



Villa Ravenna

Ristorante Italiano



Antipasti



PROSCIUTTO, MOZZARELLA & TOMATO

Authentic Italian ham, fresh mozzarella, ripe tomato, fresh basil & olive oil. 14

AVOCADO E GAMBERI

Jumbo shrimp with sliced avocado & homemade cream sauce served in a fresh pineapple. 18

GRILLED PEAR GORGONZOLA

An Orioli family recipe! Fresh sliced pear topped with Gorgonzola cheese grilled to perfection. 10

SAUTEED CLAMS OR MUSSELS

Your choice of fresh clams or mussels sauteed in wine, garlic & spices. 15

GAMBERI ALLA RAVENNA

A secret recipe from the Orioli family. Jumbo shrimp sauteed in a homemade whiskey cream sauce. 17

SEA SCALLOPS

Wrapped in prosciutto & pan-seared. 18

WILD BOAR ITALIAN SAUSAGE

Grilled with smoked bacon & served sliced with a side of marinara spicy sauce. 15

ZUCCHINI GORGONZOLA

Fresh zucchini lightly breaded, fried & topped with crumbles of Gorgonzola cheese. 9

GRILLED BRUSCHETTA

Fresh-grilled Italian bread topped with tomato, fresh basil, oregano, olive oil & balsamic vinegar. 8

LUMACHE (ESCARGOT)

Fresh snails cooked with garlic, parsley & butter. Served with toast. 10

MOZZARELLA ALLA CAPRESE

Fresh mozzarella, sliced ripe tomato & fresh basil topped with olive oil. 9.5

CALAMARI FRITTI

Fresh squid, lightly breaded & flash-fried. Served with warm marinara sauce. 11

DATES ALLA RAVENNA

Four dates stuffed with mascarpone and goat cheeses, wrapped with smoked bacon. 10

CAPELETTI PORCINI

House-made pockets of pasta stuffed with ricotta, Parmesan & porcini mushrooms & topped with a creamy Marsala wine sauce. 15

Insalata



INSALATA DI FRAGOLA

Strawberries, pecans & feta cheese on a bed of spinach with balsamic Italian dressing. 6

INSALATA VILLA RAVENNA

Fresh salad greens, celery, tomato, onion, avocado & homemade Italian dressing. 5 • Add hearts of palm 3

INSALATA INVERNALE

Fresh spinach, tomato, onion, asparagus & homemade Italian dressing. 6

CAESAR SALAD

Crisp romaine lettuce, croutons, Parmesan cheese & classic Caesar dressing. 5 • Add grilled chicken 4 • Add anchovy 2

AVOCADO SALAD

Sliced ripe avocados served over fresh greens topped with homemade Italian dressing. 6 • Add hearts of palm 3

PEAR SALAD

Spring mix with sliced fresh pears, Gorgonzola, caramelized walnuts & Italian dressing. 10

Fragments of seashell may be found in dishes containing mollusks or crustaceans. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Zuppa



ZUPPA DI MARE

A cream-based soup with lobster & shrimp topped with chives. Bowl 10

MINISTRONE

Fresh vegetable soup in a light chicken broth. Bowl 7

PASTA FAGIOLI

Homemade bean soup with pasta. Bowl 7

CREMA DI FUNGHI

House-made cream of mushroom soup. Bowl 6.5

Pasta Autentica



FETTUCCINE ALLA BOLOGNESE

Freshly made fettuccine served in a traditional meat sauce & topped with Parmesan cheese. 15

FETTUCCINE CARBONARA

Al Dente Fettuccini tossed in Alfredo sauce & egg yolk with bacon & Parmesan cheese. 16

PENNE ARRABIATA

Penne pasta served with a classical Italian sauce of fresh tomato, Italian spice & hot pepper. With grilled chicken 15 • Grilled shrimp 18 • Coldwater lobster 27.5 • Wild boar Italian sausage 21.5

FETTUCCINE ALFREDO

Handmade fettuccine served with a light Alfredo cream sauce & Parmesan cheese with grilled chicken 16 • With shrimp 19

FETTUCCINE CON VEGETALI

Al dente fettuccine lightly tossed in garlic & olive oil with fresh mixed vegetables topped with Parmesan cheese. 11

FETTUCCINE AL PESTO

House made pesto tossed with fettuccine, topped with Parmesan cheese and pine nuts. 14.5 • With grilled chicken 17 • With shrimp 19.5

CAPELLINI AGLIO E OLIO

Angel hair pasta in garlic & oil with sauteed spinach & sundried tomatoes with grilled chicken 15.5 • With shrimp 18

Frutti di Mare



LINGUINE WITH CLAMS

Linguine pasta sautéed with fresh clams & your choice of classic Italian sauce with fresh tomato or garlic & oil. 20 • You may substitute mussels if you wish.

PASTA AL NERO DI SEPPIA

Homemade black fettuccine pasta sautéed with scallops, calamari, shrimp, clams & mussels with your choice of classic Italian sauce with fresh tomato or garlic & oil. 32

SMOKED SALMON PASTA

Homemade linguine with smoked salmon pieces in a delicious tomato cream sauce. 21

SEA BASS ALLA GRILLIA

Grilled fillet of Chilean Sea Bass with house pasta , on a bed of cherry tomatoes & asparagus. 34

CALAMARI FRA DIAVOLO

Fresh squid simmered in our special spicy red sauce with onion & pepper. Served with a side of linguine pasta sautéed with spinach garlic & oil. 19

GRILLED SALMON

A fresh fillet of salmon topped with an olive oil, caper & garlic sauce. Served with a side of linguine pasta sautéed with spinach garlic & oil. 24

GRILLED TILAPIA

A fresh fillet of tilapia topped with an olive oil, caper & garlic sauce. Served with a side of linguine pasta sautéed with spinach garlic & oil. 23

JUMBO SHRIMP

Grilled jumbo shrimp on a bed of linguine served with a side of marinara. 23

SHRIMP SCAMPI

Shrimp sauteed in white wine with a light, creamy lemon sauce. Served with a side of linguine pasta sautéed with spinach garlic & oil. 23

Pasta Ripiena



RAVIOLI ALLA PANNA

Homemade pockets of pasta stuffed with cheeses, veal, prosciutto & chicken then topped with a light cream sauce. 15

TORTELLONI

Homemade pasta stuffed with ricotta, Parmesan cheese & spinach topped with Alfredo, tomato & pesto sauces. 13

RAVIOLI BOLOGNESE

Homemade pockets of pasta stuffed with cheeses, meats & served in a traditional meat sauce with Parmesan cheese. 16

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Classico Italiano



MELANZANE ALLA PARMIGIANA

Breaded eggplant with tomato sauce, mozzarella & Parmesan cheese. Served with a side of spaghetti pomodoro. 12

GNOCCHI DI PATATE

House-made potato pasta served in a traditional meat sauce & topped with Parmesan cheese. 13 • With Alfredo, Pomodoro & pesto sauces. 14

LASAGNA DI MELANZANE

Eggplant layered with fresh mozzarella, Italian tomato sauce & Parmesan cheese then oven-baked. 13

LASAGNE ALLA BOLOGNESE

Layers of pasta, meat sauce, béchamel & fresh mozzarella topped with Italian tomato sauce & Parmesan cheese. 14

Carni



VITELLO ALLA CACCIATORE

Veal topped with fresh tomato sauce simmered with onions mushroom, bell peppers & spices. Served with a side of linguine pasta sautéed with spinach garlic and oil. 23

VITELLO ALLA MARSALA

Lightly sauteed veal in Marsala wine with fresh mushrooms served with a side of homemade fettuccine Alfredo. 23

VITELLO ALLA PARMIGIANA

Tender breaded veal topped with mozzarella cheese & ham. Served with a side of linguine sautéed with spinach, garlic & oil. 24

BEEF TENDERLOIN

USDA Choice 8 oz. tenderloin, grilled to your liking & served with linguine sautéed with spinach, garlic & oil. 36

VITELLO ALLA PICCATA

Tender veal sautéed with white wine, fresh lemon juice, butter, capers & fresh mushrooms. Served with a side of linguine sautéed with spinach, garlic & oil. 23

VITELLO OSSO BUCO

Tender, fresh veal shank braised in wine & served with a side of Italian risotto & sauteed mushrooms. 38

MODINO D'AGNELLO

Grilled porterhouse lamb chop served on a bed of sauteed mushrooms with a side of linguine sautéed with spinach, garlic & oil. 35

Pollame



POLLO ALLA CACCIATORE

Sautéed chicken topped with fresh tomato sauce simmered with onion, mushroom, bell peppers & spices. Served with a side of linguine pasta sautéed with fresh tomato sauce. 18

POLLO ALLA MARSALA

Sautéed chicken with Marsala wine with fresh mushrooms. Served with a side of fettuccine Alfredo. 20

POLLO ALLA PARMIGIANA

Breaded chicken topped with mozzarella cheese & ham. Served with a side of linguine sautéed with spinach, garlic & oil. 20

POLLO PICCATA

Chicken lightly sauteed with white wine, capers, lemon, butter & mushrooms. Served with a side of linguine sauteed in garlic, oil & spinach. 19

Bevande



**PEPSI • DIET PEPSI • DR. PEPPER • MOUNTAIN DEW • SIERRA MIST • LEMONADE
ICED TEA • FRESHLY BREWED COFFEE • DECAFFEINATED COFFEE 3
ESPRESSO 3 • DOUBLE ESPRESSO 4
CAPPUCCINO • DECAFFEINATED CAPPUCCINO 4**

Mineral Water



SAN PELLEGRINO
Italian sparkling mineral water. 6

VOSS
Norwegian. Sparkling or still. 8

Beer



**PERONI • MORETTI • MORETTI - LA ROSSA 4.5
BUD LIGHT • MILLER LITE • COORS LIGHT 3.5**

All of our menu items are made from scratch. Your patience is appreciated. We are here to indulge your senses & use fresh, local as well as international products.

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