

STARTERS

TRADITIONAL FRIED CALAMARI | 16  
Tender rings and tentacles dredged in flour, fried to perfection, served with homemade marinara sauce and lemon wedges

CHIPOTLE CALAMARI | 17  
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 | 12  
Arborio rice with vegetables, breaded in panko, fried, and served with homemade marinara sauce

BUFFALO WINGS | 15  
Jumbo wings, sweet and bold or zesty buffalo sauce, served with celery and blue cheese dressing

BAKED CLAMS | 14  
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 | 12  
Batter dipped mozzarella with homemade marinara sauce

GARLIC BREAD BRUSCHETTA | 9  
Homemade garlic bread with herbs, chopped fresh tomatoes, basil and mozzarella

ZUCCHINI STICKS | 12  
Batter dipped slices of zucchini with homemade marinara sauce

COLD ANTIPASTO FOR TWO | 16  
Italian meats and cheeses, roasted peppers, marinated eggplant, and Mediterranean olives

POLENTA CALABRESE | 13  
Artichoke hearts, sun-dried tomatoes, and asparagus in a white wine sauce with marinara

RAILS FRIED MEATBALLS | 15  
Wagyu beef, Italian herbs and spices with homemade marinara sauce and ricotta

MUSSELS MARINARA | 17  
Plump Prince Edward mussels cooked in our zesty homemade marinara sauce

MAINS

CHICKEN

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

PARMIGIANA | 22  
A breaded breast covered with tomato sauce and melted mozzarella \*

MARSALA | 22  
A flavored breast sautéed in a brown sauce with Marsala wine and fresh mushrooms \*

SCARPARIELLO | 23  
Chunks of chicken with hot cherry peppers, sweet peppers, or mixed peppers, sausage, mushrooms and potatoes \*

FRANCESE | 22  
A lightly battered breast sautéed in lemon, butter, and white wine \*

BRUSCHETTA | 22  
Grilled or fried chicken cutlet covered with mixed greens, tomatoes, onions, and olives, in an Italian vinaigrette \*

HALF ROASTED CHICKEN | 23  
Juicy, oven-roasted chicken served with potato and vegetable of the day

TRUFFLE CHICKEN | 25  
Panko encrusted chicken breast in a creamy reggiano truffle sauce

MEAT

VEAL SORRENTINO | 28  
Tender veal layered with eggplant, prosciutto, and mozzarella in a brown sauce with mushrooms \*

RAILS BURGER | 18  
8 ounce Wagyu burger with caramelized onions and mushrooms, Applewood smoked bacon, Monterey jack cheese, with sweet potato fries

COLORADO LAMB T-BONE CHOPS | 37  
In a rosemary demi-glaze with vegetable and potato of the day

HATFIELD RESERVE PORK CHOP | 29  
With hot, sweet, or mixed peppers, onions, sausage, potatoes, and mushrooms

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

N.Y. STRIP  
38

RIB-EYE  
45

SEAFOOD

SHRIMP SCAMPI | 28  
Jumbo shrimp sautéed in olive oil, garlic, white wine, and lemon \*

BLACKENED SCALLOPS OVER MUSHROOM RISOTTO | 32  
Blackened scallops served over a creamy Italian risotto with a medley of portobello, shitake, and button mushrooms

BROILED SALMON OREGENATO | 29  
Fresh salmon filet lightly topped with seasoned Italian bread crumbs, served with grilled vegetables

FRESH HERBED BRONZINI | 29  
Bronzini filet with extra virgin olive oil, minced garlic, and fresh herbs served with grilled vegetables

ZUPPA DI MARE | 40 (ADD LOBSTER TAIL | 15)  
Clams, mussels, calamari, scallops, and shrimp sautéed in a homemade marinara sauce \*

EGGPLANT ROLLANTINI | 22  
Eggplant rolled with ricotta and mozzarella cheese with homemade marinara sauce \*

EGGPLANT PARMIGIANA | 22  
Layers of eggplant with homemade marinara sauce and mozzarella,baked to perfection \*

SALADS

RAILS CHOPPED SALAD | 14  
Mixed greens, cucumbers, olives, onions, tomatoes, candied walnuts, cran-berries and gorgonzola, with creamy balsamic vinaigrette

GARDEN SALAD | 7  
Mixed lettuces, tomatoes, onions, olives, and cucumbers

BOCCONICINI | 14  
Garden vegetables with fresh mozzarella balls in an Italian vinaigrette

ARUGULA | 12  
With tomatoes, olives, onions, dressed with extra virgin olive oil, red wine vinegar, and gorgonzola cheese

CAESAR | 10  
Romaine lettuce with garlic croutons and shaved parmigiano in a creamy caesar dressing

ADD TO ANY SALAD : Chicken 6 | Salmon 10 | Shrimp 10

SOUPS

PASTA FAGIOLE | 8  
Mixed bean soup with celery, potatoes, and pasta

CHICKEN VEGETABLE | 8  
Mixed vegetables in a flavorful stock with shredded chicken

BRICK OVEN PIZZAS

TRADITIONAL CHEESE AND TOMATO | 16  
Add for each item +3: Onions, Peppers, Mushrooms, Pepperoni, Sausage, Meatballs

MARGHERITA | 20  
Tomato sauce, sliced tomato, fresh mozzarella and basil

SANDRA SPECIAL | 20  
Chopped plum tomatoes, garlic, basil, and fresh mozzarella, with a touch of olive oil (no tomato sauce)

PROSCIUTTO | 21  
Smoked prosciutto, smoked mozzarella, homemade ricotta, with a balsamic reduction glaze

BELLA ROCCO | 20  
Broccoli rabe, hot sausage, fresh mozzarella, with a garlic crust (no tomato sauce

BLACK TRUFFLE | 25  
Buffalo mozzarella, homemade ricotta, parmigiano, and black truffle mushrooms

BBQ CHICKEN | 21  
Sweet and bold BBQ sauce with chicken, red onion and mozzarella

CLAM | 21  
Light mozzarella with chopped clams, Applewood smoked bacon, garlic, grated cheese, and oregano

RAILS SPECIAL | 21  
Traditional with everything: pepperoni, sausage, meatballs, peppers, onions, and mushrooms

Gluten Free | 5  
If you have a food allergy, please speak to the owner, manager, chef, or your server

PASTAS

PENNE ALA VODKA | 20  
Homemade Filetto di Pomodoro sauce (with onions and prosciutto) made with a hint of cream and vodka

LINGUINI WITH WHITE CLAM SAUCE | 22  
Freshly shucked clams with olive oil, garlic and parsley, with a touch of red chili pepper flakes

BROCCOLI RABE & SAUSAGE OVER RIGATONI | 22  
Sautéed in extra virgin olive oil and garlic

LOBSTER RAVIOLI | 23  
Lobster and ricotta stuffed ravioli, with shrimp and scallops, in a marinara sauce with a touch of cream

CAVATELLI BOLOGNESE | 21  
In a hearty meat sauce with a touch of cream

RIGATONI ITALIANO | 20  
Sautéed baby eggplant and zucchini in a pink sauce baked with fresh mozzarella

SHRIMP AND CALAMARI | 29  
Sautéed in a savory red sauce and served over linguini

SALMON PORTOBELLO 27  
Chunks of salmon, portobello mushrooms, sun-dried tomatoes, spinach in a pink sauce over black fettuccini

CHEESE RAVIOLI | 19  
Ricotta filled pasta in a homemade tomato sauce

BLACK TRUFFLE TROFIE | 25  
Truffles in a cream sauce with pecorino romano cheese over trofie pasta  
Gluten Free Penne add 2

BEVERAGES | 3.75

ORANGE, CRANBERRY, APPLE JUICE, MILK, CHOCOLATE MILK  
UNLIMITED: PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE,  
UNSWEETENED TEA, RASPBERRY ICED TEA, PINK LEMONADE

KIDS | 12

Chicken Fingers & Fries • Ziti with Meatball  
Chicken Parmigiana with Ziti • Cheese Ravioli

SIDES

GRILLED VEGETABLES | 9  
With extra virgin olive oil and sea salt

RED SKIN SMASHED POTATOES | 9

ESCAROLE & BEANS | 10  
Sauteed with extra virgin olive oil and garlic

BROCOLLI, BROCCOLI RABE, OR SPINACH | 10  
Sautéed with extra virgin olive oil and garlic

TRUFFLE PARM FRIES | 8

SAUTEED MUSHROOMS | 9  
Sauteed mushrooms with caramelized onions

MAC AND CHEESE | 10  
Macaroni in a three cheese blend



