



Welcome back to Rao's Hollywood! We are all smiling, under our masks of course, at the very sight of seeing you back in the dining room. Your support as we continue to normalize through the remainder of the year is truly appreciated on behalf of all of us here. While the dining experience may look a little different for now, we want to pass along a few items of important items of note while you are with us tonight.

- **Masks must be worn by guests upon entry to the restaurant, while using restrooms and while not eating or drinking. Not only is this for your protection, it is for everyone's protection.**
- **Please do not enter the restaurant if you are not feeling well or are sick and have had a fever or cough.**
- **Remember to maintain proper social distancing with others of 6' of separation. Should your table have a barrier in place, it is in accordance with CDC and Local Health Department guidelines for proper mitigation reduction.**
- **Please wash your hands and use our sanitizing stations as frequently as possible.**
- **Thank you for your understanding on any potential delays. This is as new for us as it is for you, and we're thankful this too shall pass one day.**
- **Most importantly, sit back, relax and enjoy! We've waited months for this night.**

Again, thank you for joining us this evening! Your safety and fulfillment is our top priority. If there is anything you need, please just let us know. Enjoy!

-The Rao's Family

Since 1896



Menu di Cena

Appetizer & Salad

Entree

Meatballs	\$18
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Milanese Salad	\$18
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
House Salad	\$18
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Caesar Salad	\$18
Romaine Hearts, Classic Caesar Dressing, Ciabatta Croutons, Parmesan	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Buffalo Mozzarella	
Seafood Salad	\$29
Calamari, Crab Lobster, Shrimp, Lemon Citronette, Mirco Diced Bell Peppers	
Baked Clams	\$18
Little Neck Clams, Oregano, Breadcrumb Stuffing	

Lemon Chicken	\$28
Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce	
Chicken Scarpariello	\$36
Bone-In Half Chicken, Hot & Sweet Sausage, Hot Cherry Peppers, Bell Peppers, White Wine Sauce	
Chicken Milanese	\$28
Breaded Cutlet, Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese	
Sausage & Peppers	\$29
Grilled, Hot and Sweet Sausage, Bell Peppers, Onion	
Double Cut Pork Chop	\$43
Niman Ranch Pork, Pan Seared, Hot and Sweet Cherry Peppers, Garlic, Butter & White Wine Reduction	
Veal Parmesan	\$36
Breaded Cutlet,s Marinara, Parmesan, Mozzarella	
Veal Scaloppini	\$36
Tenderloin Medallions, Pan Seared, Sauce Choice: <u>Picatta:</u> Lemon, Butter, Capers, White Wine Reduction <u>Marsala:</u> Cremini Mushrooms, Marsala Wine Reduction	
Eggplant Parmesan	\$26
Breaded, Marinara, Parmesan, Mozzarella	
Shrimp Scampi	\$38
Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair Pasta	

Pasta

Salsa alla Marinara	\$19
San Marzano Tomato Sauce, Basil <u>Choice:</u> Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Fettuccini	
Penne alla Vodka	\$27
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream	
Orecchiette & Broccoli Rabe	\$27
Hot & Sweet Sausage, Broccoli Rabe <u>Choice:</u> Arrabiatta Sauce, Olive Oil & Garlic	
Fiocchi	\$27
Beggar Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Spaghetti Aglio Olio	\$19
Garlic, Olive Oil, Red Pepper Flake, Parsley	
Fusilli Carbonara	\$27
Pancetta, Egg, Black Pepper, Pecorino Romano	
Rigatoni Pomodoro	\$19
San Marzano Tomatoes, Onion, Garlic, Fresh Basil	
Linguini & Clams	\$29
Little Neck Clams, Garlic, White Wine, Parsley	

Sunday Gravy
Only Available on Sunday

Slow Braised All Day with Marinara:
Short Rib, Country Style Pork Rib,
Beef Bracirole, Meatballs,
Hot & Sweet Sausage

Rigatoni Pasta with Marinara Gravy

House Salad
For Two \$89, For Four \$175

Sides

Ciabatta & Lavosh	\$5
Peas and Prosciutto	\$13
Asparagus & Parmesan Cheese	\$10
Roasted Potatoes	\$10
Sauteed Broccoli Rabe	\$10