

## *Appetizers*

**Steamed Black Mussels** *in a white wine herb broth...\$9.00*

**Blue Crab Claws** *sauteed in garlic, lemon, butter & shallots...\$9.50*

**Calamari** *fried, served with marinara...\$8.50*

**Jumbo Shrimp** *stuffed with crabmeat in creamy sundried tomato sauce...\$9.50*

**Soft Shell Crab** *sauteed with olive oil, garlic, parsley & oregano..\$9.50*

**Combo Appetizer** *blue crab claws, stuffed shrimp & fried calamari...\$9.50*

**Manicotti** *fresh crepe stuffed with a generous serving of our homemade ricotta cheese and roasted tomato sauce...\$7.00*

**Brushetta** *toasted garlic bread topped with chopped tomatoes, fresh basil & mozzarella cheese...\$7.00*

## *Salads*

**Tomato & Blue Cheese** *tossed in a shallot, fresh basil vinaigrette dressing...\$8.00*

**Spinach Salad** *a creation of spinach, artichoke hearts, roasted peppers, hearts of palm, tomatoes and aged Gorgonzola cheese, topped with a creamy Italian dressing...\$8.00*

**Caesar Salad** *prepared in the old world tradition...\$7.00*

**Ruggeri's House Salad** *with mixed greens, tomatoes, pepperoncini peppers, kalamata olives & roasted peppers, lightly bathed in our signature house dressing...\$6.00*

**Chopped Salad** *finely chopped salami, provolone, mortadella, radicchio, lettuce & our vinaigrette dressing...\$8.00*

## *Pasta Favorites*

**Angel Hair** *tossed with smoked salmon in a cream dill sauce topped with caviar...\$16.00*

**Thin Spaghetti** *tossed in a slow cooked bolognese...\$16.00*

**Ravioli** *stuffed with Portabello mushrooms in a creamy marsala wine sauce...\$15.00*

**Linguine Diavalo** *scallops, clams, shrimp, calamari, mussels & artichoke hearts in a spicy Diavalo sauce...\$19.00*

**Baked Lasagna** *fresh pasta, homemade ricotta cheese, sausage topped with bechamel & tomato sauce...\$16.00*

**Manicotti Crepes** *stuffed with homemade ricotta cheese topped with roasted tomato sauce...\$14.00*

**Fine Linguine** *blended with fresh clams in a white wine, garlic & parsley sauce...\$19.00*

**Angel Hair Pasta** *in a tomato and fresh basil sauce with mushrooms...\$14.00*

**Fettuccine Alfredo** *prepared in the classic Roman tradition...\$14.00*

*Add chicken...\$3.00 Add Shrimp...\$4.00*

## Chicken

**Chicken Angelina** eggplant & mozzarella cheese. Seasoned with sage & topped with rosatta sauce..\$16.00

**Grilled Chicken Breast Strips** grilled on a bed of spinach sauteed with olive oil & garlic...\$15.00

**Chicken & Peppers** boneless breast of chicken gently sauteed with sliced bell peppers, kalamata olives, onions, pepperoncini peppers and Marsala wine...\$16.00

**Chicken Kiev** on a bed of wild rice...\$17.00

**Chicken Parmigiano** boneless breaded chicken breast sauteed & topped with tomato sauce & mozzarella cheese...\$16.00

## Veal

**Veal With Artichoke Hearts** scaloppine of veal sauteed with a blend of artichoke hearts and mushrooms in our lemon-butter white wine sauce..\$19.00

**Sweet Breads** sauteed with mushrooms, Marsala wine topped with prosciutto...\$21.00

**Veal Oscar** scaloppine of veal topped with crabmeat, bernaise sauce, fresh asparagus...\$24.00

**Veal Limone** tender scaloppine of veal sauteed in our lemon-butter capers sauce...\$19.00

**Saltimbocca Romano** thin-sliced veal & prosciutto enhanced with sage, white wine, butter & a touch of tomato sauce...\$19.00

**Veal Scampi** veal & shrimp sauteed with garlic, shallots, white wine & butter...\$19.00

## Special Seafood

**Fisherman's Stew** clams, shrimp, scallops, mussels, fresh fish and calamari in spicy tomato broth...\$21.00

**Stuffed Jumbo Shrimp** with crabmeat topped with creamy sundried tomato sauce...\$19.00

**Shrimp & Scallops Primavera** plump shrimp & scallops sauteed with fresh vegetables in a lemon-butter & white wine sauce with a hint of garlic on a bed of linguine pasta...\$19.00

## Beef & Chops

**Filet Mignon** a tender 10 oz filet grilled with portabella mushrooms and port wine sauce...\$32.00

**16 oz Veal Chop** grilled and topped with wild oyster mushrooms & marsala wine...\$36.00

**Tenderloin Of Beef** topped with a peppercorn brandy sauce...\$30.00

**Tournedos Bernaise**...\$30.00

**Tournedos Miranda** tomatoes, fresh basil, garlic olive oil...\$30.00

**Lamb Chops** twin, double-cut marinated lamb chops, grilled to their juicy best & served with mint jelly...\$32.00

## Catch Of The Day

Ask your waiter for today's fresh fish specials selected by our chef **Market Price**

**Ruggeri's Special Garlic Bread** ...\$4.75

**Try A Delicious Cup Of Espresso**...\$2.50 **Or Cappuccino**...\$3.50

*All entrees served with appropriate vegetables*