

# Bar Menu—served from 4pm daily



**Soup of the Day**—with chef's daily selection of market ingredients 9.49

**Pizza margherita**—fresh burrata, organic basil, reggiano shavings 13.49

**Classic pizza pepperoni**—cured italian pepperoni, shredded mozzarella, homemade tomato basil sauce 13.49

**Seasonal flatbread**—farmers market ingredients & inspired combinations from our chef and kitchen team 12.49

**Grilled shrimp in prosciutto & basil**—mascarpone polenta, garlic vermintino beurre blanc 13.49

**Crispy calamari**—tentacles and rings, calabrese peppers & a roasted red bell pepper aioli 13.49

**Steamed littleneck clams**—spicy garlic sauce, white beans and ramps ,extra virgin olive oil 12.49

**Tuna crudo**—cucumber salad, pickled ginger, soy & wasabi 16.49

**Daily selection of oysters**—freshly harvested, on the half shell, cocktail sauce, horseradish, mignonette 20.49

**Portabello fries**—Panko, egg & flour breaded, roasted red bells, pecorino, chipotle aioli 10.49

**Grilled portabello mushroom**—marinated & grilled , caramelized mushroom jus, creamy polenta 11.49

**Grilled artichoke**—meyer lemon soy marinade, tarragon aioli, clarified butter, red bell pepper aioli 13.49

**Charcuterie**—selection of cheese & meats, figs, nuts, tapenade 17.49

**Ravello bone marrow burger**—ravello's blend sirloin patty, cheese, bibb lettuce, garlic aioli, red onion, tomato, pickle 16.49

**Burger sliders**—ravello's blend sirloin patty, cheese, brioche bun, fries 10.49

**Happy hour bar only specials** available from 4:00pm to 7pm daily

**\$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

## Sparkling & White selections

Ruffino-prosecco	Venice	10
Mezzacorona pinto grigio	Trentino	10
Ferrari Carano sauvignon blanc	Sonoma	11
Coppola Director's Cut-chardonnay	Russian River	13
Trefethen-chardonnay	Napa	16
Reds		
Querceto-chianti classico	Tuscany	10
San Felice-chianti classic "gran selezione"	Poggio Rosso	21
Josh Cellars-cabernet sauvignon	North Coast	10
Coppola Claret-cabernet sauvignon	California	16
Santo Stefano-cabernet sauvignon	Rutherford	18
Wild Horse-pinot noir	Central Coast	12
Davis Bynum-pinot noir	Russian River	15
Markham-merlot	Napa	12
Achaval Ferrer-malbec	Argentina	14
Kenwood "Jack London"-zinfandel	Sonoma	14

## Coravin Selection

Coppola Archimedes-cabernet sauvignon	Alexander Valley	24
Far Niente-chardonnay	Napa	30
Guado al Tasso-super tuscan	Florence	45
Bella Union-cabernet sauvignon	Napa	45
<b>Cocktails</b>		
"Elit" Martini-Stoli Elit shaken and up, served with blue cheese olives		15
"Standard"-Stoli vodka, cucumber, mint, cane sugar & lime		13
"Old Fashion"-Makers 46, sugar, angostura bitters, orange		15
"Gold Rush"- Makers 46, lemon, basil, honey		15
"Margarita"-Casamigos blanco tequila, Combier d'orange, lime, agave		15
"Posta Area"-Skyy pear vodka, lime, honey, prosecco & mint		14
"Raposa"-Skyy grapefruit, Campari, Mixwell grapefruit, lime, bitters		15
"Nixon"-bulldog gin, Benedictine, lemon, cane, Absinthe, bitters		16
"La Mora Collins"-Devils cut bourbon, blackberries, lemon, cane, soda		16
"Moscow Mule"- Grey Goose vodka, ginger beer, mint		14
"Sidecar"-Combier d' orange, Hennessy, lemon, sugar rim		16
"Aperol Spritz"-Aperol aperitivo, soda, prosecco, orange, olives		13
"Grateful Dead"- vodka, rum, gin, triple sec, Chambord , gummy bears		15