

---

## *Soups & Appetizers*

---

### **Shrimp Cocktail**

*Jumbo shrimp served with our homemade cocktail sauce and a lemon wrap*

14

### **Bruschetta and Crostini**

*Toasted bread topped with a blend of diced tomatoes, red onion, garlic, spices, oregano and fresh basil*

6

### **Stuffed Mushrooms**

*Baked mushroom caps stuffed with chicken, sausage and cheese served in a white wine sauce*

9

### **Escargot**

*Escargot stuffed mushroom caps in a white wine and garlic butter sauce*

9

### **Fried Mozzarella**

*Thick sliced, lightly breaded and deep fried served with marinara*

7

### **Lobster Bisque**

*Home made lobster bisque*

Cup - 5 Bowl - 8

### **Lobster Ravioli**

*A smaller portion of our homemade pasta stuffed with lobster meat and fresh buffalo mozzarella cheese in our lobster bisque sauce*

7

### **Fried Calamari**

*Lightly floured and deep fried served with marinara*

10

---

## *Featured Items*

---

### **Baked Frutti di Mare**

*A medley of Lobster, Crab, Shrimp, Scallops and mushrooms wrapped in a crepe and baked in a béchamel sauce with penne pasta marinara and fresh vegetables*

32

### **Lobster Ravioli**

*Homemade pasta stuffed with lobster meat and fresh buffalo mozzarella cheese in our lobster bisque sauce*

21

### **Broiled Lobster Tail**

*8 oz traditional lobster served with drawn butter, penne pasta marinara and fresh vegetables*

32

### **\* Filet Mignon**

*10oz of hand cut choice beef cooked to order served with penne pasta marinara and fresh vegetables*

33

### **Halibut Genovese**

*Fresh halibut sautéed in a lemon butter white wine sauce with capers and artichoke hearts served with penne pasta marinara and fresh vegetables*

33

### **Osso Bucco**

*Slow roasted bone-in Veal shank served in a hearty brown sauce with celery and carrots over fettuccini*

33

*\* Consuming undercooked meats, seafood or eggs may increase your risk of food borne illness*

---

# *Pasta*

---

## ***Cannelloni Florentine***

*Rolled pasta filled with meat and spinach, topped with mozzarella then baked and covered with bolognese and bechamel sauce*

19

## ***Tortellini Ruffino***

*Meat-filled pasta with peas and prosciutto in our creamy alfredo sauce*

17

## ***Linguini Clam Sauce***

*Chopped and baby clams sautéed in fresh garlic with Italian herbs and spices served in your choice of white wine or marinara sauce*

18

## ***Fettuccini Ruffino***

*Pasta with Italian sausage, white wine, tomatoes, leeks and mushrooms*

18

## ***Baked Lasagna***

*Homemade pasta stuffed with meat and cheese, baked and topped with bolognese and bechamel*

18

## ***Eggplant Parmigiana***

*Fresh eggplant with marinara and mozzarella served with fresh vegetables and penne marinara*

15

## ***Gnocchi Marsala and Sausage***

*Homemade potato pasta dumplings, mushrooms and Italian sausage served in a marsala wine sauce*

19

---

# *Veal and Beef*

---

*Served with penne pasta marinara and fresh vegetables*

## ***Veal Parmesan***

*Lightly breaded and deep fried, topped with mozzarella and marinara*

24

## ***Veal Picatta***

*Sautéed veal scaloppini served in a lemon butter white wine sauce with capers*

24

## ***Veal Marsala***

*Veal scaloppini sautéed with mushrooms in a brown masala wine sauce*

24

## ***\* Filet Medallions Madagascar***

*Choice filet medallions served in a green peppercorn cream sauce with penne pasta marinara and fresh vegetables*

33

***\* Consuming undercooked meats, seafood or eggs may increase your risk of food borne illness***

---

## Seafood

---

### **Lobster Capellini Carbonara**

*Broiled sliced lobster tail served over angel hair pasta in a creamy bacon carbonara sauce served with fresh vegetables*  
29

### **Shrimp Scampi**

*Jumbo shrimp broiled in a garlic butter white wine sauce served with penne pasta marinara and fresh vegetables*  
25

### **Seafood Ruffino**

*Shrimp, scallops, mussels, clams and calamari sautéed in marinara and served over linguini*  
31

---

## Chicken

---

*Served with penne pasta marinara and fresh vegetables*

### **Chicken Marsala**

*Sautéed chicken breast with mushrooms in a brown marsala wine sauce*  
19

### **Chicken Picatta**

*Sautéed chicken breast served in a lemon butter white wine sauce with capers*  
19

### **Chicken Parmigiana**

*Lightly breaded and deep fried, topped with mozzarella and marinara*  
19

---

## Desserts

---

### **Tiramisu**

6

### **Chocolate Cake**

6

### **Carrot Cake**

6

### **Cannoli**

6

### **NY Style Cheesecake**

6

### **Spumoni**

6

### **Crème Brulee**

6

*We are unable to offer menu substitutions this evening. This allows us to offer our regular menu item pricing while maintaining the high quality of food and service that you deserve.  
Thank you for your understanding!*