for freshness and flavor. Our mouth watering brick oven pizzas are prepared before your eyes. The fresh pasta is exquisite; each entree is individually prepared with the magic touch of our refined chef topped by a diverse wine list to complement your menu selection.

– Serving Hell's Kitchen Since 1999 –

OPEN 7 DAYS A WEEK — 11 AM TO 11 PM

FREE DELIVERY

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info@rinorestaurant.com

RINO TRATTORIA

Italian Family Restaurant & Pizza

877 8th Ave. Bet. 52nd & 53rd St.
New York, NY 10019

P: (212) 307-0666
P: (212) 307-0703
Fax: (212) 307-1771

www.rinotrattoriany.com

Antipasti / Appetizer

Antipasto Italiano Di Casa 8.75
Grilled vegetables, Provolone cheese, prosciutto, balsamic vinegar and extra virgin oil

Portobello Alla Griglia 8.25
Marinated and grilled Portobello mushrooms caps topped with spinach, roasted peppers, fresh mozzarella & lemon butter sauce

Calamari Fritti 8.25
Golden fried calamari served with spicy marinara sauce

Mozzarella in Carozza 6.95
Mozzarella breaded & fried, served with a fresh marinara sauce

Gamberi Alla Casa Biancat 10.95
Avocado salad, grilled shrimps, arugula, radicchio, endive, in a parmesan shell & thousand Island dressing

Zuppe / Soup

Minestrone Di Verdure 4.95
Fresh vegetables simmered in Italian style chicken broth

Pasta e Fagioli 4.95
Cannelini beans and pasta soup

Zuppa Del Giorno ~ Soup of The Day 5.50
Chef selection various soup

Insalate / Salads

Insalata Mista Del Rino 6.95
Spring mixed greens with fresh tomato mushrooms olives onions cucumbers & house vinaigrette dressing

Insalate Tri Colore 6.95
Arugula, endive, radicchio lightly dressed with extra virgin olive oil & balsamic vinegar

Mozzarella Alla Caprese 7.95
Home made fresh mozzarella & slices vine ripened tomato with basil & olive oil

Insalata Caesar 6.95
Classic caesar salad served with our delicious dressings

Caesar Salad with Grilled Chicken 9.95

Mixed House Salad with Chicken Cutlet 9.95

Caesar Salad with Grilled Shrimps 11.95

Legume / Side Orders

Sauteed Broccoli de Rabe with Garlic Sauce & Olive Oil 5.95

Any side of Pasta 5.95
Garlic & olive oil or fresh tomato sauce

Sauteed Spinach or Broccoli 5.95

Sauteed Mixed Vegetables 5.95

Asparagus 5.95

Garlic Bread 2.50

Garlic Bread with Cheese 3.25

Rino's Pizza

— Brick oven thin crust pizza —

Napolitan Pizza Round

Large Pie 16" 13.95
Medium Pie 14" 11.95
Small Pie 12" 9.95
Sicilian Pizza "Square" 14.95

Create your own pizza any extra topping $2.00 each
All our toppings are prepared fresh daily. We use nothing out of can

Toppings

Pepperoni, sausage, eggplant, onions, broccoli, prosciutto, mushroom, tomato calamata olive, meatballs, spinach, roasted peppers, garlic, ricotta, chicken, extra cheese, anchovies, fresh mozzarella & sun dried tomatoes.

Italian Panini

Each Panini is created on our homemade focaccia & is lightly coated with imported extra virgin olive oil; Pressed and grilled to perfection

Grilled Chicken Panini 8.75
Mixed greens, tomatoes & shaved parmesan cheese

Grilled Vegetable Panini 8.50
Grilled Vegetable & Fresh Mozzarella

Panini Marco Polo 8.95
Breaded chicken sauteed to perfection with grilled eggplant, roasted peppers & fresh mozzarella

Panini de Prosciutto 8.95
Roasted peppers, fresh mozzarella, prosciutto, basil, olive oil & tomatoes

Panini Alitalia 8.50

Rino's Pastas

Penne Alla Vodka 9.95

Spaghetti with Fresh Tomato Sauce or Garlic Oil 8.95

Penne Alla Caprese 9.95
Short pasta sauteed with fresh tomatoes and fresh mozzarella

Spaghetti Puttanesca 10.95

Spaghetti with Meatballs 12.95

Linguini Alla Vongole 12.95
New Zealand baby clams. Choice of red or white wine sauce

Fussili Alla Primavera 12.95
Twist pasta with fresh mixed vegetable & garlic oil marinara sauce

Rigatoni Bolognese Country Meat Sauce 11.95

Rigatoni Amatricana 10.95
Italian bacon, onions, fresh herbs & spices

Pasta Fresca | Home Made Pasta

Papardella Salsa Aurora 11.00
Wide striped noodles, sauteed with fresh artichoke in a light pink cream sauce

Taglierini Boscaiola 10.95
With peas, mushrooms in a meat tomato sauce

Fettucini Pollo Jardinia 13.95
Diced chicken, capers, fresh herbs and spices with a touch of cream

Cappelini Carbonara 10.95

Cheese Ravioli in a Fresh Tomato Sauce 10.95

Gnocchi Al Pesto 9.95
Home made potato dumpling in fresh basil, chopped garlic, pine nuts & extra virgin olive oil

Pesce / Fish

Gamberi Novohorizonte 15.95
Jumbo shrimp sauteed with sun dried tomatoes & white wine sauce with spinach over fresh Fettucini

Linguini Pescatore 17.95
Shrimps, scallops, clams, calamari & mussel in a white wine & light marinara sauce

Fish of the Day ..... P/AT

Flounder Francese 17.95
A filet of white fish sauteed with capers in lemon butter sauce

Red Snapper Oreganatta .. 18.95
Baked with breaded crumbs, white wine & lemon butter sauce

Broiled Salmon 17.95
Served with a side of Dijon mustard sauce

Secondi Piatti / Entrees

Pollo | Chicken Dishes

Pollo Parmigiana 13.95
Lightly breaded chicken topped with melted mozzarella and tomato sauce

Pollo Capricciosa 13.95
Breaded chicken breast generously covered with fresh Arugula & tomatoes

Pollo Alla Siciliana 14.95
Chicken breast sauteed with mushrooms, black olives, scallions, garlic & white wine sauce

Pollo Picatta Limone 13.95
Pan seared chicken breast in lemon butter sauce

Pollo Alla Champagna 14.95
Sauteed chicken breast with grapes & peaches in a champagne cream sauce

Pollo Alla Sorrentina 14.95
Sauteed chicken breast topped with eggplant, prosciutto melted fresh, mozzarella and white wine sauce

Chicken Francese 13.95

Vitello | Veal Dishes

Veal Parmigiana 15.95
Lightly breaded veal topped with melted mozzarella cheese and tomato sauce

Veal Saltimbocca Alla Romano 15.95
Veal medallions of veal sauteed in white wine topped with prosciutto, spinach & sprinkled mozzarella

Veal Marsala 15.95
Tender medallions of veal sauteed with wild mushrooms in marsala wine sauce

Veal Rollatini 15.95
Fine fillet of veal rolled with prosciutto, ricotta cheese & spinach

Veal Scaloppini Sorrentina 15.95
Sauteed tender veal topped with eggplant, prosciutto & fresh mozzarella in layers

Veal Francese 15.95
Eggs battered veal, sauteed with capers, butter & lemon sauce

Grigliato from the Grill

Grilled Shell Steak 20.95

Grilled Veal Chop 24.95

All entrees are served with a side order of vegetable or pasta