

# RAGAZZA DI BUFALO



Donnelly

## Insalata/ Zuppa

### ITALIAN CHOPPED SALAD 9 (GF)

Mixed Greens, Cucumber, Tomato, Mozzarella, Olives, Salami, Oregano Vinaigrette

*Suggested Wine, Fazi Battaglia, Verdicchio, 9*

### CLASSIC CAESAR SALAD 9

Romaine, Parmesan, Garlic Croutons, Anchovies, Caesar Dressing

*Suggested Wine, Bolla, Pinot Grigio, 8*

## Antipasti

### SEARED SCALLOPS 19 (GF)

White Bean Ragout, Parmesan, Bacon Vinaigrette

*Suggested Wine, Convergence, Chardonnay, 11*

### WILD MUSHROOM RAVIOLI 14

Assorted Mushroom Ravioli, Crispy Leeks, Truffle Cheese Sauce

*Suggested Wine, Decoy, Pinot Noir, 12*

### STEAMED CLAMS 14

Clams, Garlic, Italian Sausage, White Wine Sauce, Garlic Bread

*Suggested Wine, Indian Creek Winery, Viognier, 12*

### TOMATO BASIL BRUSCHETTA 8

Roasted Tomato, Artichoke, Olive, Focaccia Bread

*Suggested Wine, Truffle Hunter, Barbera, 8*

## CARNE, PESCE AND PASTA

### LOCAL BISON SAUSAGE LASAGNA 21

Local Bison Sausage and Italian Sausage, Ricotta Cheese, Fresh Pasta Sheets, Mushroom Sauce

*Suggested Wine, Walla Walla Sangiovese, 14*

### PORTABELLA GNOCCHI (GF) 18

Portabella Mushroom, Zucchini, Garlic, Spinach Goat Cheese, Tomato, GF Gnocchi, Balsamic

*Suggested Wine, Passimento Red Blend, 13*

### “RAGAZZA” LOBSTER LINGUINE 36

Chopped Lobster Tail, Spinach, Marinara Sauce Lemon Cream Sauce

*Suggested Wine, Angeline, Rose of Pinot Noir, 10*

### “RAGAZZA” SALMON PICATTA 19 (GF)

Tomato Olive Orzo, Tomato Caper Dressing

*Suggested Wine, Indian Creek, Viognier, 12*

### SLOW BRAISED BONELESS BEEF SHORT RIB 34 (GF)

Slow Braised Boneless Beef Short Rib, Truffle Risotto Mushrooms, Rosemary Sauce

*Suggested Wine, Seven Hills, Merlot, 14*

### SOUP OF THE DAY (Cup) 6

Please ask your server for today's choice

### FLATBREAD OF DAY 13

Chef's Toppings of the Day, please ask your server

### “RAGAZZA” CRISPY ARTICHOKE HEARTS 12 (GF)

Breaded Artichoke Hearts, Creamed Spinach Sauce

*Suggested Wine, Fazi Battaglia, Verdicchio, 9*

### CALAMARI FRITTI 13

Crispy Calamari, Spicy Marinara Sauce, Lemon

*Suggested Wine, Chicken Dinner White, 11*

### CRAB CAKE FRITTERS 16 (GF)

Parmesan Cheese, Lemon Cream Sauce

*Suggested Wine, Zonin, Prosecco, 8*

### SHELLFISH MANICOTTI 28

Lobster, Crab, Shrimp Ricotta, Spinach, Pesto Cream Sauce

*Suggested Wine, Cana's Feast, Pinot Grigio, 10*

### ITALIAN SAUSAGE BOLOGNESE 18

Sausage Ragù, Fresh Spaghetti, Parmesan Cheese

*Suggested Wine, Snake River Winery, Malbec, 11*

### CRISPY CHICKEN PARMESAN 18

House Breaded Chicken, Fresh Fettuccini, Alfredo Sauce

*Suggested Wine, Fazi Battaglia, Verdicchio, 9*

### BEEF TENDERLOIN FLORENTINE 38 (GF)

Beef Tenderloin, Cipollini Onion Mashed Potato, Creamed Spinach, Thyme Sauce

*Suggested Wine, True Myth, Cabernet Sauvignon, 14*

### HOUSEMADE GOAT CHEESE BACON TORTELLINI 18

Bacon Goat Cheese Tortellini, Bacon Leek Cheese Sauce

*Suggested Wine, Convergence, Chardonnay, 10*

### SEARED SICILIAN TUNA 26 (GF)

Spiced Tuna, Avocado, White Beans, Roasted Tomato and Olive Dressing

*Suggested Wine, Truffle Hunter, Barbera, 8*

\*Add Chicken Breast 6 or Shrimp 10 to any dish. Gluten free pasta options available upon request.

# RAGAZZA DI BUFALO



## WINE

### Drink Menu

#### House Wines

Bolla, Pinot Grigio – <i>Vento, Italy</i>	8	27
Bolla, Chianti, Tuscany – <i>Tuscany, Italy</i>	8	27

#### SPARKLING

Zonin, Prosecco – <i>Veneto, Italy</i>	8	
Saracco, Moscato d' Asti – <i>Piedmont, Italy</i>	9	30
Lemonscato, Lemon-Moscato, <i>Piedmont, Italy</i>	8	27
Laurent- Perrier, Champagne, <i>Reims, France</i>		65

#### WHITE

Fazi Battaglia, Verdicchio – <i>Marches, Italy</i>	9	30
Angeline, Rose of Pinot Noir, California	10	35
Cana's Feast, Pinot Grigio Blend, Columbia Valley, Washington	10	35
Huston Vineyard, Convergence Chardonnay – <i>Snake River Valley, Idaho</i>	10	35
Walla Walla Vintners, Sauvignon Blanc – <i>Walla Walla, WA</i>	11	37
Huston Vineyards, Chicken Dinner White, Snake River Idaho, Idaho	11	37
Indian Creek Winery, Viognier – <i>Snake River Valley, Idaho</i>	13	41

#### RED (BY GLASS)

Truffle Hunter, Barbera D Asti, <i>Piedmont, Italy</i>	9	30
Snake River, Malbec – <i>Snake River Valley, Idaho</i>	11	37
Baglio DI Grisi, Syrah, Terre Siciliane, Sicily, Italy	12	39
Decoy by Duckhorn, Pinot Noir – <i>Carneros, California</i>	12	39
Passimento, Red Blend, <i>Veneto, Italy</i>	13	41
Walla Walla Vintners, Sangiovese, <i>Walla Walla, WA</i>	14	45
Seven Hills, Merlot, Estate, <i>Walla Walla Valley, WA</i>	14	45
True Myth, Cabernet Sauvignon, <i>Paso Robles, CA</i>	14	45

#### RED BOTTLES

Koenig Vineyards, Cuvee, Snake River Valley, Idaho	44
Huston Vineyards, Cabernet Sauvignon, Snake River Valley, Idaho	45
Luca Bosio, Barbaresco, Piedmont, Italy	45
Cana's Feast, Nebbiolo, Columbia Valley, Washington	45
Monsanto, Chianti Classico, Chianti, Italy	46
Acinum, Amarone, <i>Veneto, Italy,</i>	65
Giovanni Rosso, Barolo, Serralunga D' Alba - <i>Tuscany, Italy</i>	65
The Prisoner, Cabernet Sauvignon, Napa Valley, CA	70
Duckhorn Vineyards, Merlot, – <i>Napa Valley, CA</i>	72
Mazzei, Philip, 100% Cabernet Sauvignon - <i>Tuscany, Italy</i>	75
La Spinetta, Barbera D Asti, Superiore Bionzo, Piedmont, Italy	85
Mazzei, Mix 36, 36 Blends of 100 % Sangiovese - <i>Tuscany, Italy</i>	95

#### BEER

Coors Light	5
Budweiser	5
Fat Tire, Amber Style, New Belgium	5
Stiegl Radler 'Grapefruit' 16Oz	5
Double Mountain, Juicy IPA	6
North Coast's 'Old Rasputin' Stout	6
Peroni	6

#### CANNED COCKTAILS

Moscow Mule	7
Sapphire Gin and Tonic	7
Square One Vodka Cocktail, Basil Berry	8
Lemon Drop, Cocktail	8

#### OTHER BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist	3.00
Pellegrino and Acqua Panna	5.00
Pellegrino Sparkling Flavored Waters	3.00

#### Italian Soda

Ask your server for hand-crafted Non-Alcoholic Soda  
Assorted Flavors Available