

Ravioli

Italian Ravioli, Served Dim Sum Style

fish

Pasta

Classic Italian pasta dishes topped with traditional ingredients of the recipe cooked separately in a unique way. \$15

meat

Cocktail Gamberi 2pcs \$12
Shrimp, Lemon, and Leeks in our Spinach Pasta topped with Fried Parsley and served with Salsa Rosa

Lasagna 4pcs \$8
Traditional Lasagna Ragu in our Tomato Pasta topped with Parmesan and served with Bechamel

Conjun 4pcs \$8
Mashed Cod and Potato in our Squid Ink Pasta topped with Dried Olives and served with Aioli

Black Vongole
Black Spaghetti with Vongole Clam Sauce topped with Black Pepper and Fresh Parsley

Amatriciana 4pcs \$8
Amatriciana Sauce in our Tomato Pasta topped with Dried Tomatoes and served with Cacio e Pepe Sauce

Polpo alla Luciana 4pcs \$10
Slow-roasted Octopus and Spicy Tomato in our Parsley Pasta topped with Crunchy Potatoes and served with our Homemade Pesto

Green Pesto
Farro Linguine with our Homemade Pesto topped with String Beans, Roasted Potato, Arugula Salad, and Toasted Pine Nuts

Pollo & Patate 4pcs \$8
Slow-roasted Chicken and Potato in our Carrot Pasta topped with Fried Potatoes and served with Smoked Parmetier

Buns

Steamed, open-faced Italian buns

Red Amatriciana
Pacote with Amatriciana Sauce topped with Slow Roasted Pork and Tomato with Black Garlic

Valdostana 4pcs \$8
Parma Ham in our Carrot Pasta with Breadcrumbs topped with Sage and served with Fontina Fondue

Vitello Tonnato 2pcs \$11
Roasted Veal with Tonnato Sauce, Lettuce, and Pickled Onions

White Carbonara
Penne with Carbonara Sauce topped with Roasted Guanciale, Ricotta Salata, Crunchy Onions and Cured and Smoked Egg Yolk

Fegato alla Veneziana 4pcs \$8
Tuscan Chicken Liver Pâté in our Carrot Pasta topped with Crunchy Onions and served with a Creamy Prosecco Sauce

Carbonara 2pcs \$11
Roasted Pork, Crunchy Onions and Carbonara Suace

Pasta Combos

Our signature flavor combos upgrade your experience - guaranteed! \$18

vegetarian

Scapece (Vegetarian) 2pcs \$11
Burrata with Zucchini, Tomato, Pickled Red Onion and Mint

Parmigiana 4pcs \$8
Eggplant, Tomato, and Basil in our Carrot Pasta topped with Parmesan and served with Pecorino Fondue

Bun-Boloni

Steamed buns filled with flavor

Pesto di Mare
Black Vongole + Green Pesto

Ricotta & Spinaci 4pcs \$8
Ricotta, Spinach, and Nutmeg in our Spinach Pasta topped with Ricotta Salata and served with a Cacio e Pepe Sauce

Pesto 2pcs \$10
Homemade Pesto topped with Freshly Grated Parmesan and Toasted Pine NutsT

Pesto Amatriciana
Green Pesto + Red Amatriciana

Caprese 4pcs \$8
Mozzarella and Basil in our fried Spinach and Tomato Pasta topped with Tomato Confit and served with our Homemade Pesto

Cacio e Pepe 2pcs \$10
Cacio e Pepe topped with Pecorino and Black Pepper

Amatriciana Carbonara
Red Amatriciana + White Carbonara

Risotto Scamorza Prosecco 4pcs \$8
Scamorza and Prosecco Risotto in our Parsley Pasta topped with Chives and served with a Creamy Prosecco Sauce

Smoked & Spicy Tomato 2pcs \$10
Smoked, Spicy Tomato & Pork Sauce

Carbonara di Mare
White Carbonara + Black Vongole

#raviolonyc

Drink Menu

raviolo
Ravioli • Cocktails • Bubble Bar

Cocktails

All our cocktails are \$14

Bicicletta: Refreshing afternoon drink with bitter notes and a final touch of orange.

Aperol, Soda Water and Prosecco

Negroni Sbagliato: The most Italian aperitivo! Bitter notes with a hint of raisin.

Campari, Sweet Vermouth and Prosecco

Nuvolari #2: Sweet myrtle berry notes with a smoky aftertaste.

Mezcal, Mirto di Sardegna and Campari

Smoked Margarita: Smoky, herbaceous, and earthy with a refreshing hint of citrus.

Mezcal, Lime and Agave

Eccentric Moscow Mule: Dry and fresh with citrus notes and ginger aftertaste.

Vodka, Ginger Beer, Lime and Flowers

Specialties

Caffé Martini: The true taste of Italian coffee expressed as a Martini cocktail. *Vodka, Borghetti and Espresso*

Raviolo Italian Mary: Our personal blend of 3 different tomatoes and delicious Vodka.

Bubble Bar

Bottle \$38, Glass \$11, Refill \$8

White

Prosecco Extra Dry *Fiol, Veneto*
Refreshing, banana and apple

Coccociola *Cantina Frentana, Abruzzo*
Medium dry with soft bubbles, good persistence and a hint of golden apple

Malvasia *La Collina, Emilia Romagna*
Fresh and clean with floral notes and good persistence

Pinot Nero *La Travaglina, Lombardia*
Fresh citrus notes with good acidity

Passerina *Velenosi, Abruzzo*
Lightly effervescent, medium dry with banana and acacia

Ferrari Brut *Cantine Ferrari, Trentino*
Chardonnay and Pino Nero. Persistence bubbles, mineral notes with exotic scences.
Bottle \$49

Rosé

Rosato *Tenuta Sant'Anna, Veneto*
Pinot Nero and Merlot. Medium sweetness, soft bubbles with notes of cassis

Rosato Brut *Trevisol, Veneto*
Chardonnay, Glera, and Pinot Nero.
Medium Dry with candied Strawberries

Red

Lambrusco *Medici Ernete, Emilia Romagna*
Blackberry and rose with soft bubbles, medium sweet, and good persistence

Gargnano *Iovine, Campania*
Aglianico, Piederosso and Sciascinoso.
Black cherry and violets, medium sweet with soft bubbles

Gin & Tonic Bar

Served with Fever Tree Tonic \$14

Botanist Islay Dry Gin
Served with juniper, apple and white pepper

Blackwood Vintage Dry Gin
Served with elderflower, juniper and grapefruit peel

Bombay Sapphire Gin
Served with licorice, mint and red currant

Hendrick's Gin
Served with rose, cucumber and lime peel

Martin Miller's Gin
With coriander, blueberry and orange peel

Salute
Cheers

Raviolo
Pasta • Cookies • Bubble Bar

menu

Daily Brunch

10am - 4pm

raviolo
Pasta • Cookies • Bubbly Bar

UOVA

Served with Mesclun Salad and Crostone

Eggs San Daniele: San Daniele Prosciutto with Pecorino Fondue and Two Eggs Any Style \$14

Eggs Salmone: Cured Wild Salmon Sliced with Mayo and Herbs and Two Eggs Any Style \$14

Eggs Sorrentina: Baked Sunny-Side-Up Eggs with Tomatoes, Three Cheeses, and Basil \$12

Any Style: Scrambled, Sunny-side-up, Hard-boiled, Poached, or Egg Whites

PANINI or BRUSCHETTA

Served on our Homemade Focaccia Romana

Avocado del Sud: Fresh Avocado, Basil, and Spicy Bomba Calabrese \$10

Italianissimo: San Daniele Prosciutto, Burrata, Tomato Carpaccio, and Shaved Parmesan \$14

Goat Fish: Sliced Cured Wild Salmon, Goat Cheese, Arugula, and Walnuts \$14

Polpetta Burger: Beef and Bacon Polpetta with Fontina Cheese and Amatriciana Sauce \$18 with Fries

Add : Egg \$1 / Italian Fries (Mediterranean herbs mayo) \$6

INSALATONA

Served a side of Crostini and 3 dressings:
Lemon, Balsamic, and Spicy

House Salad: Mesclun, Quinoa, Tomato Carpaccio, Cecina, and our Homemade Pesto (Vegan / Nut-free) \$12

Add:

Protein

Mediterranean Chicken with Herbs \$6

Cured Wild Salmon \$6

Toppings

Burrata \$2 / Avocado \$2 / Truffle Perlage \$2 / Egg \$1
(Poached or Hard-boiled)

Tagliere

Mixed platter for two \$65

House-cured wild Salmon, Prosciutto, Mashed Avocado, Burrata, Fontina cheese, Scrambled Eggs, White Truffle perlage, Focaccia, Bunbolone, Crostatina and Golosone Coffee!

YOGURT della CASA

Homemade Coconut Yogurt, Mango and Peach, Pistachio Granola and Balsamic Vinegar \$12

DOLCI

Served with your choice of white or dark chocolate sauce

Crostatine \$6 pc / \$15 3pcs

Hazelnut Chocolate

Marmellata

Crema al Limone