

Locanda

INSALATE

VESUVIO V GF	\$13.95
Organic Mixed Greens, Fennel, toasted Almonds, Burrata, Orange & Citrus Vinaigrette	
RAVELLO V GF	\$16.95
Wild Arugula, Grapefruit, Roasted Beets, Watermelon Radish, Caselvetrano Olives, & Goat Cheese Citrus Vinaigrette	
CAESAR	\$16.95
Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano, & Caesar Dressing	
CAPRESE V GF	\$20.95
Organic Heirloom Tomato, Fresh Burrata, Basil & Pesto Sauce	

ADD TO ANY SALAD
 Add Wild Salmon \$14
 Add Tiger Prawns \$14
 Add Organic Mary's Chicken \$12

ANTIPASTI

BREAD BASKET	\$5.95
BRUSCHETTA V	\$15.95
Cherry Tomatoes, Garlic, Olive Oil EVOO, Basil	
MAMMA CARMELA'S MEATBALLS	\$16.95
Tomato Sauce, Parmigiano-Reggiano & House-Made Crostini	
PARMIGIANA DI MELANZANE V	\$18.95
Mamma Carmela Famous Eggplant Parmigiana	
FRITTO MISTO	\$21.95
Monterey Calamari, Tiger Prawns, Artichoke Hearts & Chef Capri Sauce	
GUAZZETTO DI MARE	\$19.95
Manila Clams Sautéed in garlic, Cherry Tomato, & White Wine Sauce	
PIATTO CONTADINO	\$21.95
Burrata, Marinated Roma Style Artichoke, Prosciutto San Daniele, & Crostini Bread	

SECONDI Split Dish \$3

POLLO PICCATA	\$28.95
Mary's Farm Chicken Breast in Lemon and Capers, Vegetables & Potatoes	
POLLO PARMIGIANA	\$28.95
Breaded Chicken Breast topped with Mozzarella & Tomato Sauce Served with Seasonal Vegetables & Potatoes	

PIZZA

All Pizza made with fresh Fior di latte from Amalfi coast

Gluten Free Crust \$4

MARGHERITA V	\$20.95	SAN DANIELE	\$23.95
San Marzano Tomato & Fresh Basil		San Daniele Prosciutto, Wild Arugula, Tomato, & Shaved Parmigiano-Reggiano	
CACIO E PEPE V	\$21.95	PIZZA TARTUFATA	\$23.95
Olive Oil, Pecorino Romano, Black Pepper, & Basil (Add sausage \$4.00)		Truffle Sauce, Chiodini Mushrooms, & Prosciutto di Parma	
PIZZA DIAVOLA 2.0	\$24.95	CONTADINA	\$22.95
San Marzano Tomato, Calabrian Nduja Sausage & Straccitella		Smoked Provola, Potatoes, Crispy Bacon	
MEAT LOVERS	\$24.95	SALSICCIA E FUNGHI	\$24.95
San Marzano, Fresh Mozzarella, Sausage, Pepperoni & Tuscan Coppa		Italian Sausage, Wild Mushrooms, San Marzano Tomato Sauce & Truffle Oil	

GLUTEN FREE GF

A 20% service charge will be added to parties of 6 or more.
 Cake cutting fee is 3,50 per person.

VEGETARIAN V

A Surcharge of 3% is added to allow us to provide competitive wages, benefits & healthcare insurance to our eligible employees. Some of our menu items may contain or come into contact with wheat, eggs, nuts or milk. Please ask your server for more information.

RAVELLO



Visit our website for Reservations, Private Parties, Catering, and more!

PRIMI Gluten Free Pasta \$4

SCARPAREILLO V	\$19.95
Home Made Fresh Tagliolini, Fresh Cherry Tomato Sauce, Basil Add Fresh Burrata \$4	
PENNE ALLA VODKA V	\$24.95
Penne Pasta & Smoked Mozzarella in Vodka Sauce	
GNOCCHI V	\$25.95
Mamma Carmela's Gnocchi with choice of: Pomodoro & Mozzarella, Pesto or White Truffle Crema	
TORTELLONI	\$26.95
Home Made Fresh Pasta Filled With Braised Short Ribs in a Butter and Sage Sauce	
STROZZAPRETI	\$25.95
Italian Sausage, Spring Peas, Wild Mushrooms & Parmigiano-Reggiano Cream Sauce	
SCIALATIELLI ALLE VONGOLE	\$28.95
Home Made Fresh Scialatielli Pasta with Clams & Cherry Tomato	
RAVIOLI DI ARAGOSTA	\$30.95
Maine Lobster & Asparagus filled Ravioli topped with Tiger Prawns in House Pink Sauce	
CARBONARA	\$25.95
Spaghetti Pasta, Egg Yolk, Guanciale & Pecorino Romano, Black Pepper	

GLASS POURS

VINI FRIZZANTI

BRUT Segura Viudas 200ml -----	\$14
BRUT ROSÉ Gloria Ferrer Carneros-----	\$15/\$58
PROSECCO IL Mossiere -----	\$13/\$50
SWEET MOSCATO Asti Martini Rossi 187 ml-----	\$14
LAMBRUSCO SECCO Lucci, NV, Emilia Romagna-----	\$13/\$50

VINI BIANCHI

SAUVIGNON BLANC Rabble Paso Robles 2025-----	\$13/\$50
PINOT GRIGIO Borgo In Fiore Delle Venezie 2024-----	\$13/\$50
FALANGHINA Bacchanalia 2023 -----	\$13/\$50
CHARDONNAY Tormaresca by Antinori 2024 -----	\$13/\$50

VINI ROSSI

PINOT NOIR The Calling Monterey County 2022-----	\$15/\$58
AMARONE Valpolicella Antica Vinaia DOCG 2021-----	\$16/\$60
CABERNET SAUV. Iron + Sand Paso Robles 2022-----	\$15/\$58
CHIANTI L'arco 2023 -----	\$13/\$50
SUPER TUSCAN Maestro 2022-----	\$15/\$58
MONTEPULCIANO Pietrasalata 2021-----	\$11/\$42
BRUNELLO DI MONTALCINO 2019 Poggio Forte DOCG--	\$19/75
NEBBIOLO Pertinace 2023-----	\$14/\$55
BAROLO Antica Cantina di Calosso 2020 DOCG----	\$18/70

VINI ROSE

FATTORIA SARDI Toscana 2024-----	\$14/\$55
RAVELLO Marisa Cuomo Amalfi Coast 2023-----	\$75
ELISE Poderi San Lazzaro 2024 -----	\$55

VINI FRIZZANTI

CHAMPAGNE Veuve Clicqout "Yellow Label" France-----	\$125
CHAMPAGNE Alfred Gratien Brut-----	\$110
FRANCIACORTA Extra Brut Montana NV-----	\$65
PROSECCO SUPERIORE D.O.C.G Valdobbiadene Mionetto --	\$55
ALCOHOL FREE Sparkling Blanc Mionetto 200 ml -----	\$13
ALCOHOL FREE Sparkling Rose Freixenet -----	\$45

BURGUNDY PINOT NOIR

DOMAIN FAIVELEY Pommard Premier Cru 2019-----	\$275
DOMAIN FAIVELEY Les Damodes Premier Cru 2020 -----	\$220
DOMAIN FAIVELEY Aux Chaignots Premier Cru 2020 ----	\$220

HALF BOTTLE SELECTION

CHAMPAGNE Alfred Gratien Brut NV-----	\$60
PINOT GRIGIO ST. MICHAEL-EPPAN 2023-----	\$35
PINOT NOIR Patz & Hall Sonoma Coast 2023-----	\$38
BRUNELLO DI MONTALCINO 2017 Franco Pacenti DOCG--	\$55

BEER

DRAFT BEER

ALMANAC HAZY IPA-----	
SCRIMSHAW North Coast Pilsner-----	\$8

BOTTLED BEER

CRISPIN Organic Cider-----	\$8
FATHERS Clean American Light Lager-----	\$8
MENABREA Lager or Amber-----	\$8
DOLIMITI Italian Pilsner-----	\$8
ERDINGER NON-Alchoolic -----	\$8

Please note: availability and vintages are subject to change

**CORKAGE FEE: \$25 each for the first two
750ml bottles & \$35 for each 750ml**

BIANCHI ITALIANO

RAVELLO Marisa Cuomo Amalfi Coast 2023 -----	\$75
PECORINO Abruzzo Organic 2024-----	\$48
GAVI Broglia La Meirana 2023-----	\$55
PINOT GRIGIO Dessimis Vie Di Romans 2022 Friuli-----	\$95
PINOT GRIGIO Jermann Friuli 2023-----	\$60
ETERNA Alto Adige Marzotto 2024-----	\$85
SAUVIGNON BLANC Piere 2022 Vie Di Romans Friuli-----	\$80
SAUVIGNON Sanct Valentin Alto Adige 2023-----	\$95
CERVARO Castello Della Sala Antinori Umbria 2023-----	\$140

BIANCHI CALIFORNIANI

SAUVIGNON BLANC Groth 2023 Napa-----	\$55
SAUVIGNON BLANC Illumination by Quintessa 2023-----	\$90
CHARDONNAY Jordan 2023 Sonoma-----	\$60
CHARDONNAY Patz and Hall Dutton Ranch 2023 Russian River SV--	\$80

ROSSI ITALIANI

AMARONE VALPOLICELLA Antica Vinaia DOCG 2021-----	\$60
AMARONE CLASSICO Speri 2019 -----	\$150
VALPOLICELLA Brigaldara 2023-----	\$55
SANGIOVESE ANFITEATRO Toscana 2019-----	\$175
SAN LEONARDO Rosso Red Blend 2019-----	\$190
MERLOT Collio Due Del Monte 2019 -----	\$45
LAGREIN Reserva Sanct Valentin 2021 Alto Adige DOC-----	\$115
MONTEFALCO SAGRANTINO Scacciadiavoli 2019 Umbria -----	\$95
MONTEFALCO SAGRANTINO Colpetrone Memoira 2015 Umbria---	\$70
MONTEFALCO SAGRANTINO Colpetrone Sacer 2010 Umbria-----	\$105
CHIANTI CLASSICO Maggiolo Lamole 2023-----	\$55
CHIANTI CLASSICO Monsanto Riserva 2021-----	\$75
CHIANTI CLASSICO Monsanto Gran Selezione Single Vineyard 2019	\$150
CHIANTI CLASSICO Fontodi 2020-----	\$120
CHIANTI CLASSICO Rubiolo Gagliole 2021 DOCG-----	\$64
MERLOT Cont'ugo Antinori 2023 Toscana-----	\$80
SUPER TUSCAN Tua Rita 2024-----	\$65
SUPER TUSCAN Argiano Solengo 2022-- -----	\$130
SUPER TUSCAN Tignanello Antinori 2021-----	\$290
VINO NOBILE DI MONTEPULCIANO Silineo Toscana 2021-----	\$65
MONTEPULCIANO D' ABRUZZO Scarpone 2022 -----	\$58
ROSSO DI MONTALCINO Capanna 2018 -----	\$65
BARBARESCO Francesco Rinaldi&Figli 2020 DOCG-----	\$95
PRODUTTORI DI BARBARESCO DOCG 2020 -----	\$85
PRODUTTORI DI BARBARESCO DOCG 2021 -----	\$115
PRODUTTORI DI BARBARESCO Montefico Riserva 2019 SV -----	\$250
BRUNELLO DI MONTALCINO La Poderina 2020-----	\$110
BRUNELLO DI MONTALCINO Baricci Montosoli 2020-----	\$180
BRUNELLO DI MONTALCINO Canalicchio Di Sopra 2020-----	\$225
BARBERA D'ALBA Pertinace 2023-----	\$45
NEBBIOLO Langhe Pertinace 2022-----	\$45
NEBBIOLO Il Chiosso -----	\$60
GATTINARA Il Chiosso 2017-----	\$75
BAROLO Pertinace 2022 -----	\$80
BAROLO Bussia 2020-----	\$90
BAROLO Ludo Einaudi Piemonte 2021-----	\$95
CARMIGNANO Riserva 2019 Le Farnete-----	\$70
BOLGHERI Il Bruciato Antinori 2024-----	\$75
BOLGHERI Sassicaia 2021 Tenuta San Guido -----	\$550
ETNA ROSSO Lavico 2021 Sicily-----	\$55
CANNONAU Dettori Tenores Sardegna 2019-----	\$65

ROSSI CALIFORNIANI

PINOT NOIR Silvestri Piave Carmel Valley 2023-----	\$48
PINOT NOIR Rochioli 2023 Russian River-----	\$185
PINOT NOIR Belle Glos Las Alturas 2022 SLH-----	\$74
PINOT NOIR Foxen Santa Barbara Bien Nacido Vineyard 2021-----	\$105
PINOT NOIR Roco Willamette Valley Oregon 2022-----	\$65
PINOT NOIR Flowers Sonoma Coast 2023-----	\$90
QUINTESSA Rutherford 2021 100 Point-----	\$375
ZINFANDEL Painted Fields 2022 Sierra Foothills -----	\$55
ZINFANDEL Turley Paso Robles 2021-----	\$80
MERLOT Rutherford Hill Napa Valley 2023-----	\$55
CABERNET SAUVIGNON Reserve McGrail Livermore Valley 2022---	\$60
CABERNET SAUVIGNON Snowden Brothers Vineyard Napa 2022--	\$140
CABERNET SAUVIGNON Faust Napa Valley 2023-----	\$120
CABERNET SAUVIGNON Jordan Alexander Valley 2020-----	\$115
CABERNET SAUVIGNON Chappellet Napa Valley 2022-----	\$195
CABERNET SAUVIGNON Townsend Antinori Napa Valley 2021-----	\$220
CABERNET SAUVIGNON Joseph Phelps Insignia 2019 Napa-----	\$595



Ravello

LUNCH

PANINI

Served with a choice of a Mixed Green Salad or Italian Fries

POLLO

\$18.95

Mary's Farm Organic Chicken Breast, Grilled Zucchini, Heirloom Tomato, Fresh Mozzarella, Organic Spring Mix

PROSCIUTTO

\$19.95

24-Month Aged Parma Prosciutto, Wild Arugula, Fresh Mozzarella, Heirloom Tomatoes

MEATBALL

\$18.95

Mamma Carmela's Traditional Recipe, Fresh Mozzarella

CAPRESE V

\$18.95

Heirloom Tomatoes, Fior di Latte, Pesto, Wild Arugula

INSALATA

GRILLED SALMON

\$19.95

Organic Butter Lettuce, Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing

CHICKEN GF

\$18.95

Mary's Farm Organic Chicken Breast, Wild Arugula, Grapefruit, Roasted Beets, Citrus Vinaigrette

GRILLED TIGER PRAWNS GF

\$19.95

Organic Mixed Greens, Toasted Almonds, Fennel, Orange & Citrus Vinaigrette