Villa Ravenna

Holidays Special Menu 2023

Appetizer

Grilled Pear Gorgonzola: Fresh sliced pear topped   13
with Gorgonzola cheese and grilled.

Dates alla Ravenna: Four dates stuffed with mascarpone and goat   15
Cheese wrapped with smoked bacon.

Mozarella with Prosciutto: Burrata cheese, basil, tomatoes, arugula,   19
prosciutto with a Balsamic reduction.

Salad

Caesar Salad: Crisp romaine lettuce, croutons, parmesan cheese   11
& classic Caesar dressing.

Insalata Villa Ravenna: Fresh salad greens, celery, tomato, onions,   11
avocado, homemade Italian dressing.

Main course

Yani's Special: Shrimp, mussels, clams scallops & calamari cooked in   45
tomato sauce & served over al dente linguine.

Carbonara di Mare: Homemade Fettuccine pasta in a rich Carbonara sauce with   52
smoked bacon, shrimp, cold water lobster and topped with four jumbo sea scallops.

Bistecca alla Marsala:8 oz Hand-cut beef tenderloin, grilled to order & topped   58
with mushrooms & creamy Marsala wine sauce served with fettuccine Alfredo.

Bistecca ai Ferri Agli Scampi e Gamberi: 8oz Tenderloin in a Scampi Sauce   66
& jumbo shrimp.

Bison Ribeye: 11 oz. grilled and server with mushroom risotto and asparagus   69

Osso Bucco: Veal or Wild Boar shanks braised in wine and served with   45
mushrooms risotto.

Pasta Tartufo & Wild board Osso or Veal Bucco: Homemade Pasta tossed in a rich,   61
earthy Truffle cream.

Lamb Chop: Grilled served with house pasta with sautéed mushrooms & asparagus.   42

Prawn Seafood risotto: One **½** lb. Grilled in the shell with Italian herb and seasoning, 70
with sea food risotto, in a bed of spinach and grape tomatoes

Chilean Sea Bass Alla Romana: Pan Seared Sea Bass over risotto in a light   48
cream sauce with shrimp, scallops, clams, mussels & calamari.

Halibut: Pam seared in a light butter served with garlic mash potatoes and asparagus.   42

Dessert

Chocolate mousse cake, cheese cake, cannoli and Limoncello Cake   .

9 Ea.

Happy Holidays from all of us at Villa Ravenna