

WEEKNIGHT 3 COURSE FESTA

Brian Crawford, Executive Chef

PRIMI - Choice of Caesar Salad · Garden Salad · Soup of the Day

All Served with Fresh semolina bread with signature herbed butter

MONDAY PARMIGIANA \$25.95*

SECONDI *(choose one)*

Chicken Parm
*golden fried chicken, melted mozzarella,
tomato sauce, garlic, parsley*

Eggplant Parm
*golden fried eggplant, melted mozzarella,
tomato sauce, garlic, parsley*

Veal Parm (+\$3)
*golden fried veal, melted mozzarella,
tomato sauce, garlic, parsley*

Shrimp Parm (+\$3)
*melted mozzarella, tomato sauce,
garlic, parsley*

Italian Surf & Turf Parm (+\$6)
(veal & shrimp)

Served with choice of Pasta & Sauce
penne, rigatoni, spaghetti, linguini, or
orecchiette
with
marinara, alla vodka, pesto, or
garlic & olive oil

TUESDAY SEAFOOD \$34.95*

SECONDI *(choose one)*

Broiled Fisherman's Platter
shrimp, scallops, flounder, fries

Zuppa de Pesce
*Italian seafood stew with clams,
shrimp, mussels over linguini*

Barramundi
*served in a garlic basil and tomato butter
reduction, over white beans and fresh
sauteed spinach*

Salmon Oreganata
*broiled with seasonal breadcrumbs
and seasonal vegetables*

Shrimp Alfredo
*shrimp over fettuccine, house made
alfredo sauce, fresh garlic topped with
parmesan cheese*

Scallops Scampi
*served over linguini and topped with
fresh roasted garlic slices*

THURSDAY PASTA \$21.95*

SECONDI *(choose one)*

Penne AllaVodka
*sauteed onions, scallions, shallots and
fresh garlic with soffrito and romano cheese*

Baked Ziti
*fresh ricotta, basil, seasoned,
mozzarella, fresh parsley*

Ravioli Marinara
6 jumbo fresh ravioli, ricotta, tomato sauce

Fettuccine Alfredo
*house made alfredo sauce, fresh garlic
topped with parmesan cheese*

Penne Broccoli Garlic & Oil
olive oil, garlic, romano cheese

Spaghetti Marinara
house made marinara sauce

Rigatoni Bolognese
*meat with tomatoes, cream, oregano,
slow cooked*

Add Eggplant, Sausage & Peppers,
Chicken, Meatballs (+\$5 each)

WEDNESDAY PRIX FIXE \$34.95*

ENTREES Include

Chicken Francese

Shrimp Parmigiana

Fettuccine Alfredo

Short Rib Fettuccine

Rigatoni Bolognese

Shrimp Scampi

Salmon Oreganata

Mama's Lasagna

8 oz. Filet Mignon

Pork Chop Capricciosa

SEE FULL MENU
ON BACK



Choice of Dessert: Two Mini Cannoli or Tiramisu

*Price per person, excluding Tax & Gratuity. No substitutions. Not available at the Bar.

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.*



THREE COURSE PRIX FIXE

\$34.95*

Wednesdays 3:00pm to Close

PRIMI

(choose one)

Mozzarella Fritta

*lightly breaded and fried mozzarella
with marinara sauce*

Eggplant Rollatini (2)

*thin sliced fried eggplant, rolled
and stuffed with mozzarella and ricotta*

Steamed PEI Mussels

red or white sauce

Baked Clams Oreganata (6)

whole little neck clams

Mamma's Meatball

*smothered in marinara sauce
served with ricotta and crusty bread*

Caesar Salad

parmigiana crisps, house dressing

Caprese & Arugula Salad

mozzarella, tomato, basil

Garden Salad

white balsamic vinaigrette

SECONDI

(choose one)

Chicken Francese

*pan seared chicken, white wine lemon butter cream sauce,
parsley, side of pasta*

Shrimp Parmigiana

*melted mozzarella, tomato sauce, garlic, parsley,
side of pasta*

Fettuccine Alfredo

house made alfredo sauce, fresh garlic, parmesan cheese

Short Rib Fettuccine

short rib ragu with fresh ricotta

Rigatoni Bolognese

meat with tomatoes, cream, oregano, slow cooked

Shrimp Scampi

over linguini with garlic butter, white wine, parsley

Salmon Oreganata

*broiled with seasonal bread crumb and
seasonal vegetables*

Mama's Lasagna

meat, tomato sauce, basil, mozzarella, ricotta

8 oz. Filet Mignon (+\$10)

served with seasonal vegetable & roasted potatoes

Pork Chop Capricciosa

arugula, tomatoes, mozzarella, onions, milanese or grilled

DOLCE

(choose one)

Two Mini Cannoli

*chocolate drizzle,
house made whipped cream*

Tiramisu

Ruggero's house made

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