



### Appetizer

- Grilled Pear Gorgonzola:** Fresh sliced pear topped with Gorgonzola cheese and grilled. 13
- Dates alla Ravenna:** Four dates stuffed with mascarpone and goat Cheese wrapped with smoked bacon. 14
- Burrata with Prosciutto:** Burrata cheese, basil, tomatoes, arugula, prosciutto with a Balsamic reduction. 23

### Salad

- Insalata di Fragola:** Strawberry Pecans & Feta cheese on a bed of spinach with balsamic and Italian dressing. 12
- Caesar Salad:** Crisp romaine lettuce, croutons, parmesan cheese & classic Caesar dressing. 11
- Insalata Villa Ravenna:** Fresh salad greens, celery, tomato, onions, avocado, homemade Italian dressing. 12

### Main course

- Yani's Special:** Shrimp, mussels, clams, scallops & calamari cooked in tomato sauce & served over al dente linguine. 47
- Carbonara di Mare:** Homemade Fettuccine pasta in a rich Carbonara sauce with smoked bacon, shrimp, cold water lobster and topped with four jumbo sea scallops. 51
- Bistecca alla Marsala:** 8 oz Hand-cut beef tenderloin, grilled to order & topped 49
- Surf and Turf:** Choose one Surf: Lobster tail, Chilean sea bass & one Turf: Beef tenderloin, lamb chops. 93
- Bistecca ai Ferri Agli Scampi e Gamberi:** 8oz Tenderloin in a Scampi sauce & jumbo shrimp. 59
- Osso Bucco:** Veal shanks braised in wine and served with mushrooms risotto. 43
- Pasta Tartufo & Wild board Osso Bucco:** Homemade Pasta tossed in a rich, earthy Truffle cream. 59
- Lamb Chop:** Grilled served with house pasta with sautéed mushrooms & asparagus. 39
- Chilean Sea Bass Alla Romana:** Pan Seared Sea Bass over risotto in a light cream sauce with shrimp, scallops, clams, mussels & calamari. 45
- Halibut:** Pam seared in a light butter served with garlic mash potatoes and asparagus. 38

### Dessert

- Limoncello cake, chocolate mousse cake, cheese cake, and cannoli. \$9 Ea.