RaviOllie

Frozen fresh, gourmet ravioli

Taste of the West
South West England
GOLD
2023

SALSA APPROVED
Safe and Local Supplier Approval

YOUR OUT-OF-HOUSE PASTA CHEF'S

great taste 2019
great taste 2023
great taste 2021
great taste 2023
great taste 2021
great taste 2021
great taste 2025
great taste 2023

MEAT

Free-Range Pork Sausage, Sage & Fennel Ragu Ravioli

great taste 2025

Serve with (and/or):
Crispy Sage Leaves / Sage Butter / Sage Olive Oil / Crispy Pancetta / Salsa Verde / Pork Jus / Wilted Cavolo Nero/ Parmesan & Black Pepper

Slow-Cooked Hereford Beef Ragu Ravioli

Serve with (and/or):
Red Wine Jus / Crispy Shallots / Parsley Butter / Caper Butter Sauce / Garlic & Thyme Mushroom Sauce / Parmesan & Black Pepper

SEAFOOD

South Devon Crab, Mascarpone & Dill Ravioli

Serve with (and/or):
Samphire / Lemon Zest / Crushed Walnuts / Fresh White Crab Meat / Dill Oil / Pangretatto / Wilted Cavolo Nero / Parmesan & Black Pepper

NEW FOR 2026!

Confit Garlic Prawn & Seared Scallop Ravioli

Serve with (and/or):
Shaved Fennel / Garlic Butter / Seared Scallops / Garlic Fried Shrimp / Pine Nuts / Pickled Cucumber / Dill / Parmesan & Black Pepper

NEW FOR 2026!

Lobster & Somerset Cheddar Thermidor Ravioli

Serve with (and/or):
Lobster Bisque / Garlic Butter / Seared Scallops / Garlic Butter Lobster Meat / Pine Nuts / Pickled Chilli / Parsley / Parmesan & Black Pepper

VEGETARIAN

Wild Mushroom & Hereford Blue Cheese Ravioli

Serve with (and/or):
Sautéed Mushrooms / Fresh Thyme / White Wine Cream Sauce / Rosemary Olive Oil / Crispy Onions/ Dressed Rocket Leaves / Parmesan & Black Pepper

Wild Mushroom & White Truffle Ravioli

Serve with (and/or):
Truffle Mushrooms / Pesto Genovese / Rosemary Olive oil / White Wine Cream Sauce / Wilted Spinach / Dressed Rocket Leaves / Truffle Oil

Caramelised Pear & Goats Cheese Ravioli

Serve with (and/or):
Crushed Walnuts / Salsa Verde / Walnut Pesto / Caramelised Pears / Thyme Butter / Thyme Olive Oil / Parmesan & Black Pepper

NEW FOR 2026!

Wild Garlic, Slow Roasted Tomato & Burrata Ravioli

Serve with (and/or):
Crispy Basil Leaves / Rocket / Extra Virgin Olive Oil / Pesto / Pine Nuts / Wilted Cavolo Nero / Parmesan & Black Pepper

Charred Aubergine, Buffalo Mozzarella & Basil Ravioli

Serve with (and/or):
Crispy Basil Leaves / Rocket / Extra Virgin Olive Oil / Charred Aubergine Ribbons / Parmesan & Black Pepper / Torn Burrata / Black Olives / Whipped Ricotta / Toasted Pine Nuts/ Sauce Vierge

Roasted Delica Pumpkin & Spiced Ricotta Ravioli

Serve with (and/or):
Roasted Pumpkin Cubes / Fried Sage Leaves / Sage Olive Oil / Crispy Onions / Crushed Walnuts / Crushed Hazelnuts / Parmesan & Black Pepper

NEW FOR 2026!

Wye Valley Asparagus, Ricotta & Tarragon Ravioli

Serve with (and/or):
Crispy Basil Leaves / Rocket / Extra Virgin Olive Oil / Wilted Cavolo Nero / Parmesan & Black Pepper / Asparagus spears/ Tarragon Butter/ Black Olives/ Whipped Ricotta/ Toasted Pine Nuts/ Sauce Vierge

NEW FOR 2026!

Sautéed Leek, Hot Honey & Taleggio Ravioli

Serve with (and/or):
Pangrattato/ Tarragon Butter
Sage Olive Oil / Crispy Onions / Crushed Walnuts / Crispy Leeks / Crushed Hazelnuts / Parmesan & Black Pepper

NEW FOR 2026!

Somerset Cheddar & Cracked Black Pepper Cacio e Pepe Ravioli

Serve with (and/or):
Crispy Bacon Lardons/ Crispy Shallots/ Sourdough Breadcrumbs/ Sage Butter
Rocket Salad / Wilted Spinach / Garlic Mushrooms / Pine Nuts / Parmesan & Black Pepper

VEGAN

Jerusalem Artichoke, Roasted Garlic & Truffle Ravioli

Serve with (and/or):
Jerusalem Artichoke Puree / Artichoke Crisps / Crispy Onions / Parsley Pesto / Yeast Flakes / Extra Virgin Olive Oil

Wild Mushroom & Caramelised Onion Ravioli

Serve with (and/or):
Sautéed Wild Mushrooms / Vegan Pesto / Crispy Sage / Thyme Olive Oil / Mushrooms & Wilted Spinach / Roasted Seasonal Veg / Vegan Butter

Rainbow Chard & Kalamata Olive Puttanesca Ravioli

Serve with (and/or):
Black Olives / Slow Roasted Tomatoes / Vegan Pesto / Wilted Spinach / Roasted Red Peppers / Basil Pesto / Crispy Shallots / Kale / Rocket Leaves / Roasted Seasonal Veg / Vegan Butter

Wild Mushroom & Truffle Ravioli

Serve with (and/or):
Serve with (and/or): Truffle Mushrooms / Pesto Genovese / Rosemary Olive oil / White Wine Sauce / Wilted Spinach / Dressed Rocket Leaves / Truffle Oil

Sweet Pea & Mint Ravioli

Serve with (and/or):
Fresh Peas / Pea shoots / Fresh Mint / Mint Pesto / Gremolata / Crushed Walnuts / Extra Virgin Olive Oil

Beetroot, Red Onion, & Vegan Feta Ravioli

Serve with (and/or):
Fresh Thyme / Walnuts / Caramelised Onions / Pickled Beetroot / Salsa Verde / Wilted Cavolo Nero / Pine Nuts / Vegan Feta

Roasted Butternut Squash & Sage Ravioli

Serve with (and/or):
Roasted Butternut Cubes / Fried Sage Leaves / Sage Olive Oil / Crispy Onions / Crushed Walnuts / Crushed Hazelnuts

NEW FOR 2026!

A WORD FROM US

Here at RaviOllie we keep things simple. Good quality, locally sourced ingredients just taste better in our opinion.

At our HQ in Bristol our dedicated team take great care in crafting the best filled pasta we possibly can. We ensure we don't waste a morsel with any unsold stock being distributed to charities and people in need across the South West.

We roll the ravioli and blast freeze it fresh, this maintains that amazing fresh pasta quality for up to 12 months and cooks in just 3 and a half minutes. We deliver the ravioli straight to you frozen, in eco-friendly insulated packaging.

Benefit from

- Reducing food waste
- Fresh pasta without the labour cost
- Consistent quality guaranteed
- Improving speed of service

LET US MAKE THE FRESH PASTA, SO YOU DON'T HAVE TO...

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Orders@raviollie.co.uk

SCAN HERE TO ORDER ONLINE!