

Ravello

BAR & GRILL
Italian Steakhouse

Starters

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-20.49

Colossal Shrimp cocktail-house-made cocktail sauce-20.49

Chesapeake Bay lump crab cake-garlic aioli asparagus salad-20.49

Salads

Classic Caesar salad-anchovy vinaigrette, house-made croutons & parmesan Reggiano-9.49 Half-6.49 add chicken-14.99 add salmon-16.99 add shrimp-16.99

"Ravello" salad- Italian greens, red onion, cherry tomatoes, apple cider herbed vinaigrette, house special fried goat cheese-15.49 half-9.49

"N W S" salad-hot house cucumbers, tomatoes, jalapeño, avocado, blue cheese, balsamic vinaigrette-14.49

Wedge salad- Organic Boskovich farms iceberg lettuce, bleu cheese dressing, baby heirloom tomatoes, Nueske bacon-10.49

Caprese salad-fresh mozzarella, farmers market heirloom tomatoes, basil, Modena balsamico, extra virgin olive & basil oil-12.49

Roasted beet salad-red & golden varieties, baby wild arugula, red onion tomatoes, goat cheese, herb vinaigrette-15.49

Avocado & baby shrimp salad-dressed baby greens, orange & flame grapefruit discs, garlic chilé honey lime marinade-16.49

Asian Pear salad-with arugula, goat cheese, tangy lemon dressing, and crunchy pumpkin seeds-14.49

Starters

Grilled shrimp in prosciutto & basil-mascarpone polenta, garlic vermentino beurre blanc-13.49

Grilled artichoke (Monterrey farms)- Meyer lemon soy marinade, tarragon aioli, clarified butter, red bell pepper aioli-13.49 (seasonal)

Classic bruschetta-tomato, garlic, basil, olive oil, balsamic, served on a toasted crostini-8.49

Grilled portabella mushroom-marinated & grilled, caramelized mushroom jus, creamy polenta-11.49

Seasonal flatbread-farmers market ingredients & inspired from our chef and kitchen team-12.49

Pizza & Pasta

Prosciutto & arugula pizza-organic arugula, salt cured prosciutto di parma-14.49

Picante & spicy sausage pizza -sausage, roasted jalapeños, provolone-14.49

Margherita Pizza- fresh mozzarella, organic basil, Reggiano shavings-13.49

Classic pepperoni pizza-cured Italian pepperoni, shredded mozzarella, home-made tomato basil sauce-13.49

Linguine alla vongole-littleneck clams, herbs, shallots, aromatic chardonnay butter seafood broth-23.49

Penne with spicy Italian sausage-spicy ground sausage, fontina, pecorino, parmesan-22.49

Spaghetti & meatballs-house-made meatballs, garlic, onions, organic herbs, authentic grana Padano-22.49

Fettucine alfredo-original roman recipe-20.49 add shrimp-27.49 add chicken-25.49

Wild boar ragù with Pappardelle-sage, carrots, celery, onions Coppola chardonnay tomato sauce-23.49

Michael's suggestions

Surf & Turf-6oz petit filet served with 5oz Canadian lobster tail, drawn butter-45.49

Kurobuta pork chop-12oz with julienne of apples and jicama, apple cider and creole mustard glaze-41.49

Colorado lamb chops-grilled medium rare, pinot noir thyme jus, garlic mashed potatoes, asparagus-41.49

Grilled lemon garlic 1/2 chicken-"Mary's chicken", mascarpone polenta, broccoli, garlic caper sauce-23.49

Lasagna Bolognese-layers of sirloin & wild boar ragù, cheese, herbs, béchamel-22.49

Ravioli of the day-chef inspired with farmers market ingredients-26.49

Seafood

Pan seared branzino filet-fennel mashed potatoes, picatta beurre blanc, micro greens & arugula-27.49

Roasted cedar plank salmon-roasted potatoes, haricot vert almandine, grilled lemon wheel-26.49

Colossal shrimp-colossal prawns, chili garlic sauce, saffron risotto, charred asparagus, frisée-29.49

Chilean sea bass-butternut squash gnocchi, sage brown butter, haricot verts-45.49

Jumbo sea scallops-pan seared, beurre rouge sauce, wild mushroom risotto, grilled asparagus-35.49

Wild Alaskan red king crab legs-creamed spinach, drawn garlic butter-48/pound

Prime Steak

Please choose one of the following Ravello signature compound butters to top your steak, herb-garlic, bone marrow, blue cheese & chive

Bone in Ribeye-16 oz. handcut 41.49

New York Pepper crusted steak-14oz handcut-39.49

Filet Mignon-12 oz. handcut-45.49

Tomahawk-40 oz. cooked medium rare- medium for optimal flavor, great for two-115.49 (limited quantities)

Ravello bone marrow burger- bone marrow blend sirloin patty, cheese, bibb lettuce, garlic aioli, red onion, tomato, pickle-16.49

add colossal shrimp, lobster or crab to any steak 18.49

The following Ravello Bar and Grill sauces are available for 3.49 béarnaise, green peppercorn brandy, mushroom-cabernet demi-glaze

To share

Charcuterie and cheese plate-selection of cheese & meats, figs, nuts tapenade-17.49

Portobello fries-Panko, egg & flour breaded, roasted red bells, pecorino, chipotle aioli-10.49

Lobster mac-n-cheese-as magnificent as it sounds-19.49

The “New” au gratin potatoes-chef inspired twist on the classic-12.49

Creamed spinach-blended with onion, bacon & béchamel sauce for extra creaminess-11.49

Grilled Asparagus-lightly grilled drizzled with olive oil, lemon and salt-13.49

Garlic mashed potatoes-potatoes, cream, roasted garlic, butter-12.49

Sautéed burgundy mushrooms- 12.49

Balsamic glazed cipollini onions-11.49

Wild mushroom risotto-mix of wild mushrooms, shallots, chardonnay-chicken stock, herbs, parmesan-13.49

French fries- a generous portion of shoestring fries served with chipotle ketchup & garlic aioli-8.49



Desserts

“NYC”- New York style cheesecake with a raspberry coulis, scoop of raspberry sorbet and a pistachio cookie crumble-9.49

Tiramisu-classic tiramisu with house-made lady fingers-9.49

Churro bowl ala mode- house-made churro pastry bowl with vanilla bean gelato, topped with chocolate ganash-9.49

Cannoli-mini cannoli on top of crème anglaise with a blueberry compote-9.49

Crème brûlée-vanilla bean custard topped with a thin, brittle crust of caramelized sugar-9.49

Carrot cake-moist, flavorful, spiced cake with an orange essence cream cheese frosting-9.49

Affogato-double shot of espresso poured tableside over vanilla gelato-9.49

Beverages

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 classico “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 of exclusive wines by the glass, ask your server

Ports, cordials, single malt scotches, specialty coffee’s available from our fully stocked bar

We gladly provide service for your personal wine not offered on our wine list. \$20 per 750 ml bottle up to three bottles and \$40 per 750 ml bottle thereafter

Cocktails

“Elit” Martini-Stoli Elit shaken and up, served with blue cheese olives	16
“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

Beer

Draft- Dos Equis Lager, Anchor Steam, 3 Weavers, Bira Moretti	9
Chimay Grand Reserve Blue	14
Guinness stout	9
Heineken, Coors Light, Peroni, Sam Adams, Trumer Pilsner, Newcastle, Allagash White, Modelo Especial, Bohemia, Buckler N/A	8

Non-Alcoholic

Lavazza Italian Coffee-4, Hot teas-5, Iced Tea Black or Currant-4
Espresso single shot-4, Cappuccino, Latte, Mocha, Double shot-7
Evian 750 ml still water-6, Badiot 750 ml sparkling water-6

Executive chef **Carlos Escalante** invites you to “live the good life” as many of the world’s famous have done for generations. Hercules loved a nymph called Amalfi and sought the most beautiful place in the world to immortalize her. Take a culinary walk with us and experience the dramatic, breathtaking coastal and mountain views that tumble into the Mediterranean sea overlooking the isle of Capri.