

ANTIPASTA

Choose Four: 25

Choose One: 7

MEAT

PROSCIUTTO DI PARMA
Dry-Cured Ham

BRESAOLA
Air-Dried Salted Beef

SWEET CAPICOLLA
Dry-Cured Pork

TARTUFO SALUMI
Dry-Cured Pork with Truffles

N'DUJA
Spicy, Spreadable Salami

CHEESE

PARMIGIANO-REGGIANO
Hard Granular Cheese

GORGONZOLA PICCANTE
Creamy Sharp Blue

LA TUR
Soft, Creamy Cheese

MOZZARELLA DI BUFALA CAMPANA DOP
Soft, Creamy Cheese

ASIAGO D'ALLEVO
Semi-Hard Cheese

APPETIZERS

HOT

CRISPY RISOTTO 12
GORGONZOLA • CERIGNOLA OLIVE
CACIO e PEPE

FRITTO DI MARE 14
CALAMARI • SHRIMP • POMODORO
LEMON AIOLI

GRILLED OCTOPUS 13
FINGERLING POTATOES
BLACK GARLIC • N'DUJA

MEATBALLS 12
POMODORO • PECORINO • BASIL

FLATBREADS

ITALIAN SAUSAGE 14
RAPINI • ASIAGO • MOZZARELLA
CHILI FLAKES

BUFFALO MARGARITA
DOP BUFFALO MOZZARELLA • BASIL
OVEN-ROASTED HEIRLOOM TOMATO

COLD

BURRATA CAPONATA 13
WINTER SQUASH • EGGPLANT • GOLDEN
RAISINS • PINE NUTS • BASIL OIL

CITRUS & BEET 13
PISTACHIO • BONNIE BLUE GOAT
CHEESE • EXTRA VIRGIN OLIVE OIL

**ARTICHOKE
& CANNELINI DIP** 11
FRESH HERBS • GRIDDLED BREAD
CRUDITE

BRUSCHETTA

♦ CHICKEN LIVER • MADEIRA
GIARDINIARA

♦ FIG JAM • PECARINO • SPECK
TN WILDFLOWER HONEY

♦ ROASTED CAULIFLOWER • WHIPPED
FETA • PINENUTS • CURRANTS

SOUP

WEDDING SOUP 9
CHICKEN MEATBALLS • WINTER
GREENS • DUMPLING

RAVELLO

SALADS

RAVELLO SALAD

10

BUTTERNUT SQUASH • CANDIED PECAN • ROSSA DI TREVISO • ARUGULA DOLCE GORGONZOLA • WARM PANCETTA VINAIGRETTE

LITTLE GEM SALAD*

11

MARINATED OLIVE • CURED EGG YOLK FOCACCIA • CREAMY PARMIGIANO-REGGIANO & LEMON VINAIGRETTE

PASTA

ANGEL HAIR

VONGOLE

26

WHITE WINE • GARLIC LEMON • CLAMS

BUCATINI

& MEATBALLS

21

HAND-FORMED MEATBALLS SAN MARZANO • TOMATO SAUCE

HOUSE-MADE

CAMPANELLE CARBONARA*

23

FOREST MUSHROOMS • POACHED EGG PANCETTA • ROASTED HEIRLOOM CARROTS & PEAS

LOBSTER & SHRIMP

TORTELLINI

29

SHERRY • TOMATO • CHERVIL • RICOTTA

PAPPARDELLE

23

PORCINI • SPECK ALTO ADIGE MADIERA • PECORINO • THYME WALNUTS

PUMPKIN GNUDI

22

GORGONZOLA FONDUTA • PUMPKIN SAGE SAGE • BURNT HONEY

LASAGNA BOLOGNESE

26

HERBED RICOTTA PARMIGIANO-REGGIANO

BEET & BOSINA AGNOLOTTI

22

CHESTNUTS • LEMON PARMIGIANO-REGGIANO EXTRA VIRGIN OLIVE OIL

MAIN COURSES

8 oz. FILET*

42

POTATO PURÉE • FOREST MUSHROOM CONSERVA • SWISS CHARD

HERB-CRUSTED SCALLOPS*

34

TRUFFLE-CORN PURÉE • PROSCIUTTO CELERY ROOT SLAW

BRONZINO

34

LEMON FARRO • TOMATO-SAFFRON FENNEL-SQUASH SALAD

CHICKEN PICCATA

26

SPAGHETTI SQUASH • LEMON-CAPER BUTTER

WOOD-FIRED

LAMB PORCHETTA*

38

ORZOTTO • ORANGES • FENNEL

14 oz. NY STRIP STEAK*

38

ROSEMARY TALLOW • CRISPY POTATOES • SMOKED SALT • BRUSSELS SPROUTS • FIG VINCOTTO

*These foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions. Please ask to alert our Chef if there are any concerns regarding food allergies or dietary restrictions. 16-GO-7440