

STARTERS

Traditional Fried Calamari 14

Tender rings and tentacles dredged in flour, fried to perfection, served with homemade marinara sauce and lemon wedges

Chipotle Calamari 16

Fried calamari tossed in a smoked chipotle sauce with a hint of lemon, topped with mixed cherry peppers and a balsamic reduction glaze

Rice Balls 10

Arborio rice with vegetables, breaded in panko, fried, and served with homemade marinara sauce

Buffalo Wings 13

Jumbo wings, sweet and bold or zesty buffalo sauce, served with celery and blue cheese dressing

Baked Clams 12

Freshly shucked little neck clams with oregano seasoned breadcrumbs

Rails Burrata 16

Seasoned with sea salt and cracked pepper, served with fig jam, baby arugula, crumbled bacon and crostini

Mozzarella Sticks 10

Batter dipped mozzarella with homemade marinara sauce

Garlic Bread Bruschetta 9

Homemade garlic bread with herbs, chopped fresh tomatoes, basil and mozzarella

Zucchini Sticks 10

Batter dipped slices of zucchini with homemade marinara sauce

Cold Antipasto for Two 15

Italian meats and cheeses, roasted peppers, marinated eggplant, and Mediterranean olives

Polenta Calabrese 12

Artichoke hearts, sun-dried tomatoes, and asparagus in a white wine sauce with marinara

Rails Fried Meatballs 13

Wagyu beef, Italian herbs and spices with homemade marinara sauce and ricotta

Mussels Marinara 15

Plump Prince Edward mussels cooked in our zesty homemade marinara sauce

SALADS

Rails Chopped Salad 12

Mixed greens, cucumbers, olives, onions, tomatoes, candied walnuts, cranberries and gorgonzola, with creamy balsamic vinaigrette

Garden Salad 6

Mixed lettuces, tomatoes, onions, olives, and cucumbers

Bocconcini 12

Garden vegetables with fresh mozzarella balls in an Italian vinaigrette

Arugula 11

With tomatoes, olives, onions, dressed with extra virgin olive oil, red wine vinegar, and gorgonzola cheese

Caesar 8

Romaine lettuce with garlic croutons and shaved parmigiano in a creamy caesar dressing
ADD TO ANY SALAD: Chicken – 5 Salmon – 10 Shrimp – 10 Sliced NY Strip – 15

PASTAS

Penne Ala Vodka 17

Homemade Filetto di Pomodoro sauce (with onions and prosciutto) made with a hint of cream and vodka

Linguini with White Clam Sauce 18

Freshly shucked clams with olive oil, garlic and parsley, with a touch of red chili pepper flakes

Broccoli Rabe & Sausage over Rigatoni 19

Sautéed in extra virgin olive oil and garlic

Lobster Ravioli 20

Lobster and ricotta stuffed ravioli, with shrimp and scallops, in a marinara sauce with a touch of cream

Cavatelli Bolognese 18

In a hearty meat sauce with a touch of cream

Rigatoni Italiano 17

Sautéed baby eggplant and zucchini in a pink sauce baked with fresh mozzarella

Shrimp and Calamari 26

Sautéed in a savory red sauce and served over linguini

Salmon Portobello 24

Chunks of salmon, portobello mushrooms, sun-dried tomatoes, spinach in a pink sauce over black fettuccini

Cheese Ravioli 15

Ricotta filled pasta in a homemade tomato sauce

Black Truffle Trofie 23

Truffles in a cream sauce with pecorino romano cheese over trofie pasta

Gluten Free Penne add 2

KIDS

Chicken Fingers & Fries • Ziti with Meatball

Chicken Parmigiana with Ziti • Cheese Ravioli 10

MAINS

Parmigiana 19

CHICKEN

A breaded breast covered with tomato sauce and melted mozzarella *

Marsala 19

A flavored breast sautéed in a brown sauce with Marsala wine and fresh mushrooms *

Scarpariello 20

Chunks of chicken with hot cherry peppers, sweet peppers, or mixed peppers, sausage, mushrooms and potatoes *

Francese 19

A lightly battered breast sautéed in lemon, butter, and white wine *

Bruschetta 19

Grilled or fried chicken cutlet covered with mixed greens, tomatoes, onions, and olives, in an Italian vinaigrette *

Half Roasted Chicken 20

Juicy, oven-roasted chicken served with potato and vegetable of the day

Truffle Chicken 23

Panko encrusted chicken breast in a creamy reggiano truffle sauce

Veal Sorrentino 26

MEATS

Tender veal layered with eggplant, prosciutto, and mozzarella in a brown sauce with mushrooms *

Rails Burger 16

12 ounce Wagyu burger with caramelized onions and mushrooms, Applewood smoked bacon, Monterey jack cheese, with sweet potato fries

Colorado Lamb T-Bone Chops 34

In a rosemary demi-glaze with vegetable and potato of the day

Hateld Reserve Pork Chop 28

With hot, sweet, or mixed peppers, onions, sausage, potatoes, and mushrooms

N.Y. STRIP

30

RIB-EYE

34

All cuts are seasoned and grilled to your liking, served with prime garden salad and vegetable of the day

Shrimp Scampi 25

SEAFOOD

Jumbo shrimp sautéed in olive oil, garlic, white wine, and lemon *

Blackened Scallops over Mushroom Risotto 27

Blackened scallops served over a creamy Italian risotto with a medley of portobello, shitake, and button mushrooms

Broiled Salmon Oregonato 26

Fresh salmon filet lightly topped with seasoned Italian bread crumbs, served with grilled vegetables

Fresh Herbed Bronzini 28

Bronzini filet with extra virgin olive oil, minced garlic, and fresh herbs served with grilled vegetables

Zuppa Di Mare 33 add 6 oz Lobster Tail 13

Clams, mussels, calamari, scallops, and shrimp sautéed in a homemade marinara sauce *

Eggplant Rollantini 19

Eggplant rolled with ricotta and mozzarella cheese with homemade marinara sauce *

Eggplant Parmigiana 18

Layers of eggplant with homemade marinara sauce and mozzarella, baked to perfection *

* Comes with a choice of pasta, salad, or vegetable of the day

SIDES

Grilled Vegetables 9

With extra virgin olive oil and sea salt

Red Skin Smashed Potatoes 8

Broccoli, Broccoli Rabe, or Spinach 9

Sautéed with extra virgin olive oil and garlic

Escarole & Beans 9

Sauteed with extra virgin olive oil and garlic

Truffle Parm Fries 7

SOUPS

Pasta Fagiolo 7

Mixed bean soup with celery, potatoes, and pasta

Chicken Vegetable 7

Mixed vegetables in a flavorful stock with shredded chicken

BEVERAGES

Orange, Cranberry, Apple Juice, Milk, Chocolate Milk

Unlimited – Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,

Unsweetened Tea, Raspberry Iced Tea, Pink Lemonade 3

Wine – Beer – Cocktails - See DRINKS menu

BRICK OVEN PIZZA (12 inch hand-tossed brick oven pizzas)

Traditional Cheese & Tomato 13

TOPPINGS add for each item 2: Onions, Peppers, Mushrooms, Pepperoni, Sausage, Meatballs

Margherita 17

Tomato sauce, sliced tomato, fresh mozzarella and basil

Sandra Special 17

Chopped plum tomatoes, garlic, basil, and fresh mozzarella, with a touch of olive oil (no tomato sauce)

Prosciutto 18

Smoked prosciutto, smoked mozzarella, homemade ricotta, with a balsamic reduction glaze

Bella Rocco 17

Broccoli rabe, hot sausage, fresh mozzarella, with a garlic crust (no tomato sauce)

Black Truffle 22

Buffalo mozzarella, homemade ricotta, parmigiano, and black truffle mushrooms

BBQ Chicken 18

Sweet and bold BBQ sauce with chicken, red onion and mozzarella

Clam 18

Light mozzarella with chopped clams, Applewood smoked bacon, garlic, grated cheese, and oregano

Rails Special 18

Traditional with everything: pepperoni, sausage, meatballs, peppers, onions, and mushrooms

Gluten Free – add 5

If you have a food allergy, please speak to the owner, manager, chef, or your server