



RUGGERO'S

family style restaurant

ANTIPASTI

FREDDO

Burrata & Prosciutto <i>basil oil, heirloom tomatoes</i>	\$ 20
Salumi & Formaggi Board <i>assorted meats, cheeses accompaniment</i>	\$ 28
Tuna Avocado Crudo <i>sushi grade tuna, fresh Hass avocado served crudo style w/cucumbers, chili oil, salmon roe, sesame drizzle</i>	\$ 22
Beef Carpaccio <i>thinly sliced sirloin, lightly dressed with lemon, white truffle oil, shaved Parmesan arugula fennel salad</i>	\$ 20

CALDO

Mamma's Meatballs <i>smothered in marinara sauce served with ricotta and crusty bread</i>	\$15
Steamed PEI Mussels <i>red or white sauce</i>	\$ 16
Crispy Fried Calamari <i>gremolata, fried parsley</i>	\$ 18 / 29
Mozzarella Fritta <i>Lightly breaded and fried mozzarella with marinara sauce</i>	\$ 14 / 24
Eggplant Rollatine <i>thin sliced fried eggplant, rolled and stuffed with mozzarella and ricotta</i>	\$ 18 / 26
Baked Clams Oreganata <i>whole little neck clams</i>	\$15 / 28

INSALATE

Caesar <i>parmigiana crisps, house dressing</i>	\$ 12 / 18
Pear, Gorgonzola & Walnut <i>roasted pear vinaigrette</i>	\$ 18
Caprese & Arugula <i>mozzarella, tomato, basil</i>	\$ 19
Ruggero's Chopped Antipasto <i>romaine, olives, artichokes, salami, prosciutto, mozzarella</i>	\$ 19
Garden <i>white balsamic vinaigrette</i>	\$ 9

HANDMADE FRESH PASTA

Potato Gnocchi <i>grape tomatoes, baby spinach, basil pesto-parmesan</i>	\$ 19 / 29
Lobster Ravioli <i>classic sherry sauce or spicy marinara</i>	\$ 24 / 42
Tri-color Tortellini Carbonara <i>poached egg/pancetta</i>	\$ 23 / 32
Homemade Cavatelli & Meatballs <i>marinara red sauce</i>	\$ 22 / 32
Ricotta Cheese Ravioli, Marinara Sauce	\$ 19 / 32

HOME-STYLE PASTA

Rigatoni Bolognese <i>meaty with tomatoes, cream, oregano, slow cooked</i>	\$ 20 / 29
Orecchiette, Sausage & Broccoli Rabe <i>basil, pine nuts, parmesan, garlic</i>	\$ 23 / 34
Penne A La Vodka <i>add chicken or sausage \$8</i>	\$ 19 / 28
Linguine Clam Sauce, Red or White	\$ 23 / 34

CHEF TABLE

PESCE

Broiled Atlantic Sole <i>lightly breaded over asparagus with a citrus beurre blanc</i>	\$ 26
Shrimp Scampi <i>over linguine with garlic butter, white wine, parsley</i>	\$ 26
Salmon Oreganata <i>broiled with seasonal bread crumbs, broccolini</i>	\$ 27
Shrimp Fra Diavolo <i>spicy tomato, clams, mussels</i>	\$ 29
Mediterranean Branzino <i>creamy risotto cake, wild mushroom in sauce</i>	\$ 34

CARNE

Bucatini Amatriciana <i>cured pork belly, tomatoes, garlic, Romano, peppers</i>	\$ 22
10 oz. Filet Mignon <i>served with sautéed broccoli rabe & roasted potatoes add gorgonzola crust \$5</i>	\$42
20 oz. Bone in Rib Eye <i>with herb roasted potatoes, broccoli, peppercorn sauce</i>	\$32
Pork Chop Capricciosa <i>arugula, tomatoes, mozzarella, onions, milanese or grilled</i>	\$ 34
Chicken Sorrentino Pecorino <i>pancetta wrapped chicken breast skewered with eggplant, peppers, Spanish onions, grilled, marinara style</i>	\$ 27

RUGGERO'S CLASSICS

Gluten Free and Whole Wheat Penne available for additional \$3

FRANCESE/MARSALA

Chicken	\$ 25
Veal	\$ 29
Shrimp	\$ 27

PARMIGIANA

Chicken	\$ 24	Veal	\$ 27
Eggplant	\$ 22	Shrimp	\$ 27

TRADITIONAL PASTA

Spaghetti w/ Meatballs	\$19
Spaghetti w/ Sausage	\$19
Fettuccine Alfredo	\$22
Add Shrimp (6)	\$32

Served with Pasta

CONTORNI

\$11 each

Sautéed Broccolini • Roasted Rosemary Potatoes
Spinach or Broccoli in Garlic Oil • Grilled Summer Corn
Sliced Heirloom Tomatoes • Grilled Asparagus
Sautéed Wild Mushrooms • Broccoli Rabe, Roasted Garlic

BAMBINI

\$12 each

Kids Cheese Pizza
Chicken Fingers & French Fries
Spaghetti & Meatballs
Penne with Sauce or Butter

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.