

PRIX FIXE

To make the most of your dining experience, we recommend experiencing the menu as either a:

Three Course Tasting

Appetizer or Salad

Pasta or Entrée

Dessert

58.

w/ Wine Pairings 73

Four Course Tasting

Appetizer or Salad

Pasta

Entrée

Dessert

89.

w/ Wine Pairings 106.

PASTAS

Ravioli

Roasted carrot and mascarpone filling,
fried sage, lemon

28.

Bucatini

House cured guanciale, tomatoes,
Parmigiano Reggiano

28.

Pappardelle

Meatballs, San Marzano tomato sauce,
wide hand made noodles

24.

Oven Baked Cannelloni

“Scampi” style stuffed with shrimp, ricotta,
white wine, butter

28.

Spring Pasta

Spaghetti, Parmigiano Reggiano, house
cured pancetta, shell peas

22.

Gnudi

House made ricotta dumplings, red pepper,
summer squash, bottarga

24.

Bolognese

Spaghetti, ricotta, fried sage,
Parmigiano Reggiano

22.

Lasagna

House made sausage, tomatoes, spring
vegetables, house mozzarella

25.

ENTREES

Frutti di Mare

Lobster, clams, shrimp, sausage,
risotto, tomatoes

40.

Roasted Chicken

Anson-Mills polenta, grilled plums
and apricots

26.

Scallops

Shell peas, lemon mustard broth,
sautéed greens

32.

Veal Marsala

Morels, fried egg, Marsala wine

32.

Stuffed Seasonal Fish

Artichokes, grilled porcinis and baby arugula and mint salad

33.

FROM OUR BRICK OVEN

All of our butcher cuts are roasted in a 600° oven and served a la carte.

14 oz Ribeye

32.

8 oz. Filet

34.

Center Cut Pork Chop

26.

Add a side order of Ravioli, Bucatini, Gnudi, or Risotto

10.

CRAFT COCKTAILS

10.

Cello Press

CooranBong Vodka, Seasonal Cello, splash of ginger ale and simple syrup

Ravello

Dimmi, Crème de Peche, grapefruit juice, ginger syrup, tonic

Southern Apple

Four Roses Yellow Label Bourbon, Jack Daniel's Tennessee Honey, unfiltered apple cider

Tuscan Sangria

Chianti, orange juice, Tuaca, lime juice, Limoncello

Bouquet

June Esprit, St. Germain, tonic water, house-made grenadine float

Conservatory Cosmopolitan

Grey Goose la Poire, cranberry simple syrup, sweetened Rosa Regale

Cetriolo

Muddled English cucumber, Hendricks Gin, fresh cranberry juice, simple syrup

Decanted Cocktails

36.

Our decanted cocktails allow your group to enjoy any of our craft cocktails in our beautiful Gemini Decanters.
(4 Servings per Decanter)

Antipasti Selections

Ravello's Antipasta station includes selections of both traditional and locally produced cured meats and artisanal cheeses. All Antipasto plates are accompanied with seasonal selections.

Selection of:

Three (3) for 16.

Five (5) for 25.

Seven (7) for 33.

APPETIZERS

Calamari

Semolina, chili aioli, lemon
13.

Chicken Livers

Italian bacon, Marsala, grilled bread
13.

Bruschetta

Seasonally inspired
12.

Meatballs

Bonnie Blue chevre, Sambuca, basil
12.

Cotto e Crudo

A sampling of four of our favorite appetizers:
Bruschetta, Meatballs, Calamari and Caprese Salad
25.

SALADS & SOUP

Ravello Salad

Artisan greens, pistachios, gorgonzola, grilled stone fruits
9.

Caprese

Heirloom tomatoes, house made mozzarella, basil, extra virgin olive oil
11.

Caesar Salad

Romaine, fennel, house-made garlic dressing
9.

Seasonal Soup

Chef's selection of seasonal flavors
8.