

# Antipasti - Appetizers

#### calamari fritta | 18.95

crispy fried calamari rings with our signature zesty red sauce and tartar sriracha

#### sausage & peppers | 16.95

grilled sweet italian fennel sausage with garlic vinegar italian peppers

#### italian fried classics | 16.95

fried mozzarella sticks and cheese stuffed ravioli with marinara sauce

#### mama's meatballs | 16.95

3 beef meatballs baked in a zesty marinara sauce, melted mozzarella

#### eggplant rollatini | 16.95

baked eggplant rolls stuffed with ricotta, topped with mozzarella in marinara sauce

#### mussels | 16.95

black mediterranean mussels steamed in garlic white wine or spicy tomato sauce

## Insaltas - Salads

#### house salad | 9.95

lettuce mix tossed with sliced tomato, mozarella, black olives, pepperoncini, italian dressing

#### caesar salad | 9.95

hearts of romaine tossed with our caesar dressing, croutons, parmigiano romano

#### caprese salad | 12.95

combination of sliced tomato, fresh mozzarella, basil, over spring mix and drizzled with balsamic glaze and EVOO

#### sunday salad | 14.95

lettuce, two meatballs, tomato, cucumber onion, pepperoncini, garbanzo beans

#### add: Chicken | 7.95

Meatballs (2) | 7.95 Shrimp (4) | 12.95 Salmon (8oz) | \$14.95

## Pasta

#### nonnas beef lasagna | 24.95

our famous housemade beef & four cheese lasagna, baked and served in marinara

#### sausage penne alla vodka | 24.95

penne, italian sausage, laced with vodka in tomato and mascarpone sauce

#### stuffed shells | 23.95

four jumbo ricotta cheese stuffed shells, baked and served in vodka sauce

#### chicken pesto linguine | 25.95

linguine with sun dried tomatoes, mushrooms,

## onions, chicken, basil pesto creamy sauce

pappardelle bolognese 24.95 pappardelle pasta served with homemade ground beef ragu

#### tortellini carbonara | 24.95

ricotta stuffed tortellini simmered in parmesan cream sauce, mushrooms, prosciutto & peas

#### spaghetti meatballs | 23.95

classic spaghetti dish served with two beef meatballs in zesty marinara sauce

#### fettuccine alfredo | 24.95

fettuccine pasta served in rich parmesan cream sauce

#### ravioli genovese | 23.95

cheese stuffed ravioli with garlic artichokes in signature genovese basil pesto sauce

#### eggplant rolatini | 24.95

two ricotta stuffed breaded eggplant, oven baked, over marinara and spaghetti

# Pasta Di Mare - Seafood Pasta

#### lobster ravioli | 29.95

five jumbo lobster stuffed raviolis, sautéed with onion, garlic, mushroom, in champagne pink sauce

#### linguine fra diavolo | 28.95

linguine pasta served with four shrimp in spicy san marzano sauce, topped with blisted calabrese peppers

## linguine clams | 28.95

linguine pasta served with clams, garlic, scallions in your choice of a white wine sauce or zesty red sauce

## cioppino | 32.95 Must Try!

linguine pasta sauteed with calamari, shrimp, mussels, clams, sea scallops & cod in a spicy tomato white wine sauce

18% gratuity will be added to parties of six or more. \$3 charge for splitting dishes



# Steaks & Chops





10 oz center cut filet mignon, seven spice seasoned, grilled and served over mushroom chianti reduction & steamed broccoli

## new york strip | 49.95

16 oz new york strip grilled & finisihed with mushrooms, scallions in cognac peppercorn sauce

## kansas city strip | 49.95

16 oz kansas srip, grilled and topped with blue cheese, served in mushroom red wine reduction

## pork chop calabrese | 39.95

16 oz. pork chops grilled and served with cherry sweet peppers & potatoes in lemon oregano sauce

## BISTECCA alla FIORENTINA | 55.95 Signature

20 oz porterhouse, seven spice seasoned and grilled till perfection, served with sauteed garlic spinach and double cooked tuscan potato wedges

#### lemon sole | 29.95

parmesan crusted and sauteed with capers in lemon butter white wine sauce served over baby spinach

#### salmon portafino | 34.95

pistacio crusted salmon, pan seared, served over fresh baby spinach, tomatoes, onion and drizzled with citrus texas honey

# Our Frank's Way! 49.95 VEAL CHOP PARM | 49.95

#### VEAL CHOP MILANESE | 49.95

16 oz veal chop, thin pounded and breaded, pan fried and finished in the oven, covered fresh baby spinach, sliced tomato and onion, drizzled with lemon juice and E.V.O.O

16 oz veal chop, thin pounded and breaded, pan fried and finished in the oven, covered with melted parmigiano cheese and sliced pepperoni finished in signature vodka sauce

Chicken | 29.95

Veal | 32.95

#### parmigiana

breaded and pan fried, covered with melted parmigiano cheese, oven baked in marinara

topped with spinach, mushrooms mozzarella baked in a tomato demi-glaze sauce

#### picatta

sautéed with capers in a lemon butter white wine sauce

in a rich marsala red wine sauce

#### **saltimbocca**

topped with prosciutto, sage, mozzarella in a tomato wine sauce add: Meatballs (2) | 7.95

Shrimp (4) | 12.95

Sub: side Fettucine Alfredo | \$6.95

pan seared with mushrooms served

#### www.ravennadallas.com

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