

# RAVELLO

*Osteria*

2315 S. Garfield Ave, Monterey Park, CA 91754

323-722-7600 [www.ravelloosteria.com](http://www.ravelloosteria.com)

## ANTIPASTI

- MEATBALLS PROVANCAL *braised with crimini & porcini mushrooms, artichokes and garlic in a Marsala wine sauce ..... \$14*  
*finished with parsley and parmesan*
- MUSHROOM RAVIOLI *filled with ricotta cheese in a mushroom truffle pesto cream sauce with basil & parmesan ..... \$12*
- PORK WINGS *braised pork shanks in a balsamic veal jus with fresh herbs and whole grain mustard ..... \$13*
- STEAMED MANILA CLAMS *with shallots, garlic, spicy Andouille sausage & fresh herbs finished with white wine ..... \$13*  
*butter and parsley*
- DIVER SCALLOPS AND SHRIMP *seared & sautéed over a roasted garlic mash with spicy lobster sauce ..... \$15*

## INSALATE

- BABY MIX SALAD *served with apples, cranberries, gorgonzola, red onions, carrots, tomatoes and raspberry vinaigrette ..... \$10*
- ARUGULA SALAD *w/ smoked bacon, red onions, goat cheese, fresh corn, carrots, cherry tomatoes and house vinaigrette..... \$11*
- RAINBOW KALE SALAD *w/ smoked salmon, carrots, orange segments, red onions, parmesan, and citrus vinaigrette ..... \$11*
- ADD-ONS: Seared Chicken \$5 / Seared Manhattan Steak \$8

## PASTA

- SPAGHETTI *with cherry tomatoes, basil, garlic, and parmesan cheese ..... \$13*
- SPAGHETTI CARBONARA *w/ smoked bacon, shallots, black pepper, white wine, eggs, cream, parmesan, peas and basil .... \$15*
- SPAGHETTI W/ SALMON *chopped clams, shallots, peas & herbs in a vodka cream sauce finished with tarragon & parsley .. \$16*
- PENNE PASTA WITH CHICKEN *porcini, shitaki, button mushrooms, shallots, garlic, fresh herbs, truffle pesto ..... \$16*  
*and cherry tomatoes, white wine, butter, finished with basil and truffle oil*
- PENNE PASTA WITH SAUSAGE AND RAPINI *spicy Italian sausage, shallots, garlic, fresh herbs, anchovy ..... \$14*  
*and white wine finished with butter and basil*
- LINGUINI WITH CHICKEN *bacon, Marsala sauce, onions, mushrooms, pepper flakes & fresh basil ..... \$15*
- LINGUINI WITH LOBSTER *manila clams, cherry tomatoes, garlic, chilies, fresh herbs and brandy ..... \$17*  
*finished with butter and parsley*

## MAIN ENTREES

- SEARED CHICKEN BREAST *10oz, served w/ wild mushrooms, sautéed rapini, mushroom risotto & roasted chicken jus ..... \$15*
- DOUBLE RIB CUT PORK CHOPS *12oz, served w/ roasted garlic mashed potatoes, sautéed rapini, brandy & pork jus ..... \$16*
- RIB EYE STEAK *20oz, served w/ roasted garlic mashed potatoes, sautéed rapini & red wine reduction ..... \$32*  
*finished with fresh herbs and butter*
- CHILEAN SEA BASS *seared with seafood risotto, sautéed rapini, lobster reduction, cherry tomatoes & fresh herbs..... \$25*

NOTE: steak and pork chops are cooked to order; thick cuts please allow 30 minutes of cooking time

## RESTAURANT HOURS

11:30AM - 2:00PM • LUNCH SERVICE

5:00PM - 10:00PM • DINNER SERVICE / TUESDAY THRU SATURDAY

5:00PM - 9:00PM • DINNER SERVICE / SUNDAY & MONDAY

## CREATE YOUR OWN PIZZA

16" HOUSE CRUST with your choice of 1 sauce and 1 cheese .....	\$13
SAUCES: tomato, basil pesto, garlic & herb oil	
PREMIUM SAUCES (+ \$1): truffle pesto	
CHEESES: whole milk mozzarella, goat cheese, parmesan, ricotta, gorgonzola (each additional cheese + \$1)	
PREMIUM CHEESES (+ \$1): fresh mozzarella, buffalo mozzarella	
VEGETABLES (+ \$1): mushrooms, basil, garlic, roasted garlic, bell peppers, onions, red onions, spinach, olives, tomatoes, sun dried tomatoes, arugula, pineapple, Sicilian chili	
MEATS (+ \$1): pepperoni, sweet fennel sausage, 3 pepper sausage, bacon, smoked chicken, anchovies	
PREMIUM MEATS (+ \$1.50): shrimp, clams, prosciutto, soppressata (spicy cured Italian salami), guanciale (full flavored cured pork jowel)	

## RAVELLO HOUSE PIZZA (16" house crust)

MARGARITA a simple and traditional pizza that comes with tomato sauce, cheese & basil .....	\$13
PEPPERONI with tomato sauce, cheese & basil .....	\$14
PEPPERONI & SAUSAGE with tomato sauce, cheese & basil .....	\$15
MUSHROOM with garlic & herb oil, fresh mozzarella, fresh herbs & basil .....	\$15
ITALIAN WHITE clams with garlic & herb oil, fresh mozzarella, ricotta, onions, fresh herbs & basil .....	\$16
PORCO fennel & 3 pepper sausage, bacon, tomato sauce, parmesan, fresh mozzarella, onions, basil & fresh tomatoes .....	\$16
SMOKED CHICKEN & PROSCUTTO tomato sauce, basil pesto, mozzarella, parmesan, mushrooms, onions & arugula ....	\$17
GUANCIALE is a full flavored traditional Italian cured meat. Comes with an over-easy egg, tomato sauce .....	\$17
mozzarella, parmesan, bell peppers, onions & basil	
THE BIANCO an over-easy egg with truffle pesto, garlic & herb oil, ricotta, buffalo mozzarella, gorgonzola .....	\$18
Sicilian chili & roasted garlic	
CALABRIAN clam, sausage & bacon with garlic & herb oil, tomatoes, onions, pepper flakes & parsley .....	\$19

## TRADITIONAL NEAPOLITAN PIZZA (12" crust)

MADE FROM OUR SPECIAL 00 ITALIAN FLOUR, 36 HOUR PROOF RECIEPE

MARGARITA a simple and traditional pizza that comes with tomato sauce, fresh mozzarella & basil .....	\$14
STRACCIATELLA guanciale, tomato sauce, buffalo mozzarella, red onions & arugula .....	\$15
FENNEL PIZZA fennel sausage, over-easy egg, tomato sauce, mozzarella, cherry pepper & red onion .....	\$15
TRUFFLE PIZZA prosciutto, porcini & wild mushrooms, truffle pesto, garlic & herb oil, fresh mozzarella .....	\$16
parmesan, & basil	
GUANCIALE PIZZA guanciale, over-easy egg, garlic & herb oil, basil pesto, mushrooms & onions .....	\$15
AMATRICIANA guanciale, soppressata, bacon, tomato sauce, mozzarella, & red onions .....	\$16
AMALFI clams, tomato sauce, garlic & herb oil, ricotta, parmesan, pepper flakes, red onions & arugula .....	\$16

## DESSERT

CANNOLI W/ SWEET RICOTTA .....	\$7
PEAR TARTLET W/ VANILLA BEAN GELATO .....	\$7

## DRINKS

Soda & Iced Tea

   	.....	\$2.95
   		

Split charge on all dishes \$2  
 Sorry no substitutions  
 Corkage fee \$10  
 Cake handling fee \$10

For parties of 7 or more, service charge of 18% will be applied  
 Parties of 13 or more will be treated as a special catering event.  
 Minimum charges and time limits will be applied.  
 Please inform us of any food allergies