



Aperitivo/Appetizers

ARANCINI

Creamy risotto balls filled with our house cherry smoked bacon and gouda cheese rolled in panko bread crumbs then fried golden brown, served with our house made marinara **7**

MEATBALL APPETIZER

3 of our house made meatballs slow cooked with our house made marinara sauce, finished with mozzarella cheese and fresh basil **9**

SPICY CRAWFISH DIP

Creamy 5 cheese blend of melty goodness filled with mild spicy crawfish tails! Served with fresh crostini's **11**

STEAK BRUSCHETTA

Grilled steak, gouda cheese and herbed peppernata atop crispy Italian bread **12**

CALAMARI

Calamari rings marinated with pepperoncini and buttermilk tossed in our herbed parmesan breading fried to a golden brown. Served with a lemon basil aioli and sweet chili **12**

STUFFED PORTABELLAS

Roasted portabella mushrooms filled with Gorgonzola cheese and smoked duck bacon. Finished with roasted red peppers and a balsamic glaze **11**

PRINCE EDWARD ISLAND MUSSELS

Served in an anisette cream sauce with fresh spinach and tomatoes **12**

Flatbreads

Dough hand tossed daily!

MARGHERITA

Fresh heirloom tomatoes, fresh mozzarella cheese, finished with garlic infused oil drizzle and fresh basil **9**

BLACKENED CHICKEN

Creamy parmesan sauce, fresh mozzarella and bleu cheeses, Cajun blackened chicken finished with our balsamic glaze **10**

AMANTI DEL CARNE

Italian for lovers of meat! Pepperoni, salami, hot Italian sausage and sliced house meatballs sit atop fresh mozzarella cheese and our house made marinara sauce **12**



Ohio's Crown Jewel of Wineries



Insalata/Salads

Panzanella

Fresh mozzarella balls, heirloom tomatoes, cucumbers, kalamata olives, chopped crispy Italian bread all tossed with fresh spring greens and spinach. With our house made White Merlot dressing **Half 5 Dinner 9**

Wine: White Raven or Autumn Interlude

Caesar

Fresh romaine, house made croutons, parmesan, romano and asiago cheese blend with a classic creamy ceaser dressing **Half 4 Dinner 8**

Wine: Chardonnay or Sauvignon Blanc

Raven's Glenn

Fresh spinach, strawberries, bleu cheese, apple wood smoked Duck bacon and toasted parmesan crisps with our house made balsamic dressing **Half 5 Dinner 9**

Wine: Autumn Interlude or White Merlot

House Chopped

Fresh Romaine and spring greens topped with heirloom tomatoes, black olives, red onion, feta and mozzarella cheeses, pepperoni, salami and house made croutons **Half 5 Dinner 9**

Wine: Chardonnay or Autumn Interlude

Make your Salad a Meal!

Shrimp 8 Salmon 8 Chicken 5 Crawfish tails 8 Steak 8

Zuppa/Soup

Italian Wedding Soup 6

Zuppa Del Giorno! Italian for soup of the day, please ask your server what we've made fresh today! 6

Sides

All sides 4

Wild mushroom risotto cakes White cheddar mashed redskin potatoes Seasonal vegetable Wild rice pilaf

Our signature broccoli salad Fresh cut French fries Sweet potato fries

Add a cup of soup or side salad for \$2



Between The Bread

Choice of 1 side

Chicken Portabella

Grilled Chicken Breast topped with portabella mushroom, fresh mozzarella, tomato and spinach with a lemon basil aioli between an herb focaccia roll **10**

Wine: Chardonnay or Autumn Interlude

Gouda Bacon Burger

Fire grilled half pound angus beef topped with gouda cheese, bourbon caramelized onions, our house double cherry wood smoked bacon, lettuce, tomato on a pretzel roll **12**

Wine: Merlot or Raven Rouge

Crispy Chicken Bacon Wrap

Hand battered Chicken, our house smoked bacon, cheddar cheese, tomato, lettuce, ranch dressing wrapped in a spinach flour wrap **10**

Wine: White Raven or Riesling

Carne/Meat

Raven's Ribeye

12oz well marbled ribeye full of flavor! With white cheddar mashed redskin potatoes, seasonal vegetable. Finished with our house made bourbon peppercorn demi sauce **23**

Wine: Cabernet Sauvignon

New York Strip

12oz thick cut New York strip grilled to perfection! Served with white cheddar mashed redskin potatoes and seasonal vegetable **25**

Wine: Mad Raven

Pork Tenderloin

Pan seared medallions with a bourbon peach glaze over white cheddar mashed redskin potatoes and seasonal vegetable **15**

Wine: Moon Dreams

Pollame/Poultry

Smoked Duck Risotto

Seared smoked duck breast over a wild mushroom and spinach risotto, finished with our Blackberry wine reduction **18**

Wine: White Merlot or Chardonnay

Greek Chicken

Pan seared Chicken breast with kalamata olives, fresh tomatoes, spinach and feta cheese tossed with an herbed veloute sauce over wild rice pilaf and seasonal vegetable **16**

Wine: Chardonnay or Riesling



Frutti di Mare/ Seafood

Rainbow Trout

Pan seared Trout with a lemon thyme butter sauce over wild mushroom risotto cakes and seasonal vegetable **18**

Wine: Chardonnay or Autumn Interlude

Keta Salmon

Grilled wild caught salmon with a fresh pineapple and mango salsa over wild rice pilaf and seasonal vegetable **18**

Wine: Autumn Interlude or Sauvignon Blanc

Market Seafood

From the sea to your plate! Please ask your server what's fresh and in season! **Market Price**

Pasta's

Spicy Shrimp

Sautéed shrimp, fresh tomatoes and green onion with linguini pasta tossed in a spicy butter sauce **Half 11 Dinner 18**

Wine: White Raven or Autumn Interlude

Spaghetti and Meatballs

House made meatballs over spaghetti pasta and our house made marinara sauce **Half 10 Dinner 15**

Wine: Pinot Noir or Raven Rouge

Three Meat Lasagna

Layers of beef, sausage and pepperoni, ricotta cheese with our house marinara sauce topped with mozzarella cheese **16**

Wine: Raven Rouge or Syrah

Carbonara

Your Choice of Chicken, shrimp or steak tossed with peas, onions, mushrooms and bacon tossed with alfredo sauce and penne pasta **Half 10 Dinner 16**

Wine: White Raven or White October

Chicken Picatta

Egg dipped and pan fried chicken breast in a lemon caper butter sauce with linguini pasta **Half 10 Dinner 16**

Wine: Chardonnay or Riesling

Steak Tortellini

Grilled steak with wild mushrooms, sautéed onions and tri-colored cheese tortellini tossed with a roasted red pepper cream sauce **16**

Wine: Merlot or Mad Raven

Eggplant Parmesan

Fresh eggplant, hand breaded and fried golden brown served over an herbed pappardelle pasta with our house marinara sauce, mozzarella cheese and fresh basil **Half 10 Dinner 16**

Wine: Mad Raven or White Merlot