

# RAVIOLI & CO

## HOUSEMADE PASTA (AND WINE!) BAR



### EVERYDAY

#### QUADRATI CON RICOTTA E SPINACI

Spinach and ricotta filled ravioli, tomato, basil, extra virgin olive oil • 8.80

*Pair with: Le Vigne di Zamò Zamò Bianco • 10*

#### RAVIOLI AL PROSCIUTTO

Prosciutto stuffed pasta, light butter sauce, Parmigiano Reggiano® DOP • 11.80

*Pair with: Certosa di Belriguardo Chianti DOCG • 10*

#### TAGLIATELLE ALLA BOLOGNESE

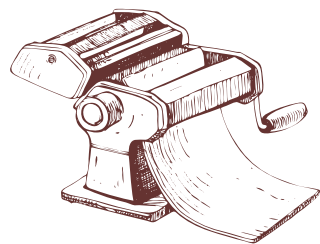
Housemade ribbon pasta, pork, beef and veal ragù, Parmigiano Reggiano® DOP • 13.80

*Pair with: Borgogno Barbera d'Alba • 14*



### SPECIALS

Our Chef's will feature a rotating daily special based upon the freshest seasonal ingredients available.



*All of our pasta is made fresh daily using semolina flour from North Dakota Mills*

### VINO & BIRRA

#### BIANCHI | WHITE

Mirafiore Gia Bianco   Piemonte	9
Le Vigne di Zamò Zamò Bianco   Friuli	10
Fulvia Tombolini Verdicchio "Castelfiora"   Marche	11
Fontanafredda Langhe Chardonnay   Piemonte	12
Attems Sauvignon Blanc   Friuli	12

#### ROSÉ | ROSE

Bastianich Rosato di Refosco   Friuli	11
---------------------------------------	----

#### ROSSI | RED

Mirafiore Gia Rosso   Piemonte	9
Borgogno Barbera d'Alba   Piemonte	14
Certosa di Belriguardo Chianti DOCG   Toscana	10
La Mozza Cabernet Sauvignon "I Perazzi"   Toscana	13

#### BIRRA | BEER

Peroni   Piemonte	7
Seasonal Dogfish Head   Delaware	7



HOURS | 11 A.M. - 9 P.M. DAILY

@EatalyChicago    #myEatalyChicago

43 East Ohio Street | Chicago, IL 60613