

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 16

SPICY TOMATO JAM, PARMESAN, CRISPY PROSCIUTTO

SALUMI BOARD 30

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 18

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 18

APPLE AND FENNEL SLAW, CALABRIAN HONEY

SALADS

ROASTED BEET & BURRATA SALAD 15

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

TUSCAN SALAD 14

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

PASTA

CACIO E PEPE 20

BUCATINI, PECORINO FOAM, BLACK PEPPER

DUCK RAGU 26

SPICY DUCK RAGU, SEMOLINA GNOCCHI, PECORINO

SEAFOOD LINGUINI 32

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

RIGATONI BOLOGNESE 30

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

MAFALDINE 26

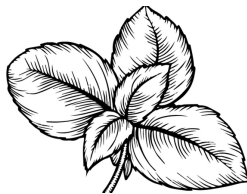
TRUFFLE CREAM, MUSHROOMS, BLACK TRUFFLE PEARLS

RAVIOLI 30

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

ADD ON

GRILLED GULF SHRIMP (5)	15
SEARED SCALLOPS (3)	18
MEATBALLS (3)	16
ROASTED CHICKEN	20



ENTREES

RED SNAPPER 42

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

SCALLOP RISOTTO 36

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

HALIBUT 42

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 32

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

SIDES

TRUFFLE RISOTTO 12

CREAMY RISOTTO WITH BLACK
TRUFFLE AND PARMESAN

BRUSSELS SPROUTS 8

CRISPY SPROUTS WITH CALABRIAN HONEY

COLLARD GREENS 8

BRAISED WITH CONECUH

GRILLED ASPARAGUS 8

TENDER, CHARRED SPEARS WITH LEMON
OIL

SMASHED POTATOES 8

CRISPY FINGERLINGS FRIED GOLDEN

SEMOLINA GNOCCHI 10

SEARED ROMAN-STYLE WITH PARMESAN

A LA CARTE

FILET MIGNON 48

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

NEW YORK STRIP 60

16 OZ GRILLED NEW YORK STRIP WITH PEPPERCORN CREAM SAUCE

BONE-IN PORK CHOP 38

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

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