
Appetizers

Oysters Rockefeller

Fresh oysters stuffed with spinach, bacon, and cream then baked to perfection and topped with hollandaise (please allow 30 minutes)

15

* Oysters on the half shell

Fresh Chesapeake Bay blue point oysters

11

Escargot

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

9

Shrimp Cocktail

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

14

Sautéed Mussels

Served in your choice of a white wine garlic butter sauce or marinara

11

Fried Calamari

Lightly floured and deep fried served with marinara

10

Antipasto Platter

Assorted Italian meats and cheeses with Kalamata olives, tomatoes and peppers

12

Fresh Daily Ravioli

A serving of our daily ravioli special

7

Baked Clams Casino

Fresh clams stuffed with bacon, bell peppers and bread crumbs in a garlic butter sauce

11

Fried Mozzarella

Thick sliced, lightly breaded and deep fried served with marinara

7

* Carpaccio

Thinly sliced raw filet, provolone, mushrooms, capers and olive oil with a Dijon horseradish sauce

10

Stuffed Mushrooms

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

9

Bruschetta and Crostini

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

6

Mozzarella ala Caprese

Slices of fresh buffalo mozzarella, Roma tomatoes, red onion and fresh basil

9

Bacon Wrapped Scallops

Jumbo scallops served with a chipotle raspberry sauce

19

Soups

Lobster Bisque

Home made lobster bisque

Cup - 5 Bowl - 8

Pasta Fagioli

Italian vegetable soup with pasta

Cup - 4 Bowl - 7

Tortellini en Brodo

Meat filled pasta in a hearty chicken broth

Cup - 4 Bowl - 7

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



Ruffino
ITALIAN CUISINE

Signature Items

Lobster Capellini Thermidor

Angel hair pasta tossed with bacon, shallots, olive oil and egg yolk topped with a sliced lobster tail and cognac cream sauce, served with fresh vegetables

29

Capellini Shrimp Carbonara

Angel hair pasta tossed with shrimp, peas and bacon in a creamy carbonara sauce

22

Fettuccini Ruffino

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

18

*** Caribbean Filet**

Beef tenderloins sautéed in a Smirnoff vodka curry sauce, topped with grilled portabella mushrooms and served with asparagus and penne pasta

marinara

28

Cannelloni Florentine

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

19

Duck Ravioli

Homemade pasta stuffed with roasted breast of duck and ricotta cheese

18

Seafood Ruffino

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

28

Seafood

Mediterranean Seafood Combination

A medley of broiled lobster, salmon, halibut, shrimp and scallops served with penne pasta marinara and fresh vegetables

28

Angel Hair Pescatora

Pasta topped with shrimp, scallops, mussels, clams and calamari in a marinara sauce

19

Shrimp Jalapeno

Shrimp, jalapenos, fresh Italian herbs and spices sautéed in a garlic white wine sauce served over linguini

25

Shrimp Scampi

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

25

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Dinner Salads

Caesar Salad

Fresh romaine lettuce, croutons and parmesan cheese tossed in our homemade dressing 12
(add chicken - 4, add shrimp - 6)

Crab and Avocado

Crab meat, shallots, celery, light mayo, Dijon mustard and a hint of curry tossed in a cognac dressing and served on a bed of fresh avocado
19

Crab and Scallop

Fresh scallops sautéed in garlic butter with crabmeat, tomatoes, cucumbers and bell peppers served over mixed greens
19

Hearts of Palm

Hearts of palm slices with artichoke hearts and roasted red bell peppers served over fresh spring mix lettuce with balsamic vinaigrette dressing.
15

Ruffino Salad

Mixed greens tossed with tomatoes, bell peppers, cucumbers, red onion, mushrooms, feta cheese, kalamata olives and Italian balsamic vinaigrette dressing
14

Veal and Beef

Served with penne pasta marinara and fresh vegetables

*** Filet Mignon**

10oz of hand cut choice beef cooked to order with bordelaise sauce
29

*** Rib Eye**

14oz hand cut and cooked to order then topped with sautéed onions and mushrooms
29

Veal Picatta

Sautéed veal scaloppini served in a lemon butter white wine sauce with capers
24

Veal Ruffino

Sautéed veal scaloppini in a brandy tarragon cream sauce with prosciutto and mushrooms
24

Veal Tenderloin

Sautéed in a sherry wine sauce with sun dried tomatoes and artichokes served with asparagus and a baked tomato
27

Veal Saltimboca

Veal scaloppini in a brown masala wine sauce with mushrooms served over a bed of spinach, prosciutto and mozzarella cheese
25

Veal Marsala

Veal scaloppini sautéed with mushrooms in a brown masala wine sauce
24

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Pasta

Fettuccini Alfredo

Egg noodles and parmesan cheese tossed in a homemade creamy alfredo sauce 15
(add Chicken - 4 add Shrimp - 6)

Paglia E Fieno

Spinach and egg fettuccini with peas and smoked salmon in our alfredo sauce
18

Baked Lasagna

Homemade pasta stuffed with meat and cheese, baked and topped with bolognese and bechamel
18

Baked Ziti

Pasta, ricotta and bolognese baked then topped with melted mozzarella cheese
17

Boursin Baked Ziti

Pasta baked with crab in a boursin cheese sauce topped with bread crumbs
21

Eggplant Parmigiana

Fresh eggplant with marinara and mozzarella served with fresh vegetables and penne marinara
15

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

Ravioli

Homemade cheese ravioli in your choice of marinara or alfredo sauce
15

Spaghetti and Meatballs

Traditional pasta with our homemade meatballs and marinara sauce
14

Gnocchi ala Pesto

Homemade potato pasta dumplings in a creamy pesto sauce
18

Pasta Primavera

Mixed vegetables and angel hair pasta tossed in a garlic and olive oil sauce 18
Can also be ordered with gluten free pasta (add chicken - 4 add Shrimp - 6)

Chicken

Served with penne pasta marinara and fresh vegetables

Barcelona Chicken

Baked chicken breast stuffed with artichoke, shallots and capers topped with a porcini mushroom sauce
22

Chicken Picatta

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

Chicken Marsala

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

Chicken Francese

Lightly egg battered chicken in a lemon butter white wine sauce with artichoke hearts and capers
19

Chicken Parmigiana

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