

Featured Specials

Appetizers / Desserts



Tuscan Grilled Oysters

Seafood stock, Romano and parmesan cheese A must have \$16.50

Fresh oysters

On the half shell 1 dozen \$13 ½ dozen \$7

Calamari (Fresh)

Lightly breaded, served with lemon and of course our Signature Red Sauce \$11
(Recommended with Aquinas, Merlot)



Soft Shell Crab

Lightly breaded, served with lemon and our Signature Seafood Sauce, garnished with fresh Broccoli \$11
(Recommended with Jibe, Sauvignon Blanc)

Flights

Jump on board to Old Tuscany and tempt your taste buds with our Signature Appetizers & Dessert flights. Ask your server for our selections. \$2.75 each

Seafood served with your choice of Ceasar or Rigatoni Salad. Add Broccoli \$3.95 Wheat Pasta \$2.00

Tuscan Sea Bass

Rigatoni's classic dish that inspires you to love seafood. Prepared in a authentic Tradition. Sautéed in lemon butter, seafood stock, topped with cappers, artichoke hearts with fresh lemon wedge. Served over Fussili \$23



Rigatoni "H"

Proschutto, Snow Peas, Herbs and spices, sautéed in a Bava sauce over Rigatoni \$17



Bella~Rina Oysters

A la Oil le oil (sautéed) over pasta \$17



Sea Bass A la "S"

We can not forget Tampa's own claim to Fame of all Sea Bass Dish's (Just like the one that brings back great memories.) This classic Sea Bass is dusted with some of our signature spices that will keep you craving the last bite. Topped with hardboiled egg and a Lemon Wedge, with butter. Served with a side of Broccoli \$23



Tuscan Oysters Pomodoro

A true Rigatoni classic
Rigatoni's own Pomodoro sauce w/ our signature seafood stock topped with Sautéed Oysters \$17



Tuscan Soft Shell Crabs

with a Seafood Bava Sauce, served with a side of Fusilli \$21
(Recommended with Pighin Pinot Grigio)



Lobster Ravioli

Shrimp, Fresh Spinach, and Broccoli in our unimaginable Bava Sauce \$21
(Recommended with Louis Jadot, Pinot Noir)



Tuscan Seafood Casserole

with Lobster, Scallops, Shrimp, and Mussels, served with a side of Fusilli \$29
(Recommended with Merryvale Chardonnay)



Rigatoni's Signature Selections

CONSUMER INFORMATION

THERE IS A RISK WITH CONSUMING RAW SHELLFISH OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK FROM RAW SHELLFISH AND SHOULD EAT SHELLFISH FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Appetizers

Fried Ravioli \$7
Chicken Tenders \$8
Cheese Sticks \$7
Extra marinara sauce \$2

Mussels: a la Olio or Possillipo \$12
Garlic Knots (bakers dozen) \$4
Shrimp Scampi \$11
Bruschetta with toast points \$9

Entrees

Pasta

Served with Herbed Garlic Knots -

Add your choice of Ceasar, Rigatoni Salad or Vegetable \$3.95 Wheat Pasta \$2.00

Eggplant Parmesan

Fresh Eggplant lightly breaded, piled high with Ricotta, Parmesan and Mozzarella Cheese Topped with Home made Marinara Sauce \$16 (Recommended with Ravenswood 'Zen of Zin')

Pasticcio di Fusilli

served with Fusilli, our Signature Bava Sauce, Feta Cheese, Sautéed, and baked in our Seasoned Brick Oven to perfection \$15 (Add Mussels or Shrimp - \$6)
(Recommended with Castello d' Alba Chianti Classico)

Baked Ziti

with special blend of Ricotta Cheese, Parmesan Cheese and Ground Beef topped with Mozzarella Cheese Marinara Meat sauce & baked to bubbly perfection \$14
(Recommended with Montemasi le Focaiè Maremma)



Rigatoni R

Rigatoni with Sautéed Chicken & Sun dried Tomatoes in a Garlic Parmesan Sauce \$15
(Recommended with Pighin Pinot Grigio)



Traditional Lasagna

Our famous Lasagna piled high with 3 Cheeses & Ground Beef Seasoned to Perfection and Topped with Marinara Sauce \$16
(Recommended with Michele Chiarlo, Barbera D' Asti)

Penne Alla Carrettiera

Pasta with Fresh Tomatoes, Capers, Olives, Sausage, Garlic & Fresh Basil \$14
(Recommended with Ravenswood 'Zen of Zin')

Spaghetti

With Mama's delicious homemade Meatballs (2 x-large) or Meat Sauce \$14
(Recommended with J. Lohr, Cabernet Sauvignon)

Jumbo Stuffed Shells or Ravioli

Stuffed with Ricotta, baked with our Marinara, Mozzarella & Parmesan Cheese topping \$14
(Recommended with J. Lohr Seven Oaks, Cabernet Sauvignon)

Veal

Served Over Pasta with Herbed Garlic Knots - Add your choice of Ceasar, Rigatoni Salad or Vegetable \$3.95
Wheat Pasta \$2.00

Veal Parmesan

lightly breaded, finished off in our Signature Oven, served over Fusilli \$19
(Recommended with Ravenswood 'Zen of Zin')



Tuscan Veal Marsala

Sauteed Veal deglazed with Fine Marsala Wine with mushrooms in a demi-glaze finished with Parmesean cheese \$19
(Recommended with Louis Jadot, Pinot Noir)

Veal Piccata

Our Famous Lightly Breaded Veal sauteed with capers, artichokes in butter, white wine, lemon juice and topped with Parmesean cheese \$19
(Recommended with Merryvale Chardonnay)

Rigatoni's Tuscan Oven is family owned and operated. You'll find only the highest quality food made from the Freshest ingredients available. We'll strive to make your family dining experience with us pleasurable. Making Rigatoni's the place where Friends and Family Meet. From our family to yours, Bon Appetit!

The Barcena Family

Entrees

Chicken

Served over Pasta with Herbed Garlic Knots - Add your choice of Ceasar, Rigatoni Salad or Vegetable \$3.95
Wheat Pasta \$2.00



Pollo Marsala A La Penne

Sauteed Chicken Breast deglazed with fine Marsala Wine w/mushrooms & a chicken flavored demi-glaze finished with Parmesan Cheese \$15
(Recommended with Louis Jadot, Pinot Noir)



Pollo Parmesan A La Rigatoni

Plump Breast of Chicken sautéed & lightly breaded, topped w/Homemade Marinara & Mozzarella Cheese served over Rigatoni Pasta \$15
(Recommended with J.Lohr 7 Oaks, Cabernet Sauvignon)

Pollo Picatta A La Penne

Plump Chicken Breast, sautéed with butter, white wine sauce, lemon, Parmesan cheese & Capers \$15
(Recommended with Pighin, Pinot Grigio)



Tuscan Chicken Pomodoro

Sauteed Chicken with Garlic, Fresh Tomatoes, Fresh Basil tossed with Extra Virgin Olive Oil. Served with Rigatoni Pasta \$15
(Recommended with Masi, Campofiorin)

Seafood

Served Over Pasta with your choice of Ceasar or Rigatoni Salad. Add a Vegetable \$3.95 Wheat Pasta \$2.00

Seafood Cannelloni

Hand rolled, Stuffed with Lobster Shrimp & Ricotta Cheese, topped with Lemon Cream Sauce, Spinach and Fresh Tomatoes \$19
(Recommended with Merryvale, Chardonnay)

Shrimp Scampi

Fresh shrimp sautéed in our White Wine, Butter, Lemon, & Garlic sauce served over Spaghetti \$17.50
(Recommended with The Jibe Sauvignon Blanc)



Shrimp Pasta

Mounds of sautéed shrimp served over Spaghetti with a Bava Sauce \$17.50
(Recommended with our Pighin Pinot Grigio)



Mussels

Sautéed with fine White Wine, Marinara Sauce & Parmesan Cheese served over Spaghetti \$15
(Recommended with Michele Chiarlo, Barbera D' Asti)

Tuscan Calamari Diabolo

Calamari, sautéed with our Signature (Spicy) Seafood Lobster Stock, comes over our Traditional Pasta \$21
(Recommended with Pighin Pinot Grigio)

Crab Enchilla (Diabolo)

you asked for it and here it is. Your favorite old time seafood dish without the mess at Rigatoni's. This entree will sure hit the right spot. Our Seafood Diabolo sauce will have you begging for more. \$29
(Recommended with Ravenswood 'Zen of Zin')



Tuscan Seafood Paella

Lobster, Shrimp, Scallops & Clams - Arborio Rice sautéed and seasoned with our Signature Seafood Stock and choice Seafood selection, finally we will finish with Butter and Parmesan Cheese \$31
(Recommended with Jibe, Sauvignon Blanc)

www.RigatonisOnline.com

Prices subject to change without notice

Salads

Dressings: Bleu Cheese, House, Ranch, Caesar

Rigatoni Salad

Fresh Spring Mix blend, topped with tomatoes, red onions, olives & cheese \$3.95
(Recommended with Kenwood White Zinfandel)

Greek Goddess

Crisp Spring Mix blend, vine ripe tomatoes & sweet red onions, topped with feta cheese, olives & pepperoncinis \$9
(Recommended with Pighin Pinot Grigio)

Sautéed Chicken

Fresh Spring Mix blend, sweet red onions & olives topped with Sautéed Chicken, Sun-dried Tomatoes, Mozzarella Cheese & Croutons \$9
(Recommended with The Jibe Sauvignon Blanc)



Shrimp or Sea Bass

Fresh Field Greens blend, vine ripe tomatoes, sweet red onions & olives topped with Shrimp or Sea Bass. \$15
(Recommended with our Toasted Head Chardonnay)

Crispy Chicken

Fresh Field Greens blend, w/ vine ripe tomatoes, red onions & olives, sun-dried tomatoes topped with Crispy Chicken & Shredded Mozzarella Cheese \$9 (Recommended with Merryvale Chardonnay)

\$12 Toppings \$2.50 each Recommended with our Blackstone Merlot

Extra cheese, Red onions, Pepperoni, Sausage, Red/Green Peppers, Diced Tomato, Mushrooms, olives

Specialty Toppings \$4.50 each Chicken & Shrimp

Gourmet Toppings \$4.00 Feta cheese, Sun-dried tomatoes, Ricotta, Fresh Baby Spinach

LOW CARB PIZZA-Pizza in a Bowl Individual servings available, 2 toppings \$11

\$18 Spinach & Feta (White Pizza) Recommended with Ravenswood VB Zinfandel

Fresh baby spinach with Ricotta, Mozzarella, Fresh Garlic, Parmesan & Feta Cheese topped with Italian herbs

Tomato & Feta (White Pizza)

Vine ripe tomatoes, Mozzarella, Feta Fresh Garlic & Ricotta Cheese topped with Italian herbs

Rigatoni Signature Our Home made red sauce & mozzarella cheese

Rigatoni's Special Italian Sausage, Meatballs, Onions, Peppers, Mushrooms & Pepperoni



Rigatoni's Founders Premium pepperoni, Italian sausage & mounds of Ricotta

Flights Jump on board to Old Tuscany and tempt your taste buds with our Signature Dessert Flights. Ask your server for our selections. \$2.75 each



Tuscan Flan

Oh my God a sweet ending that is to die for. Our Flan is a must have. Prepared from scratch \$5

Coke, Diet Coke, Tea, Sprite, Powerade Fruit Punch, Coffee \$2.50

Cappuccino, Latte, Espresso \$3.50

We carefully grind each cup of coffee especially for you.

Beer Draft - Bud Light **Glass** \$3.50 **Pitcher** \$12

Import Bottle - Corona, Peroni, Heineken \$4.50

Import Draft - Stella Artois \$4.50 Pitcher \$16

Peroni \$4.50 Pitcher \$16

Sangria By the pitcher or by the glass

S. Pellegrino Zephyrhills Spring Water

(10 & under) Includes drink \$7

Pasta - Spaghetti or Rigatoni with Marinara, Olive Oil & Parmesan

Chicken Tenders - Juicy strips of Chicken

Cheese Sticks - Mozzarella Cheese sticks fried until golden brown with marinara

Ask about our Healthy Choice Wheat Pasta \$2.00

Sharing / Extra Plate Charge \$5.00 • For parties of 6 or more, 18% gratuity will be added.

New York Style Pizza

Gourmet Pizza

Desserts

Drinks

Kids Menu