

## Raphael ("Little Willie") Cianchette 1895-1972

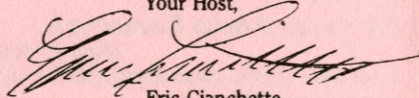
Raphael Cianchette (chahn-keh'-teh) was born on a farm on the outskirts of Sulmona, a small city in the province of Abruzzi, directly east of Rome, Italy. He was the eldest of ten children born to Dominic and Concetta (kohn-cheh'-tah) Susi Cianchette.

In January, 1907, Raphael arrived alone at Ellis Island, New York. He travelled north to East Millinocket, Maine to join his father, who had come to America to help his relatives in the construction of a railroad through northern Maine. Raphael began as a waterboy and stablehand for the men on the construction site.

Concetta remained in Italy at first, helping in her family's restaurant, Ristorante Susi, on the main piazza (square) in Sulmona and caring for Raphael's younger siblings. She later followed her husband and son to America, and they settled in Pittsfield, Maine, again on a farm.

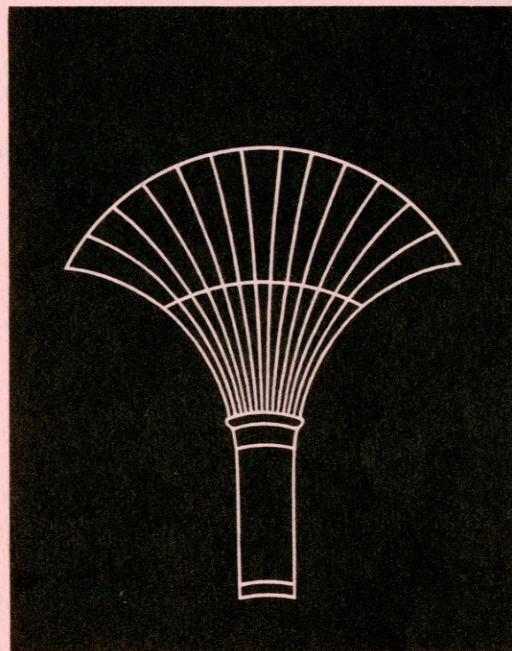
Raphael married in Pittsfield in 1918 and he and his wife Edna raised six sons and a daughter there. Raphael eventually started his own construction company, fulfilling his American Dream.

Many of the dishes at Raphael's are similar to the recipes that Concetta brought with her from Abruzzi. We offer them to you in the spirit of Italy, with passion for great food and with pride.

Your Host,  
  
Eric Cianchette  
Raphael's Grandson

# Raphael's

## The Northern Italian Restaurant



36 Market Street  
Portland, Maine 04101

(207) 773-4500

Valet Parking Available  
Reservation Suggested

Lounge: Mon.-Fri. 11:30 a.m.-12:30 a.m.

Sat. & Sun. 4:30 p.m.-12:30 a.m.

Lunch: Mon.-Fri. 11:30 a.m. - 2:00 p.m.

Dinner: Sun.-Thurs. 5:00-10:00 p.m.

Fri. & Sat. 5:00-11:00 p.m.

MC/Visa, American Express and  
Diners Club Accepted



# Dinner Menu

## Antipasti

**Zuppa del Giorno** priced daily  
Soup of the day

**Minestrone** one dollar and ninety-five

**Vitello in Circolo** five dollars and ninety-five  
Thinly sliced veal, layered with prosciutto and fontina cheese, rolled, roasted and sliced, and served chilled on a tomato couville

**Boursin al Forno in Filo** three dollars and ninety-five  
Baked garlic and herb cheese on a flaky crust, served on Marinara sauce

**Lumache Fiorentini** three dollars and ninety-five  
Escargots baked with spinach and cream and topped with grated provolone cheese

**Gamberi** one dollar and fifty  
Chilled jumbo shrimp poached in a seasonal bouillon and served with our homemade cocktail sauce

**Ostriche** seventy-five cents each  
Fresh oysters on the half shell

**Vongole** seventy-five cents each  
Fresh littleneck clams on the half shell

**Pasta fresche**  
Our fresh, homemade pasta dishes are available in half portions as appetizers

## Insalate

**Insalata Cesare** two dollars and ninety-five  
Freshly tossed Caesar salad finished with freshly grated parmigiano cheese

**Insalata Caprese** four dollars and twenty-five  
Slices of mozzarella cheese, prosciutto, tomato and julienne scallions, glazed with an herbal vinaigrette dressing

## Pasti

All of our meals are served with fresh Italian bread, our house salad, vegetable, and choice of accompaniment.

## Pasta

All of our pasta is made in house.

**Capelloni con Aglio ed Olio** seven dollar and ninety-five

Angel hair pasta tossed in virgin olive oil with garlic and parsley

**Ravioli alle Quattro Stagioni** eleven dollars and ninety-five

Veal ravioli in a four cheese sauce featuring gorgonzola, parmigiano, romano and boursin

## Gnocchi alla Gorgonzola

eight dollars and twenty-five  
Italian potato dumplings in a tomato gorgonzola cheese sauce

**Fettucini Cianchette** twelve dollars and ninety-five  
Spinach and egg fettucini tossed with scallops and shrimp in a parmigiano cream sauce

## Vitello

**Vitello Saltimbocca** fourteen dollars and fifty  
Veal medallions with prosciutto and sage, laced with gruyere cheese

**Vitello Valdostana** fourteen dollars and fifty  
Veal medallions stuffed with fontina cheese, dipped in egg batter and sauteed in olive oil, white wine and fresh lemon juice

**Vitello Piccata di Venezia** fourteen dollars and fifty  
Sauteed veal with capers, fresh lemon juice, white wine, and finished with a brown veal glaze

**Vitello Raphael** fourteen dollars and fifty  
Fresh spinach encased with provolone cheese and topped with medallions of veal sauteed in a lemon and brown butter sauce

## Pollo

**Pollo Marsala** ten dollars and ninety-five  
Broiled bonless breast of chicken finished with a Marsala wine sauce

**Pollo con Vino e Formaggio** twelve dollars and fifty  
Boneless breast of chicken in a sauce featuring boursin, parmigiano and romano cheeses along with sherry, soave and chianti wines

**Pollo Concetta** eleven dollars and ninety-five  
Breast of chicken sauteed with asparagus and prosciutto, flashed with sherry and finished with boursin cheese

## Agnello e Carne

**Costolette d' Agnello Zingara** seventeen dollars and ninety-five  
Medallions of lamb set on a shredded vegetable pancake and finished with a Madeira wine sauce

**Carni Variate** seventeen dollars and ninety-five  
Tender cuts of lamb, beef and veal, each served with its own complementing sauce

**Filetto di Bue** fifteen dollars and ninety-five  
Broiled filet mignon cooked to your specification

**Bistecca al Diavolo** thirteen dollars and ninety-five  
Broiled sirloin steak served with a Marsala wine and spicy pepper sauce

**Bistecca Primo Cameriere** thirteen dollars and ninety-five  
Broiled sirloin steak accompanied by a lemon parsley butter



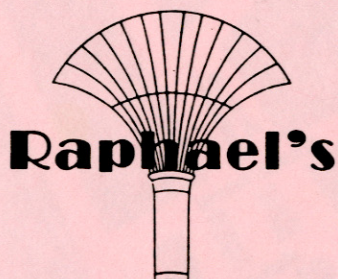
## Pesce

**Tonno al Formaggio** *thirteen dollars and ninety-five*  
*Broiled tuna stuffed with smoked gouda cheese in*  
*a sage butter sauce*

**Sogliola Piemontese** *eleven dollars and ninety-five*  
*Fresh sole sauteed with julienne vegetables and*  
*sultana raisins finished with herbs and cream*

**Ciuppino** *fifteen dollars and ninety-five*  
*Fresh fish and shellfish in a tomato bouillon with*  
*saffron and herbs*

**Aragosta del Cuoco** *market price*  
*Whole Maine lobster served traditionally boiled or*  
*as the chef's creative presentation*



## Lunch Menu

Lunch is served at Raphael's and Little Willies Monday through Friday from 11:30 a.m. - 2:00 p.m. We offer a wide variety of affordable and fast menu items served by our professional waitstaff. Soups, sandwiches, finger foods, salads, and entrees enable you to choose the food items which suit your mood and your budget, since our menu ranges from \$1.95 to \$4.50 in price. Join us for lunch sometime.

## Banquets

Raphael's is available day and night for a variety of group functions. We can accommodate up to sixty guests in a seated dining format and even more for a cocktail party or wine tasting. We can also accommodate small groups in a private setting since we have the ability to partition off small sections, adding to your privacy. You can develop a meal plan from our menu, make use of our banquet plan, or allow our chefs Alex Gingrich and Glen Tracy to work with you in designing a personalized presentation for your special occasion.

## Wine

We feature an ever expanding wine list current with over three hundred selections. We also host wine dinners, tastings and classes from time to time. Please ask about our mailing list so you can be kept informed about our various activities.

# Little Willie's Lounge

featuring

**Piano Entertainment**  
Wednesday - Saturday Evenings

**Free Hors d'oeuvres**  
Monday - Friday, 4-7, while they last

## Raw Bar

Day and Evening at Little Willie's

**Jumbo Shrimp** *two dollars each*  
*Chilled jumbo shrimp poached in a seasoned bouillon*  
*and served with our homemade cocktail sauce*

**Fresh Oysters on the Halfshell**  
*seventy-five cents each*

**Fresh Littleneck Clams on the Halfshell**  
*seventy-five cents each*

## Finger Foods

**Chicken Tenders** *three dollars and ninety-five*  
*Fried strips of white chicken accompanied*  
*with your choice of cocktail sauce or*  
*sweet and sour sauce*

**Fried Mozzarella Sticks** *three dollars and fifty*  
*Deep fried breaded mozzarella sticks*  
*served with Marinara sauce*

**Mini Bagel Pizzas** *three dollars and twenty-five*  
*Miniature bagels topped with pizza sauce and cheese*

**Italian Egg Rolls** *four dollars and fifty*  
*Two egg rolls stuffed with sweet Italian sausage,*  
*beansprouts and tomatoes, served on an apricot*  
*horseradish sauce*



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Back Cove

