

Ravenna

Italian Grille & Bar

Antipasti - Appetizers

calamari frita | 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, mozzarella, 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 or Meatballs (2) | 7.95

Shrimp (4) | 12.95 - Salmon (8oz) | \$14.95

1/2 dozen garlic rolls | \$15
served with marinara

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 | 24.95

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 | 24.95

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

eggplant rollatini | 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 five (5) shrimp in spicy san marzano sauce, topped with blistered 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 sautéed with calamari, shrimp, mussels, clams, sea scallops & cod in a spicy lobster base tomato sauce

18% gratuity will be added to parties of six or more. \$3 charge for splitting dishes
Payment is due at time of service and CREDIT CARD REQUIRE A CHIP

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Steaks & Chops



★ filetto toscano | 47.95

8 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 & finished with mushrooms, scallions in cognac peppercorn sauce

kansas city strip | 49.95

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

★ BISTECCA alla FIORENTINA | 59.95 *Signature*

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

Pesce - Fish

★ salmon portafino | 34.95

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

lemon sole | 29.95

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

Our Famous *Frank's Way!*

VEAL CHOP VALDOSTANA | 49.95

16 oz veal chop, thin pounded and breaded, pan fried and finished in the oven, covered with prosciutto and melted fontinella cheese, tuscan potato wedges in signature **calabrese lemon oregano sauce**

★ VEAL CHOP PARM | 49.95

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**

Italian Classics

Chicken | 29.95

parmigiana

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

florentine

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

★ saltimbocca

topped with prosciutto, sage, mozzarella in a tomato wine sauce

Veal | 32.95

marsala

pan seared with mushrooms served in a rich marsala red wine sauce

picatta

sautéed with capers in a lemon butter white wine sauce

add: Meatballs (2) | 7.95

Shrimp (3) | 9.95

sub: side Fettucine Alfredo | \$5.95

House Specialty Cocktails \$14

LEMONCELLO SPRITZ

lemoncello, elderflower liquor, proseco, tonic water

FROZEN APEROL SPRITZ

gin, aperol, proseco, grapefruit juice

ESPRESSO MARTINI

espresso vodka, coffee liquor, cold brew, coffee foam

LEMON SORBETINI

lemon vodka, lemoncello, sour mix, lemon sorbet foam

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