

Culinaria Lunch Menu \$30

STARTER

Tomato Soup

FRESH TOMATO, CARROT, ONION,
STOCK, BASIL

Italian Salad

CHERRY TOMATOES, RED ONION,,
OLIVES, PEPPERONCINI, SALAMI,
PARMEGIANNO, CITRONETA
DRESSING

MAIN

CHICKEN PARMIGIAN

LINGUINI PASTA, POMODORO SAUCE,
MOZZARELLA BLEND

or

CAPRICHOSA FLAT BREAD

MOZZARELLA CHEESE, TOMATOES,
ARTICHOKES, MUSHROOMS, ANCHOVIES.

DESSERT

Apple Tart

Fresh Made Crisp
Apple Tart

OR

Gelato

Vanellia Gelato
topped with
Fresh House
Berries

The logo for Ravello Italian Cuisine features the name 'Ravello' in a large, elegant, blue cursive script. Below the name, the words 'ITALIAN CUISINE' are written in a smaller, blue, all-caps sans-serif font.

ITALIAN CUISINE

CULINARIA DINNER

MENU \$55

STARTER

SASUAGE GNOCCHI

ZESTY ITALIAN
SAUSAGE, TENDER
GNOCCHI, CANNELLINI'S
WHITE BEANS AND
GRATED PARMESAN
CHEESE COME
TOGETHER IN A SAVORY
TOMATO BROTH

SICILIAN SALAD

RED ONION,
ORANGES,
OLIVES,
ARUGULA
CHEESE,
ORANGE
VINAIGRETT

MAIN COURSE

CREAMY RISOTTO WITH SHRIMP

5 SAUTEED SHRIMP TOSSED
ALONGSIDE
WITH CREAMY MIXED VEGGIES

CHICKEN SCALLOPINI

CREAM WHITE WINE SAUCE,
MUSHROOMS, LINGUINI PASTA

DESSERT

APPLE TARTS

FRESH MADE CRISP APPLE
WITH A CAMILIZED SYRUP TOPPING

GELATO

VANELLIA GELATO TOPPED
WITH FRESH HOUSE BERRIES

RAVELLOS

Culinaria

M E N U

Brunch

\$ 2 5

APPETIZERS

LENTIL SOUP

-ONION, CARROTS, GARLIC, TOMATOES, STOCK ONION

WATERCRESS SALAD

-CRISPY POTATO, BACON DRESSING WITH POACHED
EGG

ENTREES

CHICKEN SALTIBOCA

-SAGE, PROSCIUTTO, LEMON BUTTER
SAUCE WITH BUCATINI PASTA

TUNA NIÇOISE SALAD

- NEW POT GREEN BEANS, HARD
EGGS, ROASTED BELL PEPPER, CITRONETTE
DRESSING

DESSERTS

APPLE TART

Fresh Made Crisp Apple
Tart

OR

GELATO

Vanellia Gelato
topped with
Fresh House
Berries