

RAVELLO

R I S T O R A N T E

CHEF DE CUISINE: JAMES HICKS

MANAGER: CORNELIUS BURTON

SMALL PLATES

BURRATA 16

BALSAMIC ROASTED TOMATOES, PESTO, PECANS

PIMENTO CHEESE ARANCINI 15

SPICY TOMATO JAM, PARMESAN, CRISPY PROSCIUTTO

SALUMI BOARD 26

ASSORTMENT OF CURED MEATS & CHEESES, CIABATTA

HALF DOZEN OYSTERS (RAW) MKT

CHAMPAGNE MIGNONETTE, LEMON

HALF DOZEN OYSTERS (BAKED) 28

PIMENTO CHEESE, CRISPY PANCETTA, PANKO

MEATBALLS 14

ARRABBIATA SAUCE, PECORINO

CALABRIAN GULF SHRIMP 18

BUTTERNUT SQUASH PUREE, PEPITAS,

GOAT CHEESE, SAGE OIL

FRIED ROMAN ARTICHOKES 15

TRUFFLE PARMESAN AIOLI, LEMON WEDGE

BRAISED PORK BELLY 15

APPLE AND FENNEL SLAW, CALABRIAN HONEY

SALADS

ROASTED BEET & BURRATA SALAD 14

ROASTED BEETS, BURRATA, CANDIED PECANS, PICKLED ONION,
PROSCIUTTO, MIXED GREENS, APPLE CIDER VINAIGRETTE

TUSCAN SALAD 12

TOASTED FOCCACIA, ROASTED SQUASH, RED ONION, SAGE,
PECANS, BALSAMIC-HONEY REDUCTION

PASTA

CACIO E PEPE 18

BUCATINI, PECORINO FOAM, BLACK PEPPER

DUCK RAGU 26

SPICY DUCK RAGU, SEMOLINA GNOCCHI, PECORINO

SEAFOOD LINGUINI 28

SHRIMP, SCALLOPS, MUSSELS, RED PEPPER, KALE, TOMATOES, LEMON

RIGATONI BOLOGNESE 28

SHORT RIB RAGU, HERB WHIPPED RICOTTA, FRIED GARLIC & CHILI

MAFALDINE 22

TRUFFLE CREAM, MUSHROOMS, BLACK TRUFFLE PEARLS

RAVIOLI 24

SHORT RIB, RED WINE BRAISED ONION, PECORINO, CRISPY SHALLOT

ADD ON

GRILLED GULF SHRIMP (5)

15

SEARED SCALLOPS (3)

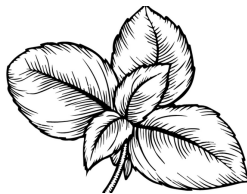
18

MEATBALLS (3)

14

ROASTED CHICKEN

20



ENTREES

RED SNAPPER 40

GRILLED RED SNAPPER, BUTTERNUT SQUASH PUREE, CRISPY BRUSSELS,
SORGHUM-CITRUS REDUCTION

SCALLOP RISOTTO 32

PAN SEARED SCALLOPS, TRUFFLE RISOTTO, SAUTEED KALE, PICKLED ONION,
ROASTED GARLIC CREAM

HALIBUT 38

PROSCIUTTO WRAPPED HALIBUT, COLLARD GREENS, APRICOT MOSTARDA

BEET RISOTTO 22

BEET RISOTTO, GOAT CHEESE CREAM, PESTO, FRIED BASIL

JOYCE FARMS CHICKEN 36

GRILLED POULET ROUGE, CREAMY SWISS CHARD, SMASHED FINGERLING
POTATOES, CHIMICHURRI VERDE

HEARTH GRILLED OCTOPUS 28

GRILLED OCTOPUS, BUTTERNUT SQUASH & POTATO PUREE, ASPARGUS,
PAPRIKA AIOLI, CHIVE OIL

SIDES 8

TRUFFLE RISOTTO

CREAMY RISOTTO WITH BLACK
TRUFFLE AND PARMESAN

BRUSSELS SPROUTS

CRISPY SPROUTS WITH CALABRIAN HONEY

COLLARD GREENS

BRAISED WITH CONECUH

GRILLED ASPARAGUS

TENDER, CHARRED SPEARS WITH LEMON
OIL

SMASHED POTATOES

CRISPY FINGERLINGS FRIED GOLDEN

SEMOLINA GNOCCHI

SEARED ROMAN-STYLE WITH PARMESAN

A LA CARTE

FILET MIGNON 46

6 OUNCE FILET GRILLED WITH BLACK GARLIC & BOURBON DEMI-GLACE

NEW YORK STRIP 60

16 OUNCE GRILLED NEW YORK STRIP WITH PEPPERCORN CREAM SAUCE

BONE-IN PORK CHOP 38

10 OUNCE GRILLED BONE-IN PORK CHOP WITH PINE NUT-MOLASSES
ROMESCO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS*