

Bar Menu

Portabello fries	Panko, egg & flour breaded, roasted red bells, pecorino, chipotle aioli	7
Grilled portabello mushroom	marinated & grilled , caramelized mushroom jus, creamy polenta	10
Tuscan white bean soup	with rosemary infusion, prosciutto and pancetta	8
Soup of the Day	with market ingredients	8
Burger sliders	ravello's blend sirloin patty, cheese, brioche bun, fries	9
Pizza margherita	fresh burrata, organic basil, reggiano shavings	12
Classic pizza pepperoni	cured italian pepperoni, shredded mozzarella, homemade tomato basil sauce	12
Bianca flatbread	White sauce, shredded cheeses, sage	10
Seasonal flatbread	farmers market ingredients & inspired combinations from our chef and kitchen team	12
Grilled shrimp in prosciutto & basil	mascarpone polenta, garlic vermintino beurre blanc	12
Crispy calamari	tentacles and rings, calabrese peppers & a roasted red bell pepper aioli	12
Steamed littleneck clams	spicy garlic sauce, white beans and ramps ,extra virgin olive oil	11
Tuna crudo	cucumber salad, pickled ginger, soy & wasabi	16
Daily selection of oysters	freshly harvested, on the half shell, cocktail sauce, horseradish, mignonette	market
Grilled artichoke	meyer lemon soy marinade, tarragon aioli, clarified butter, red bell pepper aioli	14
Charcuterie	weekly selection of cheese & meats, figs, nuts, tapenade	16
Meatballs	proprietary meat blend, port wine reduction, reggiano	12
The Americano burger	ravello's blend sirloin patty, cheese, bibb lettuce, garlic aioli, red onion, tomato, pickle	15

Happy hour bar only specials available from 4:30pm to 7pm daily and 10pm to close

\$5 each well drinks, glass of Mezzacorona Pinot Grigio or Querceto Chianti classico, domestic & draught beer, martini of the day

Food specials Calamari **\$6**, pepperoni pizza **\$5**, small Caesar salad **\$4**, mini burger slider each **\$3**, oyster each **\$2**, chips **\$1**