

RAVELLO

R I S T O R A N T E

EXECUTIVE CHEF: JAMES HICKS

GENERAL MANAGER: JUD BLOUNT JR

SMALL PLATES

FOCACCIA 7

HOUSE FOCACCIA, SINGLE-ESTATE OLIVE OIL, SEA SALT

BURRATA 18

ROASTED RED GRAPES, THYME, BALSAMIC, EVOO

FRIED CALAMARI 17

CALABRIAN SUGO, LEMON WEDGES

HALF DOZEN OYSTERS (BAKED) 26

'NDUJA BUTTER, PECORINO, BREADCRUMBS, CHARRED LEMON

MEATBALLS 18

BLACK TRUFFLE DEMI, ROASTED MUSHROOM, PARMESAN

CALABRIAN GULF SHRIMP 18

ROASTED CHERRY TOMATO, HERBS, BUTTER WINE SAUCE

FRIED ROMAN ARTICHOKEs 16

TRUFFLE PARMESAN AIOLI, CHARRED LEMON

BRAISED PORK BELLY 18

CAULIFLOWER PURÉE, BREADCRUMBS, CHIVES, CALABRIAN HONEY, LEMON

SALADS

BURRATA BEET SALAD 15

ROASTED BEETS, BURRATA, TOASTED PECANS, BLOOD ORANGE, PICKLED ONIONS, ARUGULA, BASIL VINAIGRETTE

GRILLED CAESAR 16

GRILLED ROMAINE, SHAVED PARMESAN, FRIED CAPERS, FOCACCIA BREADCRUMBS, PARMESAN TUILE

PASTA

CARBONARA 22

BUCATINI, PECORINO, CRISPY GUANCIALE, CURED EGG YOLK

ITALIAN SAUSAGE LASAGNA 26

SPICY ITALIAN SAUSAGE, ALLA VODKA, CHILI GARLIC CRISP, BASIL

MUSHROOM RAVIOLI 30

MUSHROOMS, MASCARPONE, TRUFFLE CREAM, ARUGULA

VEAL BOLOGNESE 30

GNOCCHI SARDI, VEAL, PORCINI MUSHROOMS, PARMESAN, PORCINI DUST

ORECCHIETTE 28

SPICY ITALIAN SAUSAGE, KALE, TOMATO, RED PEPPER, PARMESAN

RICOTTA GNOCCHI 26

GOLDEN FRIED GNOCCHI, ALLA VODKA SAUCE, BURRATA, PARSLEY

ENTREES

RED SNAPPER 42

BUTTERNUT SQUASH RISOTTO, TOASTED PEPITAS, SPINACH, GOAT CHEESE, BALSAMIC

ORA KING SALMON 40

PARMESAN SMASHED POTATOES, COLLARD GREENS, MUSTARD MAPLE BOURBON GLAZE

OCTOPUS 34

ROASTED SQUASH, CAULIFLOWER, TOMATOES, BRUSSELS, PESTO AIOLI

SEAFOOD RISOTTO 42

SCALLOPS, SHRIMP, LOBSTER, SPINACH, LEMON, CHIVE OIL

AIRLINE CHICKEN BREAST 36

ARUGULA FENNEL SALAD, MASHED POTATO, BLACK GARLIC CREAM
TOPPED WITH SPINACH, GOAT CHEESE, RICOTTA, TOMATO

PAN FRIED VEAL 38

BUTTERNUT SQUASH POLENTA, ROASTED TOMATO, CRISPY PROSCIUTTO, SAGE

FILET 50

6 OZ. GRILLED FILET, POTATO GRATIN, CHARRED BROCCOLINI, GORGONZOLA BUTTER, BALSAMIC

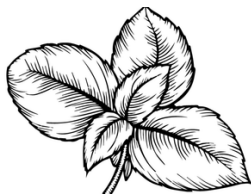
BRAISED LAMB SHANK 52

PARSNIP PURÉE, BABY CARROTS, BLACK GARLIC SAUCE, CRISPY SHALLOT

CHEF'S FEATURE MKT

MARKET CATCH / BUTCHER'S CUT

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



RAVELLO

R I S T O R A N T E

SPARKLING

- SPARKLING RED BANFI ROSA** - REGALE SPARKLING RED DOCG, ITALY | **15/55**
- PROSECCO CASA FARIVE** - VALDOBBIADENE PROSECCO SUPERIORE DOC, VENETO | **15/56**
- BRUT GRATIEN MEYER** - CRÉMANT DE LOIRE BRUT | **14/52**

WHITE / ROSE

- PINOT GRIGIO | 12/42**
NESTORE BOSCO (FRIULI)
- SAUVIGNON BLANC | 14/52**
DOMAINE BEAUSÉJOUR (TOURAINÉ)
- SOAVE | 14/52**
TENUTA DI CORTE GIACOBBE (VENETO)
- WHITE PINOT | 15/56**
WILLAMETTE VALLEY VINEYARDS (OREGON)
- CHARDONNAY | 16/60**
LA MIRAJA (ITALY)
- ROSÉ | 15/56**
CICADA SONG (FRANCE)

REDS

- PINOT NOIR 14/52**
STOLLER (OREGON)
- DOLCETTO | 14/52**
DE FORVILLE (PIEDMONT)
- BARBERA | 15/56**
LA MIRAJA “LE MASCHE” (ITALY)
- QUADRIO | 16/60**
VALTELLINA SUPERIORE (ITALY)
- CHIANTI | 15/56**
QUERCETO CLASSICO (ITALY)
- MALBEC | 14/52**
TRIVENTO GOLDEN RESERVE (MENDOZA)
- CABERNET | 18/68**
KATHERINE GOLDSCHMIDT
STONEMASON HULL (CALIFORNIA)

HERE



- CAMILIA ROW TEA** 15
MAKER'S MARK CASK STRENGTH,
PIINEAPPLE ORANGE CORDIAL,
SWEET TEA SYRUP, LIME JUICE,
BITTERS
Zachary Proper, c. 2026



- FIORE VIOLA** 15
PEA FLOWER-INFUSED
TITO'S, ST. GERMAIN
LEMON JUICE, SIMPLE SYRUP
Hailey Elliott, c. 2026



- SOUTHERN SPICE** 15
CONDESA GIN, ANCHO
REYES POBLANO CORDIAL,
LIME JUICE, SIMPLE SYRUP
Olivia Mason, c. 2026



- MALFY SUNSET** 15
GRAN CENTENARIO, BLOOD
ORANGE, APEROL, HONEY,
MANGO
Courtney Mitchell, c. 2026



- INTRO TO APEROL** 15
CITADELLE, APEROL,
SIMPLE SYRUP, LEMON
JUICE
Audrey Saunders, c. 2006



- LAVENDER MARTINI** 15
GREY GOOSE, SEVÉZ
LAVENDER LIQUEUR, DRY
VERMOUTH
Simon Difford, c. 2006



- JUNGLE BIRD** 15
APPLETON ESTATE RUM,
CAMPARI, PINEAPPLE, DEMERARA
SYRUP, LIME JUICE
Jeffrey Ong, c. 1973



- BOURBON RENEWAL** 15
OLD FORESTER 86, CRÈME DE
CASSIS, SIMPLE SYRUP,
LEMON JUICE
Jeffrey Morgenthaler, c. 2004