



# Antipasti

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## *Mozzarella, Prosciutto, & Tomato*

Authentic Italian ham, fresh mozzarella, ripe tomato, fresh basil, olive oil & Balsamic Vinager. 19

## *Gamberi E Avocado*

Jumbo shrimp with sliced avocado & homemade cream sauce served in a fresh pineapple. 20

## *Grilled Pear Gorgonzola*

An Orioli family recipe! Fresh sliced pear topped with Gorgonzola cheese crushed walnuts grilled to perfection. 13

## *Sauteed Clams or Mussels*

Your choice of fresh clams or mussels sauteed in wine, garlic & spices. 18

## *Gamberi alla Ravenna*

A secret recipe from the Orioli family. Jumbo shrimp sauteed in a homemade whiskey cream sauce. 19

## *Sea Scallops*

Wrapped in prosciutto & pan-seared. 22

## *Wild Boar Italian Sausage*

Grilled with smoked bacon & served sliced with a side of spicy marinara sauce. 17

## *Zucchini Gorgonzola*

Fresh zucchini lightly beer battered fried & topped with crumbles of Gorgonzola cheese. 12

## *Grilled Bruschetta*

Fresh-grilled Italian bread topped with tomato, fresh basil, oregano, olive oil & balsamic vinegar. 12

## *Lumache (Escargot)*

Fresh snails cooked with garlic, parsley & butter. Served with toast. 19

## *Mozzarella alla Caprese*

Fresh mozzarella, sliced ripe tomato & fresh basil topped with extra virgin olive oil & Balsamic Vinager. 12

## *Calamari Fritti*

Fresh squid, lightly breaded & flash fried. Served with warm marinara sauce. 17

## *Dates alla Ravenna*

Four dates stuffed with Mascarpone and goat cheeses, wrapped in smoked bacon. 14

## *Capeletti Porcini*

House-made pockets of pasta stuffed with Ricotta, Parmesan & Porcini mushrooms & topped with a creamy Marsala wine sauce. 17

# Insalata

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## *Insalata di Fragola*

Strawberries, pecans & feta cheese on a bed of spinach with balsamic Italian dressing. 12

## *Insalata Villa Ravenna*

Fresh salad greens, celery, tomato, onion, avocado & homemade Italian dressing. 11 Add hearts of palm 3

## *Insalata Invernale*

Fresh spinach, tomato, onion, asparagus & homemade Italian dressing 12

## *Caesar Salad*

Crisp romaine lettuce, croutons, Parmesan cheese & classic Ceasar dressing 11

Add grilled chicken 6 Add anchovy 3

## *Avocado Salad*

Sliced ripe avocados, served over fresh greens topped with homemade Italian dressing. 11 Add hearts of palm 3

## *Pear Salad*

Spring mix with sliced fresh pears, Gorgonzola cheese, caramelized walnuts & Italian dressing. 14

# *Carni*

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## *Vitello Alla Cacciatore*

Veal topped with fresh tomato sauce simmered with onions, mushrooms, bell peppers & spices. Served with a side of linguine pasta sauteed with spinach garlic and oil. 29

## *Vitello Alla Marsala*

Lightly sauted veal in Marsala wine with fresh mushrooms served with a side of homemade fettuccine Alfredo. 29

## *Vitello alla Parmigiana*

Tender breaded veal topped with mozzarella cheese & ham. Served with a side of linguine sauteed with spinach, garlic & oil. 29

## *Beef Tenderloin*

USDA Choice 8oz tenderloin, grilled to your liking & served with a side asparagus & linguine sauteed with spinach, garlic & oil. 52

## *Vitello Alla Piccata*

Tender veal sauteed with white wine, fresh lemon juice, butter, capers, & fresh mushrooms. Served with a side of linguine sauteed with spinach, garlic & oil. 29

## *Vitello Osso Buco*

Tender, fresh veal shank braised in wine & served with a side of Italian mushroom risotto. 42

## *Modino D'Angnello*

Four grilled porterhouse lamb chop medallions served on a bed of sauteed mushrooms with a side of spinach, linguine garlic & oil. 42

## *Venison alla Marsala*

Aged venison tenderloin tips grilled in a Marsala wine & Gran Marnier sauce served with a side of fettuccine with sauteed spinach, garlic & olive oil. 39

# *Specials*

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## *Ravioli Alla Aragosta*

Homemade packets of pasta stuffed with lobster & mascarpone cheese in a tomato cream sauce. 30

## *Surf & Turf*

Choose one Surf: Lobster Tail Chilean Sea Bass

Choose one Turf: Beef Tenderloin Lamb Chops Venison

Served with Linguine sauteed with spinach & Olive oil. 90

## *Yani's Special*

Shrimp, mussels, clams, scallops & calamari cooked in a fresh tomato garlic sauce & served over al dente linguine. 45

## *Chilean Sea Bass alla Romana*

Pan-seared sea bass over Italian risotto in a light cream sauce with shrimp, scallops, clams, mussels & calamari. 46

## *Rack of Lamb*

Grilled & seasoned with rosemary, garlic & olive oil. Served with mashed garlic potatoes & asparagus. 42

## *Cold Water Lobster*

Perfectly grilled lobster tails (6-8 oz ea) served with linguine, garlic & oil. Market Price

## *Pan-Seared Natural Sea Scallops*

Served with mushroom risotto. 37

## *Bistecca alla Marsala*

Hand-cut beef tenderloin, grilled to order & topped with a mushrooms cream Marsala wine sauce. Served with fettuccine Alfredo. 52

## *Wild Boar Osso Buco*

Wild boar shank braised in white wine & served with mushroom risotto. 45

# Frutti di Mare

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## *Linguine with clams*

Linguine pasta sauteed with fresh clams & your choice of classic Italian sauce with fresh tomato or garlic & oil. You may substitute with mussels. 27

## *Smoked Salmon Pasta*

Homemade linguine with smoked salmon slices in a delicious tomato cream sauce. 27

## *Calamari fra Diavolo*

Fresh squid simmered in our special spicy red sauce with onion & pepper. Served with a side of linguine pasta sauteed with spinach garlic & oil. 27

## *Grilled Tilapia*

A fresh fillet of tilapia topped with an olive oil, caper & garlic sauce. Served with a side of linguine pastasauteed with spinach garlic & oil. 27

## *Shrimp Scampi*

Shrimp sauteed in white wine with a light, creamy garlic lemon sauce. Served with a side of linguine pasta sauteed with spinach garlic & oil. 29

## *Pasta al Nero di Seppia*

Homemade black fettucine pasta sauteed with scallops, calamari, shrimp, clams & mussels with your choice of classic Italian sauce with fresh tomato or garlic & oil. 42

## *Sea Bass Alla Griglia*

Grilled fillet of Chilean Sea Bass with house pasta on a bed of cherry tomatoes & asparagus. 43

## *Grilled Salmon*

A fresh fillet of salmon topped with an olive oil, caper & garlic sauce. Served with a side of linguine pasta sauteed with spinach garlic & oil. 32

## *Jumbo Shrimp*

Grilled jumbo shrimp on a bed of linguine served with a side of marinara. 32

# Pollame

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## *Pollo alla Cacciatore*

Sauteed chicken topped with fresh tomato sauce simmered with onions, mushrooms, bell peppers & spices. Served with a side of linguine sauteed spinach, garlic & oil. 29

## *Pollo alla Marsala*

Sauteed chicken with Marsala wine and fresh mushrooms. Served with a side of fettuccine Alfredo. 29

## *Pollo alla Parmigiana*

Breaded chicken topped with mozzarella cheese & ham. Served with a side of linguine sauteed with spinach, garlic, & oil. 29

## *Pollo Piccata*

Chicken lightly sauteed with white wine, capers, lemon, butter & mushrooms. Served with a side of linguine sauteed in garlic, oil & spianch. 29

# Zuppa

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## *Zuppa di Mare*

A cream-based soup with lobster & shrimp topped with chives. Bowl 13

## *Pasta Fagioli*

Homemade bean soup with pasta. Bowl 10

## *Minestrone*

Fresh vegetable soup in a light chicken broth. Bowl 10

## *Crema di Funghi*

House-made cream of mushroom soup. Bowl 10

# *Pasta Autentica*

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## *Fettucine alla Bolognese*

Freshly made fettucine served in a traditional meat sauce & topped with Parmesan cheese. 17

## *Fettuccine Carbonara*

Al Dente Fettuccini tossed in Alfredo sauce & egg yolk with bacon & Parmesan cheese. 18

## *Penne Arrabiata*

Penne pasta served with a classical Italian sauce of fresh tomato Italian spice & hot peppers.  
Grilled chicken 22\* Grilled shrimp 26  
Cold water lobster 50\* Wild boar Italian sausage 26

## *Fettuccine Alfredo*

Handmade Al Dente Fettucine tossed in Alfredo sauce & Parmesan cheese with grilled chicken. 21 Shrimp 27

## *Fettuccine Con Vegetali*

Al Dente Fettuccine lightly tossed in garlic & olive oil with fresh mixed vegetables topped with Parmesan cheese. 14 Chicken 22 Shrimp 28

## *Capellini Aglio E Olio*

Angel hair pasta in garlic & oil with sauteed spinach & sundried tomatoes. Grilled chicken 21 Shrimp 27

# *Pasta Ripiena*

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## *Ravioli Alla Panna*

Homemade pockets of pasta stuffed with cheeses, veal, prosciutto & chicken in a light cream sauce. 19

## *Tortelloni*

Homemade pasta stuffed with Ricotta and Parmesan cheese & spinach topped with Alfredo tomato & pesto sauces. 18

## *Ravioli Bolognese*

Homemade pockets of pasta stuffed with cheeses and meats. Served in a traditional meat sauce with Parmesan cheese. 20

# *Classico Italiano*

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## *Melanzane alla Parmigiana*

Breaded eggplant with tomato sauce, mozzarella & Parmesan cheese. Served with a side of spaghetti pomodoro. 19

## *Gnocci di Patate*

House-made potato pasta served in a traditional meat sauce & topped with Parmesan cheese. 19  
Alfredo, Pomodoro & Pesto sauces

## *Lasagne di Melanzana*

Eggplant layered with fresh mozzarella, Italian tomato sauce & Parmesan cheese then oven-baked. 18

## *Lasagne alla Bolognese*

Layers of pasta, meat sauce, bechamel & fresh mozzarella topped with Italian tomato sauce & Parmesan cheese. 19