



# Antipasti

---

## *Mozzarella, Prosciutto, & Tomato*

Authentic Italian ham, fresh mozzarella, ripe tomato, fresh basil, olive oil & Balsamic Vinager. 19

## *Gamberi E Avocado*

Jumbo shrimp with sliced avocado & homemade cream sauce served in a fresh pineapple. 19

## *Grilled Pear Gorgonzola*

An Orioli family recipe! Fresh sliced pear topped with Gorgonzola cheese crushed walnuts grilled to perfection. 13

## *Sauteed Clams or Mussels*

Your choice of fresh clams or mussels sauteed in wine, garlic & spices. 17

## *Gamberi alla Ravenna*

A secret recipe from the Orioli family. Jumbo shrimp sauteed in a homemade whiskey cream sauce. 18

## *Sea Scallops*

Wrapped in prosciutto & pan-seared. 20

## *Wild Boar Italian Sausage*

Grilled with smoked bacon & served sliced with a side of spicy marinara sauce. 17

## *Zucchini Gorgonzola*

Fresh zucchini lightly beer battered fried & topped with crumbles of Gorgonzola cheese. 12

## *Grilled Bruschetta*

Fresh-grilled Italian bread topped with tomato, fresh basil, oregano, olive oil & balsamic vinegar. 11

## *Lumache (Escargot)*

Fresh snails cooked with garlic, parsley & butter. Served with toast. 14

## *Mozzarella alla Caprese*

Fresh mozzarella, sliced ripe tomato & fresh basil topped with extra virgin olive oil & Balsamic Vinager. 11

## *Calamari Fritti*

Fresh squid, lightly breaded & flash fried. Served with warm marinara sauce. 15

## *Dates alla Ravenna*

Four dates stuffed with Mascarpone and goat cheeses, wrapped in smoked bacon. 14

## *Capeletti Porcini*

House-made pockets of pasta stuffed with Ricotta, Parmesan & Porcini mushrooms & topped with a creamy Marsala wine sauce. 17

# Insalata

---

## *Insalata di Fragola*

Strawberries, pecans & feta cheese on a bed of spinach with balsamic Italian dressing. 12

## *Insalata Villa Ravenna*

Fresh salad greens, celery, tomato, onion, avocado & homemade Italian dressing. 11 Add hearts of palm 3

## *Insalata Invernale*

Fresh spinach, tomato, onion, asparagus & homemade Italian dressing 12

## *Caesar Salad*

Crisp romaine lettuce, croutons, Parmesan cheese & classic Ceasar dressing 11  
Add grilled chicken 6 Add anchovy 3

## *Avocado Salad*

Sliced ripe avocados, served over fresh greens topped with homemade Italian dressing. 11 Add hearts of palm 3

## *Pear Salad*

Spring mix with sliced fresh pears, Gorgonzola cheese, caramelized walnuts & Italian dressing. 14

# Zuppa

---

## *Zuppa di Mare*

A cream-based soup with lobster & shrimp topped with chives. Bowl 13

## *Pasta Fagioli*

Homemade bean soup with pasta. Bowl 10

## *Minestrone*

Fresh vegetable soup in a light chicken broth. Bowl 10

## *Crema di Funghi*

House-made cream of mushroom soup. Bowl 10

# Pasta Autentica

---

## *Fettucine alla Bolognese*

Freshly made fettucine served in a traditional meat sauce & topped with Parmesan cheese. 16

## *Fettuccine Carbonara*

Al Dente Fettuccini tossed in Alfredo sauce & egg yolk with bacon & Parmesan cheese. 17

## *Penne Arrabiata*

Penne pasta served with a classical Italian sauce of fresh tomato Italian spice & hot peppers.  
Grilled chicken 20 \* Grilled shrimp 24  
Cold water lobster 48 \* Wild boar Italian sausage 24

## *Fettuccine Alfredo*

Handmade Al Dente Fettucine tossed in Alfredo sauce & Parmesan cheese with grilled chicken. 21 Shrimp 27

## *Fettuccine Con Vegetali*

Al Dente Fettuccine lightly tossed in garlic & olive oil with fresh mixed vegetables topped with Parmesan cheese. 14 Chicken 22 Shrimp 28

## *Capellini Aglio E Olio*

Angel hair pasta in garlic & oil with sauteed spinach & sundried tomatoes. Grilled chicken 21 Shrimp 27

# Pasta Ripiena

---

## *Ravioli Alla Panna*

Homemade pockets of pasta stuffed with cheeses, veal, prosciutto & chicken in a light cream sauce. 16

## *Tortelloni*

Homemade pasta stuffed with Ricotta and Parmesan cheese & spinach topped with Alfredo tomato & pesto sauces. 15

## *Ravioli Bolognese*

Homemade pockets of pasta stuffed with cheeses and meats. Served in a traditional meat sauce with Parmesan cheese. 17

# Classico Italiano

---

## *Melanzane alla Parmigiana*

Breaded eggplant with tomato sauce, mozzarella & Parmesan cheese. Served with a side of spaghetti pomodoro. 16

## *Gnocci di Patate*

House-made potato pasta served in a traditional meat sauce & topped with Parmesan cheese. 16  
Alfredo, Pomodoro & Pesto sauces

## *Lasagne di Melanzana*

Eggplant layered with fresh mozzarella, Italian tomato sauce & Parmesan cheese then oven-baked. 16

## *Lasagne alla Bolognese*

Layers of pasta, meat sauce, bechamel & fresh mozzarella topped with Italian tomato sauce & Parmesan cheese. 17

# Frutti di Mare

---



## *Linguine with clams*

Linguine pasta sauteed with fresh clams & your choice of classic Italian sauce with fresh tomato or garlic & oil. You may substitute with mussels. 26

## *Smoked Salmon Pasta*

Homemade linguine with smoked salmon slices in a delicious tomato cream sauce. 25

## *Calamari fra Diavolo*

Fresh squid simmered in our special spicy red sauce with onion & pepper. Served with a side of linguine pasta sauteed with spinach garlic & oil. 25

## *Grilled Tilapia*

A fresh fillet of tilapia topped with an olive oil, caper & garlic sauce. Served with a side of linguine pastasauteed with spinach garlic & oil. 25

## *Shrimp Scampi*

Shrimp sauteed in white wine with a light, creamy garlic lemon sauce. Served with a side of linguine pasta sauteed with spinach garlic & oil. 26

## *Pasta al Nero di Seppia*

Homemade black fettucine pasta sauteed with scallops, calamari, shrimp, clams & mussels with your choice of classic Italian sauce with fresh tomato or garlic & oil. 38

## *Sea Bass Alla Griffia*

Grilled fillet of Chilean Sea Bass with house pasta on a bed of cherry tomatoes & asparagus. 39

## *Grilled Salmon*

A fresh fillet of salmon topped with an olive oil, caper & garlic sauce. Served with a side of linguine pasta sauteed with spinach garlic & oil. 29

## *Jumbo Shrimp*

Grilled jumbo shrimp on a bed of linguine served with a side of marinara. 26

# Pollo

---

## *Pollo alla Cacciatore*

Sauteed chicken topped with fresh tomato sauce simmered with onions, mushrooms, bell peppers & spices. Served with a side of linguine sauteed spinach, garlic & oil. 26

## *Pollo alla Marsala*

Sauteed chicken with Marsala wine and fresh mushrooms. Served with a side of fettuccine Alfredo. 26

## *Pollo alla Parmigiana*

Breaded chicken topped with mozzarella cheese & ham. Served with a side of linguine sauteed with spinach, garlic, & oil. 25

## *Pollo Piccata*

Chicken lightly sauteed with white wine, capers, lemon, butter & mushrooms. Served with a side of linguine sauteed in garlic, oil & spianch. 25

Fragments of seashells may be found in dishes containing mollusks and crustaceans. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.

# Carni



## *Vitello Alla Cacciatore*

Veal topped with fresh tomato sauce simmered with onions, mushrooms, bell peppers & spices. Served with a side of linguine pasta sauteed with spinach garlic and oil. 28

## *Vitello Alla Marsala*

Lightly sauted veal in Marsala wine with fresh mushrooms served with a side of homemade fettucine Alfredo. 28

## *Vitello alla Parmigiana*

Tender breaded veal topped with mozzarella cheese & ham. Served with a side of linguine sauteed with spinach, garlic & oil. 28

## *Beef Tenderloin*

USDA Choice 8oz tenderloin, grilled to your liking & served with a side asparagus & linguine sauteed with spinach, garlic & oil. 45

## *Vitello Alla Piccata*

Tender veal sauteed with white wine, fresh lemon juice, butter, capers, & fresh mushrooms. Served with a side of linguine sauteed with spinach, garlic & oil. 28

## *Vitello Osso Buco*

Tender, fresh veal shank braised in wine & served with a side of Italian mushroom risotto. 41

## *Modino D'Angnello*

Four grilled porterhouse lamb chop medallions served on a bed of sauteed mushrooms with a side of spinach, linguine garlic & oil. 39

## *Venison alla Marsala*

Aged venison tenderloin tips grilled in a Marsala wine & Gran Marnier sauce served with a side of fettucine with sauteed spinach, garlic & olive oil. 37

# Specials

## *Ravioli Alla Aragosta*

Homemade packets of pasta stuffed with lobster & mascarpone cheese in a tomato cream sauce. 29

## *Surf & Turf*

Choose one Surf: Lobster Tail Chilean Sea Bass  
Choose one Turf: Beef Tenderloin Lamb Chops Venison  
Served with Linguine sauteed with spinach & Olive oil. 90

## *Yani's Special*

Shrimp, mussels, clams, scallops & calamari cooked in a fresh tomato garlic sauce & served over al dente linguine. 43

## *Chilean Sea Bass alla Romana*

Pan-seared sea bass over Italian risotto in a light cream sauce with shrimp, scallops, clams, mussels & calamari. 45

## *Rack of Lamb*

Grilled & seasoned with rosemary, garlic & olive oil. Served with mashed garlic potatoes & asparagus. 39

## *Cold Water Lobster*

Perfectly grilled lobster tails (6-8 oz ea) served with linguine, garlic & oil. Market Price

## *Pan-Seared Natural Sea Scallops*

Served with mushroom risotto. 35

## *Bistecca alla Marsala*

Hand-cut beef tenderloin, grilled to order & topped with a mushrooms cream Marsala wine sauce. Served with fettucine Alfredo. 43

## *Wild Boar Osso Buco*

Wild boar shank braised in white wine & served with mushroom risotto. 43