

2315 S. GARFIELD AVE.
MONTEREY PARK, CA 91754
323.722.7600



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RAVELLOOSTERIA
BOLLINISPIZZA

ANTIPASTI

MEATBALLS PROVENÇAL \$17

braised meatballs with crimini, porcini mushrooms, artichokes, garlic & fresh herbs, marsala wine, finished with parsley & parmesan

WILD MUSHROOM RAVIOLI \$18

mushroom ricotta filled ravioli with a mushroom truffle pesto cream sauce, basil, parmesan

PORK WINGS \$17

braised pork shanks in balsamic veal jus with fresh herbs & whole grain mustard

STEAMED MANILA CLAMS

WITH 3 PEPPER SAUSAGE \$20

steamed manila clams with shallots, garlic, spicy andouille sausage, fresh herbs, finished with white wine, butter & parsley

CIOPPINO \$22

shrimp, clams, lobster, fish fumé, lobster stock, garlic, fresh herbs, butter, white wine, tomato, fresh herbs, parsley

PASTA

SPAGHETTI \$23

cherry tomatoes, basil, garlic
(add chicken or sausage \$5)

SPAGHETTI CARBONARA \$25

smoked bacon, shallots, fresh herbs, black pepper, white wine, egg, cream, parmesan, peas, basil

PENNE PASTA WITH ORGANIC CHICKEN \$25

porcini, shiitake & button mushrooms, shallots, garlic, fresh herbs, truffle pesto, cherry tomatoes, white wine, butter

PENNE WITH NDUJA SAUSAGE AND PEPPERS \$26

garlic herb oil, fennel sausage, bell peppers, onions, white wine, rapini, tomatoes, nduja sausage, cream, butter, finished with basil & parmesan

BOLOGNESE PAPPARDELLE \$25

Bollini's 200 year old family recipe - beef, pork & veal, panchetta, fresh aromatics, soffrito, milk, finished with parmesan & basil

SPAGHETTI WITH LOBSTER \$28

lobster, manila clams, cherry tomatoes, garlic, chilies, fresh herbs, brandy, lobster stock, finished with butter & parsley

ADD-ONS \$3

burrata (not for seafood)

INSALATE

BABY MIX SALAD \$15

apples, double cream gorgonzola, red onions, cranberries, carrots, cherry tomatoes, raspberry vinaigrette

ARUGULA SALAD \$16

arugula, smoked bacon, red onions, goat cheese, fresh corn, carrots, cherry tomatoes, house vinaigrette

CAESAR SALAD \$15

romaine, red onions, tomatoes, white anchovies, parmesan, crouton crisp

CHOPPED SALAD \$16

red & yellow cabbage, radicchio, romaine, red onion, pepperoncini, cherry tomatoes, provolone, mortadella, parmesan, gorgonzola vinaigrette

ADD-ONS \$8

organic chicken breast

MAIN COURSE

please allow 20 minute cooking time on all proteins, all food is cooked to order, nothing is pre-made

CHICKEN PORTOBELLO \$29

organic seared chicken breast, roasted garlic mashed potatoes, sautéed lemon garlic spinach, portobello mushrooms, chicken jus marsala wine reduction

PORK OSSO BUCO \$35

Hill Farms (Oregon) braised pork osso buco, soffrito, fresh aromatics, brandy white wine, served with roasted garlic mashed potatoes, sautéed broccolini, gremolata & brandy pork jus reduction

PRIME RIB EYE STEAK \$55

20oz. Creekstone Ranch grass fed rib eye, roasted garlic mashed potatoes, asparagus, red wine reduction finished with fresh herbs & butter

CHILEAN SEA BASS M/P

seared medallion of chilean sea bass, seafood risotto, sautéed rapini, lobster reduction, cherry tomatoes, fresh herbs

DRINKS

FOUNTAIN SOFT DRINKS, ICE TEA \$5

RAVELLO PIZZA

BUILD YOUR OWN PIZZA

12" TRADITIONAL PIZZA NAPOLETANA CRUST (V.P.N.) \$18

16" CALIFORNIA HOUSE CRUST \$20

sorry, no 1/2 & 1/2 pizzas

all pizzas finished with calabrian oregano, parmesan and olive oil, both crusts made from unbleached italian flour, 36 hour proofing
we only use organic italian flour and fermentation period of no less than 72 hours

SAUCES

tomato sauce, basil pesto, garlic herb oil, sicilian chili (truffle pesto + \$1)

CHEESES

whole milk mozzarella, goat cheese, parmesan, ricotta, gorgonzola, (fresh mozzarella + \$1)
(burrata + \$3) more then one cheese charge will be applied \$1

VEGETABLES

mushrooms, basil, bell peppers, onions, olives, cherry tomatoes, arugula, fennel pollen, spinach, jalapenos
(per topping \$1), (dry mushrooms + \$2)

MEATS

pepperoni, sweet fennel sausage, 3 pepper sausage, bacon, shrimp, clams, anchovies, prosciutto, sopresatta, mortadella,
(per topping \$2), (guanciale \$2), (nduja sausage \$3), (organic egg \$2)

HOUSE PIZZA

MARGHERITA 12" \$18 or 16" \$20

tomato sauce, fresh mozzarella, basil

NEW YORK 12" \$22 or 16" \$24

tomato sauce, fresh mozzarella, ricotta, basil, pepperoni, sausage

FENNEL 12" \$23 or 16" \$26

tomato sauce, fresh mozzarella, sweet fennel sausage, onions, finished with fresh arugula, prosciutto,
fennel pollen, olive oil, calabrian oregano

CALABRIAN 12" \$24 or 16" \$27

tomato sauce, fresh mozzarella, ricotta, andouille, nduja sausage, onions, calabrian chili drizzle, olive oil, calabrian oregano

CLAM PIE 12" \$24 or 16" \$27

garlic herb oil, fresh mozzarella, chopped clams, manila clams, tomatoes, onions, lemon, bacon, three pepper sausage,
pepper flake, parsley, tomato drizzle

PISTACHIO AND MORTADELLA 12" \$23 or 16" \$26

pistachio cream, tomato drizzle, fresh mozzarella, onions, mortadella finished with pistachios, olive oil, calabrian chili, oregano, pistachio oil

PORCO \$24 or 16" \$26

tomato sauce, fresh mozzarella, fennel sausage, 3 pepper sausage, bacon, tomatoes, onions, basil, parmesan

TRUFFLE 12" \$23 or 16" \$25

truffle pesto, garlic herb oil, fresh mozzarella, porcini mushrooms, wild mushrooms, prosciutto, basil, parmesan

AMATRICIANA 12" \$23 or 16" \$25

tomato sauce, fresh mozzarella, bacon, guanciale, sopresatta, red onions

DESSERT

ask server for today's desserts \$10

MENU ADDITIONS

- calabrian chili \$4
- \$8 split charge on all dishes (sorry no substitutions)
- corkage fee \$20 per bottle
- cake handling fee \$10
- parties of 6 or more service charge of 18% applied
- parties of 13 or more must call for availability or \$500 charge
- please inform us of any food allergies
- changes politely declined