

Ranucci's

TRATTORIA

All entrees are served with a house salad and homemade bread with dipping oil

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 17

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

Homemade Meatballs 14

With marinara and pecorino romano

Stuffed Banana Peppers 14

Sausage stuffed peppers baked with marinara, provolone and mozzarella

Greens & Beans GF 12

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

Crab Cakes 18

Jumbo lump crab, honey mustard aioli.

PESCE

Salmon GF 33

Topped with honey, brown butter and goat cheese. Vegetable and potato dejour.

Scallops GF 38

Porcini dusted scallops, wild mushroom risotto, chives, seasonal vegetable.

Crab Cakes 42

Jumbo lump crab cakes, wild mushroom risotto, seasonal vegetable, honey mustard aioli.

INSALATE

Strawberry Salad GF 12

Arugula, strawberries, goat cheese, candied pecans, orange vinaigrette.

Add salmon - 14

Caesar Salad 12

Romaine, tomatoes, croutons, shaved Parmesan, prosciutto.

Add chicken cutlet - 7 Salmon - 14

Caprese Salad GF 12

Locally grown tomatoes, basil, fresh mozzarella, Sicilian extra virgin olive oil.

PASTA

Ranucci's Sunday Gravy 34

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

Vodka Sauce 27

Add chicken - 5 sausage - 5 meatballs - 6

Ricotta Cavatelli 29

House made ricotta cavatelli, sweet sausage, sun dried tomatoes, Tuscan kale, parmigiano reggiano.

Basil Pesto 26

Homemade chitarra spaghetti, cherry tomatoes, burrata cheese.

Add chicken - 5 sausage - 5 shrimp - 9

Spaghetti & Meatballs 30

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

Shrimp Francese 30

Battered jumbo shrimp, white wine, shallots, lemon, butter, parsley, homemade chitarra spaghetti.

*Gluten free pasta is available upon request

Substitute cavatelli with any dish - 2.5

CARNE

Ranucci's Veal Chop 68

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

Pork Chop Milanese 32

14 oz bone-in breaded pork chop, arugula, cherry tomatoes, shaved parmesan, lemon vinaigrette.

Chicken Limone 30

Sauteed chicken breast, mushrooms, capers, white wine, shallot, lemon, potato dejour.

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.

Parmesan

Lightly pan fried topped with house marinara, melted provolone, mozzarella, and Parmigiano Reggiano.

Chicken - 30 Veal - 32

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

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TRATTORIA

ROSSI

Terrazze: Pinot Nero	15/60
<i>Lombardia. Medium body, red fruit, floral aromas</i>	
Medici: Montepulciano	12/48
<i>Abruzzo. Ripe Cherries, Medium Tannins, Smooth Finish</i>	
Il Borro: Pian di Nova	14/56
<i>Tuscany. Black Fruit, Herbaceous, Super Tuscan, Organic, Biodynamic.</i>	
Medici: Chianti	11/44
<i>Tuscany. Tart Cherries, Smoke, Dried Herbs</i>	
Chiusa Grande: Vinosophia Montepulciano d'Abruzzo	13/52
<i>Abruzzo. Ripe red fruit. Pleasant and persistent</i>	
Borgo Salentino: Chianti Classico	13/52
<i>Radda, Tuscany. Raspberries and cherries. Full-bodied with velvety tannins</i>	
Ca'Emo: Cabernet	14/56
<i>Veneto. Bordeaux style, persistent, ripe fruit</i>	
Poderi: Langhe Nebbiolo	60
<i>Piedmont. Bold Cherry, Mocha, Licorice. Fantastic Baby Barolo.</i>	
Borgo Salentino: Chianti Classico Lucarello Riserva	64
<i>Radda, Chianti. 100% Sangiovese. Intense aroma of licorice, wild berries and vanilla</i>	
Giusti: Valpolicella Ripasso Classico Superiore	69
<i>Veneto. Intense Aroma, Dried Plum, Date, and Fig, Tobacco Leaf.</i>	
Il Borro: Toscano	115
<i>Super Tuscan. Merlot and Cabernet Sauvignon, dry and full bodied with a velvety finish.</i>	
Alberto Voerizo: Barolo Castagni	140
<i>Piedmont. 100% nebbiolo, 24 months aged in French oak. Dark fruit profile with an intense finish.</i>	
Amarone Della Valpolicella Classico	115
<i>Fan Favorite, 24 month oak barrel aged. Dark cherry and chocolate aromas.</i>	
Cupano: Brunello	180
<i>Montalcino. 100% Sangiovese, four year oak barrel aged. Dark ruby red, earthy tones, warm rich finish.</i>	

BIANCHI

Lambrusco Sparkling Rose	12/48
<i>Emiglia Romana. White fruit and flower aroma. Lively and sapid</i>	
Marotti Campi: Rosato	12/48
<i>Sicily. Mineral-based, berry fruits</i>	
Medici: Pinot Grigio	11/44
<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>	
Fiano & Malvasia 'Bialento'	14/56
<i>Puglia. Tre Bicchieri award winning, hints of pear with a floral finish</i>	
Medici: Prosecco	12/48
<i>Veneto. Citrus, Pear, Green Apple. Crisp and Refreshing.</i>	
Tenuta Spinelli: Pecorino	13/52
<i>Marche. Tre Bicchieri award winning, tropical fruit aromas, dry and intense</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>	
Bagueri: Sauvignon Blanc Riserva	69
<i>Slovenia. Medium bodied, elderflower, ripe pear</i>	
Tenuta Mazzolino: Chardonnay	85
<i>Lombardia. Intense citrus aromas, full-bodied. Long and bright finish</i>	
Cantine Tora: Kissos	74
<i>100% falanghina. Deep flavors of exotic fruit and honey. Dry, warm finish</i>	