

## Antipasti ~ Appetizers

### calamari frita | 15.95

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

### sausage & peppers | 14.95

grilled homemade sweet italian fennel sausage with garlic vinegar italian peppers

### italian fried classics | 14.95

platter of fried mozzarella sticks and cheese stuffed ravioli with marinara sauce

### mama's meatballs | 14.95

3 hand-rolled beef & pork meatballs baked in a mild zesty marinara sauce and topped with melted mozzarella

### eggplant rollatini | 14.95

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

### mussels | 14.95

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

## Salads

### house salad | 8.95

head lettuce tossed with sliced tomato, mozzarella, black olives, pepperoncini, italian dressing

### caprese salad | 12.95

combination of sliced tomato, fresh mozzarella, basil, balsamic glaze, EVOO

### cesar salad | 8.95

hearts of romaine tossed with our homemade cesar dressing, croutons, parmigiano romano

### sunday salad | 14.95

lettuce, 2 meatballs, tomato, cucumber onion, pepperoncini, garbanzo beans

## Pasta

### baked lasagna | 21.95

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

### tortellini carbonara | 22.95

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

### fettuccine alfredo | 20.95

fettuccine pasta served in rich parmesan cream sauce *neighborhood's favorite*

### pappardelle bolognese | 22.95

pappardelle pasta served with homemade ground beef ragu

### eggplant rollatini | 20.95

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

### ravioli genovese | 20.95

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

### chicken pesto linguini | 22.95

linguini pasta with sun dried tomatoes, mushrooms, onions with chicken breast in basil pesto creamy sauce

### spaghetti meatballs | 20.95

classic spaghetti dish served with two beef meatballs

### sausage penne alla vodka | 20.95

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

### stuffed shells | 20.95

four jumbo ricotta cheese stuffed shells, baked in the oven and served in our famous vodka sauce

## Pasta Di Mare ~ Seafood Pasta

### lobster ravioli | 25.95

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

### linguini Fra Diavolo | 24.95

linguini pasta served with four shrimp in spicy marinara sauce, topped with blistered calabrese peppers

### shrimp pesto linguini | 24.95

linguini pasta sautéed with four shrimp, sun-dried tomatoes, mushrooms, onions, in basil pesto creamy sauce

### linguini clams | 24.95

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

# Steaks & Chops



## new york strip | 39.95

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

## kansas city strip | 39.95

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

## pork chop calabrese | 29.95

two 8oz. pork chops grilled and served with cherry sweet peppers & potatoes in lemon oregano sauce

## BISTECCA alla FIORENTINA | 45.95

**signature dish**

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

# Seafood

## zuppa di mare | 29.95

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

## lobster manicotti | 28.95

lobster meat and four cheese stuffed manicotti, baked in the oven and served with mushrooms, pancetta & sage in gorgonzola cream sauce, crowned with three shrimp

## lemon sole in parmesan crust | 24.95

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

# Italian Classics

Chicken.....24.95

Veal.....28.95

served with side of spaghetti

### parmigiana

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

### saltimboca

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

### florentine

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

### marsala

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

### paparazzi

pan seared with mushrooms artichokes sun dried tomato in lemon garlic sauce

### picatta

sautéed with capers in a lemon butter white wine sauce

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