

RAVIOLISI!

ITALIAN BISTRO

BENVENUTI

Welcome to Raviolis Italian Bistro. My staff and I wish you an enjoyable dining experience. We take great pride in serving the finest foods, freshly prepared with the highest quality ingredients, and complimented with our diverse wine selection. We hope that your visit is pleasurable and that you will choose to return very soon.

Buon Appetito!



Chef Giuseppe Di Gristina

Our Commitment to You

To maintain the highest standard of excellence in our customers' dining experience, measured by the superior quality of our food, wines, professional service, and relaxing atmosphere.

We take great pride in our entrée preparation.
All dinners are made to order.
Please allow ample time.

Grazie!

Antipasti

Bruscetta al Pomodoro \$7.95

Grilled bread points topped with fresh chopped tomatoes, garlic, basil and shaved parmigiano cheese.

Mozzarella alla Siciliana \$7.95

Traditional mozzarella cheese in a double breaded crust, baked and golden fried; served over marinara.

Selezione Di Salumi Italiane \$10.95

Chef's selection of cured Italian cold cuts served with marinated olives.

Formaggi and Arrostiti \$10.95

Chef's selection of Italian cheeses, served with marinated, roasted vegetables.

Gamberi alla Barsak \$12.95

Jumbo tiger prawns sautéed with garlic and fresh herbs in a lite lemon butter white wine sauce.

Cozze o Vongole alla Livornese \$12.95

Fresh New Zealand green lip mussels or Manila clams sautéed with garlic and fresh chopped tomatoes; served in a lite white wine sauce.

Fritto Misto \$12.95

Calamari, zucchini and shrimp fried crisp and golden; served with a spicy marinara sauce.

Bevande

Cappuccino	\$3.50	Coca-Cola, Diet Coke	\$3.25
Espresso	\$2.75	Sprite, Ginger Ale,,	
Double Espresso	\$4.25	Soda Water, Milk,	
Caffe Latte	\$3.50	Apple or Cranberry Juice	
Fresh Brewed Coffee	\$2.50		
Assorted Hot Teas	\$2.50	Fresh Brewed Tea	\$2.50

Bottled Mineral or Sparkling Water - 1/2 Litre \$4.00 1 Litre \$6.00

Birra

Budweiser	\$4.00	Heineken	\$5.00
Michelob Ultra	\$4.00	Peroni	\$5.00
Sierra Nevada	\$4.00	Moretti Dark	\$5.00
St. Paulie Girl (Non-Alcoholic)	\$5.00	Corona	\$5.00

Zuppa

Cup \$2.50 Bowl \$4.50

Pasta e Fagioli alla Fiorentina

Cannellini bean soup with pasta and spinach in a light broth.

Zuppa del Giorno

Chef's daily creation.

Insalate

Served with homemade focaccia and bread service.

Add Chicken \$5.25 Add Bleu cheese \$1.75

Add Shrimp \$0.50 Add Anchovies \$1.75

Cesare Small \$6.95 Large \$8.95

Romaine lettuce tossed with croutons and our Caesar dressing.

Spinaci Small \$7.50 Large \$8.95

Baby spinach tossed with sun dried cranberries, toasted almonds, onions, and gorgonzola cheese with a light raspberry vinaigrette.

Mozzarella Caprese \$8.25

Fresh buffalo mozzarella, sliced tomatoes and fresh basil drizzled with extra virgin olive oil.

Pomodoro alla Piemontese \$8.25

Fresh sliced tomatoes, onions, basil, and gorgonzola cheese, drizzled with olive oil and balsamic reduction.

Insalata Verde \$6.95

Baby mixed greens tossed with cucumbers, tomatoes, carrots, and onions; served with our house vinaigrette.

Gratuity of 18% will be added to parties of 6 or more.

We will be pleased to split a plate for an additional charge of \$3.25.

Specialita Della Casa

Ravioli di Carne o Formaggio *\$16.95*

Raviolis filled with beef or cheese; served with your choice of the following sauces: Pesto • Bolognese • Marinara • Alfredo • Rosa • Porcina • Arrabiata • Pomodoro.

Ravioli di Spinaci alla Checca *\$16.95*

Raviolis filled with garlic, spinach and cheese, tossed with sautéed garlic and fresh chopped tomatoes; served in fresh basil white wine sauce.

Ravioli di Funghi alla Boscaiola *\$17.95*

Raviolis filled with wild mushrooms and tossed with sautéed garlic, sausage, asparagus and mushrooms; served in a light sage cream sauce.

Ravioli alla Pugliese *\$18.95*

Raviolis filled with sun dried tomatoes and goat cheese, tossed with sautéed shallots, chicken, mushrooms, broccoli and toasted pine nuts; served in a tomato basil cream sauce.

Ravioli alla Primavera *\$18.95*

Raviolis filled with medley of fresh spring vegetables and tossed with sautéed garden vegetables; served in light garlic and herb olive oil.

Ravioli di Gamberi all'Inferno *\$18.95*

Raviolis filled with shrimp and tossed with sautéed garlic and shrimp; served in a spicy tomato white wine sauce.

Ravioli di Pollo Alla Saltibocca *\$18.95*

Raviolis filled with chicken and herbs tossed with sautéed shallots, chicken, prosciutto and sage in a lite chicken consommé.

Pasta

Spaghetti alla Carbonara \$12.95

Spaghetti tossed with onions, pancetta, eggs and parsley, with a touch of cream and parmiggiano cheese.

Spaghetti Pollo e Asparagi \$14.95

Spaghetti tossed with sautéed chicken, asparagus and garlic; served in a parsley white wine sauce.

Penne al Pesto \$12.95

Penne tossed with our homemade pesto, toasted pine nuts and a touch of cream.

Penne all' Arrabiata \$12.95

Penne tossed in a spicy tomato sauce.

Linguine alla Checca \$12.95

Linguine tossed with sautéed garlic and fresh chopped tomatoes; served in a basil white wine sauce.

Fusilli Tre Colori alla Romana \$15.95

Tri color Fusilli pasta tossed with sautéed pancetta, onions, parsley in a vodka tomato cream sauce.

Tortelloni Di Formaggi alla Panna \$16.95

Large tortellini filled with mascarpone cheese tossed in a lite sage cream sauce.

Linguine alla Luciana \$16.95

Linguine tossed with sautéed calamari, onions and garlic; served in a spicy tomato white wine sauce.

Linguine Vongole \$16.95

Linguine topped with fresh Manila clams; served with your choice of white natural or tomato sauce.

Linguine Con Cozze Livornese \$18.95

Linguine pasta tossed with sautéed onions, garlic, capers, shrimp and New Zealand mussels in a lite white wine sauce.

Linguine alla Calabrese \$18.95

Linguine tossed with shrimp, sun dried tomatoes, broccoli and mushrooms; served in a light garlic white wine herb sauce.

Fettuccine or Capellini available upon request.

Piatti al Forno

Lasagna *\$13.95*

Lasagna layered with three cheeses, meat sauce and baked to perfection.

Manicotti Fiorentina *\$13.95*

Italian crepes filled with three cheeses and spinach; topped with marinara or Bolognese sauce.

Cannelloni *\$13.95*

Italian crepes filled with three cheeses and ground beef; topped with marinara or Bolognese sauce.

Secondi

The following entrees are served with Chef's choice of vegetables and a starch.
No substitutions please.

Pollo (Chicken) *\$16.95*

Vitello (Veal) *\$19.95*

Al Limone

Lemon, capers and butter in a white wine sauce.

Marsala

A sweet Marsala wine sauce with mushrooms.

Funghi e Pomodoro

Pancetta, wild mushrooms, fresh tomatoes and Marsala wine with a touch of cream.

Parmigiana

Breaded and topped with marinara and mozzarella.

Cacciatore

Bell peppers, onions, mushrooms and tomatoes gently sautéed in a white wine sauce.

Saltibocca

Topped with prosciutto and mozzarella cheese sautéed with shallots and sage in a lite white wine sauce, finished with green onions.