

Ranucci's

TRATTORIA

All entrees are served with a house salad and homemade bread with dipping oil
A separate vegan menu is available upon request

ANTIPASTA

Cheese and Meat Platter 21

Chef's selection of aged cheeses, meats, olives, and seasonal vegetables. Served with house made focaccia.

Burrata and Prosciutto 14

Burrata cheese, prosciutto di Parma, balsamic reduction, served with house made focaccia

Fried Calamari 18

Crispy calamari with Calabrian chilis, side of house marinara and horseradish aioli

Homemade Meatballs 13

With marinara and pecorino romano

Stuffed Banana Peppers 13

Sausage stuffed peppers baked with marinara, provolone and mozzarella

Greens & Beans GF 12

Add sausage - 5 Sausage and peppers - 6
hot peppers - 3

Butternut Squash Ravioli 15

With brown butter and sage, toasted pine nuts, and grated pecorino cheese

CARNE

Herb Crusted Pork Chop 32

14 oz bone-in pork chop with cherry peppers, onions, potatoes, garlic and rosemary in a beef au jus

Saltimbocca 32

Choice of chicken or veal layered with prosciutto di Parma and sage, finished in a brown butter pan sauce. Side of brown butter and sage cavatelli.

Marsala

Sautéed with wild mushrooms in a Marsala wine gravy. Side of garlic and rosemary roasted potatoes. Chicken - 30 Veal - 32

Parmesan

Lightly pan fried topped with house marinara, melted provolone, mozzarella, and Parmigiano Reggiano. Chicken - 30 Veal - 32

Ranucci's Veal Chop 68

16 oz bone-in veal chop. Ask your server about this week's preparation

PASTA

Ricotta Cavatelli 29

House made ricotta cavatelli, crispy mortadella, Gorgonzola cream sauce, roasted pistachios, Parmigiano Reggiano

Vodka Sauce 27

Add chicken - 5 sausage - 5 meatballs - 6

Butternut Squash Ravioli 30

With brown butter and sage, toasted pine nuts, grated pecorino cheese.

Ranucci's Sunday Gravy 34

Braised braciola, pork and meatballs slow cooked in San Marzano tomatoes, onions, red wine, and basil.

Spaghetti & Meatballs 30

Homemade chitarra spaghetti and meatballs, house marinara, pecorino and Parmesan cheese.

Seafood Pasta MP

Weekly selection

*Gluten free pasta is available upon request

Substitute cavatelli with any dish - 2.5

PESCE

Salmon GF 32

Honey Dijon glaze with capers and dill. Roasted potatoes and seasonal vegetable.

Seafood Risotto GF 40

Scallops, shrimp, mussels, saffron risotto, seasonal vegetable.

Branzino GF 33

Crispy skin branzino, braised cannellini beans, roasted potatoes and fennel.

INSALATE

Portobello Salad GF 12

Portobello mushrooms, Gorgonzola, red onion, walnuts, pears, house vinaigrette.

Add salmon - 14

Caesar Salad 12

Romaine, tomatoes, croutons, shaved Parmesan, prosciutto.

Add chicken cutlet - 7 Salmon - 14

Substitute your house salad with either - 8

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness

Ranucci's

TRATTORIA

ROSSI

Marion: Valpolicella Borgo	12/48
<i>Veneto. Wild Strawberries, Wet Stone, Red Clay. Inviting and Vibrant</i>	
Medici: Montepulciano	12/48
<i>Abruzzo. Ripe Cherries, Medium Tannins, Smooth Finish</i>	
Chiusa Grande: Vinosophia Montepulciano d'Abruzzo	13/52
<i>Abruzzo. Ripe red fruit. Pleasant and persistent</i>	
Medici: Chianti	11/44
<i>Tuscany. Tart Cherries, Smoke, Dried Herbs</i>	
Cantine Tora: Aglianico	13/52
<i>Campania. Blackberry Jam, Tobacco, Violets. Intense and Dramatic. (Drinks Like Cabernet)</i>	
Borgo Salentino: Chianti Classico	13/52
<i>Radda, Tuscany. Raspberries and cherries. Full-bodied with velvety tannins</i>	
Il Borro: Pian di Nova	14/56
<i>Tuscany. Black Fruit, Herbaceous, Super Tuscan, Organic, Biodynamic.</i>	
Tolomei: Cabernet	12/48
<i>IGP Trevenzie. Plum, dark chocolate, blackberry, hint of graphite</i>	
Giusti: Valpolicella Ripasso Classico Superiore	69
<i>Veneto. Intense Aroma, Dried Plum, Date, and Fig, Tobacco Leaf.</i>	
Borgo Salentino: Chianti Classico Lucarello Riserva	56
<i>Radda, Chianti. 100% Sangiovese. Intense aroma of licorice, wild berries and vanilla</i>	
Poderi: Langhe Nebbiolo	59
<i>Piedmont. Bold Cherry. Mocha. Licorice. Fantastic Baby Barolo.</i>	
Il Borro: Toscano	115
Alberto Voerizo: Barolo Castagni	140
Cupano: Brunello	180
Acinatico: Amarone Della Valpolicella Classico	115

BIANCHI

Cantine Tora: Lady Pink Torre Cuso Rose	11/44
<i>Campania. Raspberry, Black Cherry, Strawberries. Evocative and Fanciful</i>	
Medici: Pinot Grigio	10/40
<i>Veneto. Pear, Lemon, Stone. Fresh and Clean.</i>	
D'Attimis: Pinot Grigio	12/48
<i>Udine. Dry, harmonious and refined. Hints of golden apple and citrus fruits</i>	
Podere L'Infinito: Verdicchio	10/40
<i>Marche. Ripe Peaches, Green Grass, Meyer Lemon. Our Hidden Gem.</i>	
Medici: Prosecco	12/48
<i>Veneto. Citrus, Pear, Green Apple. Crisp and Refreshing.</i>	
Tolomei: Chardonnay	12/48
<i>IGP Trevenzie. White peach. Minerality, slightly savory</i>	
D'Attimis: Chardonnay	13/52
<i>Udine. Soft with reduced acidity. Exotic fruits, white flowers.</i>	
D'Attimis: Sauvignon Blanc	13/52
<i>Udine. Citrus fruit, pepper, and tomato leaves. Slight minerality</i>	
Poderi: Sauvignon Blanc	64
<i>Piedmont. Grapefruit. Lemongrass. Stone Fruit. Bright and Luscious.</i>	
Il Borro: Lamelle	56
<i>Tuscany. Passion Fruit, Wild Flowers, Slate, Organic, Biodynamic. Chardonnay Blend.</i>	
Cordero di Montezemolo Chardonnay	105
Cantine Tora: Kissos	74

SPECIALTY COCKTAILS

Benny's Old Fashioned	Limoncello Spritz	For Pete's Sake
Basil Hayden bourbon, black walnut bitters and demarara syrup over a big rock garnished with a cherry	Limoncello, Medici prosecco, splash of soda	Woodford Reserve bourbon, St. Germaine, muddled orange, splash of ginger ale
Dirty Bleu	Classic Espresso Martini	Saffron Gimlet
Grey Goose vodka, olive juice, garnished with bleu cheese stuffed olives	Fresh brewed espresso dolce, Tito's vodka, coffee liqueur, vanilla	House made saffron-infused gin, fresh lime, shaken and served up