



Valentine's 2023

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. 25

Salad

- 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. 11

Main course

- Yani's Special:** Shrimp, mussels, clams scallops & calamari cooked in tomato sauce & served over al dente linguine. 45
- 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. 52
- Bistecca alla Marsala:** 8 oz Hand-cut beef tenderloin, grilled to order & topped with mushrooms & creamy Marsala wine sauce served with fettuccine Alfredo. 52
- Bistecca ai Ferri Agli Scampi e Gamberi:** 8oz Tenderloin in a Scampi Sauce & jumbo shrimp. 66
- Bison Ribeye:** 11 oz. grilled and served with mushroom risotto and asparagus 69
- Osso Bucco:** Veal or Wild Boar shanks braised in wine and served with mushrooms risotto. 45
- Pasta Tartufo & Wild board Osso or Veal Bucco:** Homemade Pasta tossed in a rich, earthy Truffle cream. 61
- Lamb Chop:** Grilled served with house pasta with sautéed mushrooms & asparagus. 42
- Prawn Seafood risotto:** One 1/2 lb. Grilled in the shell with Italian herb and seasoning, with sea food risotto, in a bed of spinach and grape tomatoes 70
- Chilean Sea Bass Alla Romana:** Pan Seared Sea Bass over risotto in a light cream sauce with shrimp, scallops, clams, mussels & calamari. 46
- Halibut:** Pan seared in a light butter served with garlic mash potatoes and asparagus. 42

Dessert

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

Happy Valentine's Day from all of us at Villa Ravenna