

# 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, Rapido, Pinot Grigio, 7*

## Antipasti

### SEARED SCALLOPS 19 (GF)

White Bean Ragout, Parmesan, Bacon Vinaigrette

*Suggested Wine, The Arsonist, Chardonnay, 11*

### WILD MUSHROOM RAVIOLI 14

Assorted Mushroom Ravioli, Crispy Leeks, Truffle Cheese Sauce

*Suggested Wine, Toscolo, Chianti, 9*

### STEAMED CLAMS 14

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

*Suggested Wine, Koenig Winery, Viognier, 12*

### TOMATO BASIL MOZZARELLA FONDUE 14

Grilled Mozzarella Cheese, Tomato Basil Sauce

*Suggested Wine, Truffle Hunter, Barbera, 8*

### 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, Rapido Pinot Grigio, 8*

### PARMESAN PANKO COD FRITTER 14 (GF)

Marinara, Parmesan Cheese, Lemon

*Suggested Wine, Bellafina, Prosecco, 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

*Suggested Wine, Passimento Red Blend, 13*

### "RAGAZZA" LOBSTER LINGUINE 36

Chopped Lobster Tail, Spinach, Marinara Sauce, Lemon Cream Sauce

*Suggested Wine, Willamette Valley, Rose, 10*

### "RAGAZZA" SALMON PICATTA 19 (GF)

Tomato Olive Orzo, Tomato Caper Dressing

*Suggested Wine, Koenig 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*

### SEARED SICILIAN TUNA 26 (GF)

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

*Suggested Wine, Truffle Hunter, Barbera, 8*

### CHICKEN MANICOTTI 24

Chicken, Ricotta Cheese, Spinach, Pesto Cream Sauce

*Suggested Wine, Passimento, Red Blend, 13*

### ITALIAN SAUSAGE MEATBALLS 18

Fresh Spaghetti, Marinara Sauce, Cipollini Onion Relish

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

### CRISPY CHICKEN PARMESAN 18

House Breaded Chicken, Fresh Fettuccini, Alfredo Sauce

*Suggested Wine, Fazi Battaglia, Verdicchio, 9*

### VENISON TENDERLOIN 38 (GF)

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

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

### HOUSEMADE BACON GOAT CHEESE TORTELLINI 18

Bacon Goat Cheese Tortellini, Bacon Leek Cheese Sauce

*Suggested Wine, The Arsonist, Chardonnay, 11*

### LOCAL BISON RIBEYE 48

16 OZ Local Bison Ribeye, Gorgonzola Potato, Marsala Sauce

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

*Add a baked butter glazed lobster tail to any dish \$35*

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

# RAGAZZA DI BUFALO



## WINE

### Drink Menu

#### **SPARKLING**

Zonin, Prosecco – <i>Veneto, Italy</i>	8	
Saracco, Moscato d' Asti – <i>Piedmont, Italy</i>	9	27
Lemonscato, Lemon-Moscato, <i>Piedmont, Italy</i>	8	25
Laurent- Perrier, Champagne, <i>Reims, France</i>		65

#### **WHITE**

Walla Walla Vintners, Sauvignon Blanc – <i>Walla Walla, WA</i>	11	33
Willamette Valley Vineyards, Pinot Noir Rose – <i>Oregon</i>	10	30
Koenig Winery, Viognier – <i>Snake River Valley, Idaho</i>	12	36
Rapido, Pinot Grigio – <i>Vento, Italy</i>	8	25
Fazi Battaglia, Verdicchio – <i>Marches, Italy</i>	9	27
The Arsonist, Chardonnay – <i>Dunnigan Hills, California</i>	11	33

#### **RED (BY GLASS)**

Toscolo, Chianti, <i>Tuscany – Tuscany, Italy</i>	9	27
Walla Walla Vintners, Sangiovese, <i>Walla Walla, WA</i>	14	42
Truffle Hunter, Barbera D Asti, <i>Piedmont, Italy</i>	8	24
Passimento, Red Blend, <i>Veneto, Italy</i>	13	39
Snake River Winery, Malbec – <i>Snake River Valley, Idaho</i>	11	33
Seven Hills, Merlot, Estate, <i>Walla Walla Valley, WA</i>	14	42
True Myth, Cabernet Sauvignon, <i>Paso Robles, CA</i>	14	42
Decoy by Duckhorn, Pinot Noir – <i>Carneros, California</i>	12	36

#### **RED BOTTLES**

Koenig Vineyards, Cuvee, Snake River Valley, Idaho	44
Duckhorn Vineyards, Merlot, – <i>Napa Valley, CA</i>	72
Giovanni Rosso, Barolo, Serralunga D' Alba - <i>Tuscany, Italy</i>	65
Acinum, Amarone, <i>Veneto, Italy,</i>	65
Monsanto, Chianti Classico, Chianti, Italy	46
Inama, Bradisismo, Carmenere-Cabernet Sauvignon, Blend - <i>Veneto, Italy</i>	45
Mazzei, Mix 36, 36 Blends of 100 % Sangiovese - <i>Tuscany, Italy</i>	95
Mazzei, Philip, 100% Cabernet Sauvignon - <i>Tuscany, Italy</i>	75

#### **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	5

#### **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	2.50
Pellegrino and Acqua Panna	4.50
Pellegrino Sparkling Flavored Waters	2.50

#### **Italian Soda**

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