

\$ 5 5

# RAVELLO RESTAURANT WEEK



## STARTERS

### BRUSCHETTA

DICED TOMATOES AND ONIONS WITH FRESH  
BASIL AND OLIVE OIL SERVED WITH TOASTED  
BREAD

### AVOCADO GAZPACHO

CREAMY AVOCADO AND LIME SOUP TOPPED  
WITH SOUR CREAM AND BACON

## MAIN

### CACIO E PEPPE WITH SHAVED TRUFFLES

LINGUINE SERVED WITH A CREAMY  
PEPPERCORN SAUCE FINISHED WITH  
FRESHLY SHAVED BLACK TRUFFLE

### FRUTTI DI MARE

SEAFOOD MEDLEY COOKED IN A ROBUST  
TOMATO SAUCE SERVED WITH BUCATINI  
PASTA

### OSSO BUCO WITH RISOTTO

BRAISED VEAL SHANK SERVED ON TOP OF A  
SAFFRON RISOTTO

## DESSERT

### LIMONCELLO TIRAMISU

LADY FINGERS DROWNED IN OUR HOUSE  
MADE LIMONCELLO WITH A LIGHT TANGY  
MASCARPONE

### AFFOGATO

A UNIQUE DESERT THAT CONSIST OF  
VANILLA GELATO WITH A SIDE SHOT OF  
ESPRESSO

