

Antipasti
Appetizers

Olive Mediterranee	\$7
A mix of Mediterranean olives marinated with herbed olive oil and spices	
Bruschetta ai Quattro Sapori	\$9
Four slices of grilled Italian bread each finished with a different savory topping: Artichokes; tomatoes and basil; roasted peppers; cannellini and herbs	
Carciofi Croccanti	\$9
Artichoke hearts fried to a golden crisp, with parmigiano cheese, and lemon ranch dressing	
Calamari	\$10
Tender squid fried to a golden brown and served with a side of marinara sauce	
Frittura del Golfo	\$14
Fried shrimp, artichoke hearts, and calamari, served with marinara sauce	
Antipasto Italiano	\$12
Cold cut meats, olives, cheeses, bruschetta slices, fresh mozzarella and tomatoes	
Cozze & Vongole alla Livornese	\$11
Sautéed mussels & clams, garlic, white wine parsley, and spicy tomato sauce	
Carpaccio di Manzo	\$12
Thinly sliced filet mignon marinated with extra virgin olive oil, lemon, arugula and shaved parmigiano	
Burrata alla Zingara	\$10
Creamy Buffalo mozzarella, arugula, cherry tomatoes, prosciutto and extra virgin olive oil	

Insalate & Minestra
Salads & Soup

Fresh Made Daily Soup	\$5
Della Casa Spring mix of lettuce, tomatoes, parmiggiano cheese, and balsamic vinaigrette dressing	\$7
Caesar Salad Crisp Romaine lettuce with croutons, shaved parmiggiano cheese and Caesar dressing	\$8
Arugula e Parmiggiano Fresh arugula, tomatoes and shaved parmiggiano, with fresh squeezed lemon and olive oil	\$7
Mozzarella alla Caprese Sliced fresh mozzarella and tomatoes, basil and oregano, served with extra virgin olive oil	\$8
Panzanella Roma tomatoes, cucumbers, onions, toasted cubes and capers, in a light olive oil basil dressing	\$8
Spinaci e Endivia Spinach and endive, caramelized pecans, crispy pancetta, in a maple syrup vinaigrette	\$8

ADD TO ANY SALAD

Chicken or Shrimp - \$5

Gorgonzola or Anchovies - \$3



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Pasta Fresca Fatta In Casa

Homemade Pasta

Ravioli di Magro	\$16
Raviolis filled with spinach and ricotta, served with fresh chopped tomato and basil, in a white wine sauce	
Ravioli di Bue	\$18
Raviolis filled with sirloin e herbs, served with mushrooms, rosemary white wine cream sauce	
Ravioli Contadina	\$18
Roasted portobello raviolis tossed with garlic, sausage, broccoli, onions, in a light herb white wine sauce	
Ravioli Cardinale	\$19
Raviolis filled with mascarpone cheese and shrimp with garlic and herbs, served in fresh chopped tomato, vodka, cream sauce	
Pappardelle al Mascarpone	\$17
Sauteed chicken, pancetta, garlic, fresh tomatoes, mushrooms, in a creamy mascarpone sauce	
Lasagna	\$14
Mozzarella, parmigiano and meat sauce	
Gnocchi al Pomodoro	\$15
Potato dumplings, with tomato and fresh basil sauce, topped with ricotta cheese	
Pappardelle Mare e Monti	\$17
Shrimp, scallops, mushrooms, shallots, and sherry wine cream sauce	

La Pasta

Spaghetti Bolognese	\$13
Served with our homemade meat sauce	
Spaghetti con Polpette	\$13
Homemade meatballs, marinara sauce	
Penne alla Diavola	\$14
Italian sausage, garlic, bell peppers, onions, white wine and spicy marinara sauce	
Penne alla Norma	\$14
Penne tossed with roasted eggplant, garlic, onions in a tomato basil sauce	
Linguine Toscana	\$15
Sautéed shrimps, garlic, tomatoes e spinach, in a white wine sauce	
Linguine alle Vongole	\$15
Clams, garlic, white wine, Italian parley	
Spaghetti alla Pescatora	\$16
Shrimp, scallops, mussels, clams, garlic, white wine, & spicy tomato sauce	

Al Pollo

Chicken

Open face Cordon Blue	\$18
Topped with mozzarella, ham, & spinach, baked with Alfredo sauce	
Piccata	\$17
Garlic, lemon, capers, white wine sauce	
Al Tartufo	\$18
Mushrooms, fresh tomatoes, marsala wine with a touch of cream, and truffle oil	
Parmiggiana	\$17
Breaded & baked with marinara sauce, basil, mozzarella and parmigiano cheese	

A Vitello

Veal

Limone Garlic, lemon, capers, white wine sauce	\$19
Funghi Sautéed shallots mushrooms, marsala sauce	\$20
Sorrentina Sautéed & baked with fresh tomato, basil provolone and parmigiano cheese	\$21
Campagnola Sautéed garlic, mushrooms and capers, in a spicy fresh chopped tomato white wine sauce	\$21

Carne E Pesce

Meat & Seafood

Grigliata Mista Grilled Angus steak, Italian sausage, chicken breast and shrimp, with garlic rosemary sauce	\$28
Cioppino Jumbo shrimp, scallops, clams, mussels, and fresh fish of the day, finished in a spicy tomato broth	\$25
Bistecca del Giorno Chef selections of Certified Angus steak; please ask your server for selection	\$Market Price
Pesce del Giorno Fresh catch of the day personally selected by the Chef; please ask your server for selection	\$Market Price

**There will be a \$2.50 charge for split or shared entrée
20% Gratuity added to parties of 6 or more**