



ANTIPASTI

FREDDO

Burrata & Prosciutto <i>basil oil, heirloom tomatoes</i>	\$ 15 / 26
Seafood Salad <i>roasted plum tomato vinaigrette</i>	\$ 19 / 29
Bruschetta <i>ricotta, truffle, tomatoes</i>	\$ 12 / 19
Shrimp Cocktail <i>limoncello cocktail sauce</i>	\$ 14 / 26
Salumi & Formaggi Board <i>assorted meats, cheeses accompaniment</i>	\$ 24

CALDO

Steamed PEI Mussels <i>red or white sauce</i>	\$ 14 / 24
Crispy Fried Calamari <i>gremolata, fried parsley</i>	\$ 15 / 26
Shrimp Ruggero <i>brandy cream sauce</i>	\$ 14 / 26
Jumbo Crispy Chicken Wings <i>smoked tomato, blue cheese sauces</i>	\$ 14 / dz
Baked Clams Oreganata <i>whole little neck clams</i>	\$ 13 / 24

INSALATE

Garden <i>white balsamic vinaigrette</i>	\$ 8 / 15
Caesar <i>parmesan crisps, house dressing</i>	\$ 9 / 16
Pear, Gorgonzola & Walnut <i>roasted pear vinaigrette</i>	\$ 14 / 21
Caprese & Arugula <i>mozzarella, tomato, basil</i>	\$ 14 / 21
Ruggero's Chopped Antipasti <i>romaine, olives, artichokes, salami, prosciutto, mozzarella</i>	\$ 15 / 24

P R I M I

Penne A La Vodka	\$ 15 / 25
Rigatoni Bolognese	\$ 16 / 26
Sacchettini, Mushroom Sauce	\$ 18 / 29
Tortelloni Carbonara	\$ 18 / 29
Ricotta Cheese Ravioli, Marinara Sauce	\$ 14 / 25

Linguine Clam Sauce, Red or White	\$ 19 / 29
Orecchiette, Sausage & Broccoli Rabe	\$ 19 / 29
Homemade Cavatelli & Meatballs	\$ 16 / 26
Baked Ziti Sorrentino	\$ 15 / 25
Pappardelle, Short Rib Ragù	\$ 19 / 29

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

SECONDI

PESCE

Shrimp Scampi <i>garlic butter, white wine, parsley</i>	\$ 22 / 38
Salmon Oreganata <i>broiled with bread crumbs, white wine</i>	\$ 19 / 35
Shrimp Fra Diavolo <i>spicy tomato, clams, mussels</i>	\$ 24 / 38
Zuppa di Pesce <i>seafood broth with fregola</i>	\$ 37
Monkfish Livornese <i>capers, olives, plum tomatoes</i>	\$ 21 / 36
Broiled Lobster Tails, by the piece	\$ 26

CARNE

Chicken Cacciatore <i>braised in red wine, tomato, herbs</i>	\$ 23 / 29
Steak Pizzaiola <i>16oz NY strip, peppers, mushrooms, onions</i>	\$ 42
Chicken Scarpariello <i>chicken thighs, sausage, potatoes</i>	\$ 23 / 29
Grilled Pork Sausage <i>sautéed peppers & onions</i>	\$ 19 / 29
Veal Chop Capriciosa <i>arugula, tomatoes, mozzarella, onions</i>	\$ 34
Steak for Two <i>48oz broiled porterhouse</i>	\$ 110

RUGGERO'S CLASSICS

FRANCESE

Chicken	\$ 19 / 29
Veal	\$ 24 / 34

PARMIGIANA

Chicken	\$ 19 / 29	Veal	\$ 24 / 34
Eggplant	\$ 17 / 27	Shrimp	\$ 22 / 38

MARSALA

Chicken	\$ 19 / 29
Veal	\$ 24 / 34

CONTORNI

Broccoli Rabe, Roasted Garlic	\$ 10
Roasted Rosemary Potatoes	\$ 10
Spinach or Broccoli in Garlic Oil	\$ 10
Mascapone Polenta	\$ 10
Sautéed Wild Mushrooms	\$ 10

BAMBINI

Cheese Pizza	\$ 11
Chicken Fingers & French Fries	\$ 11
Spaghetti & Meatballs	\$ 11
Penne Marinara	\$ 11

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.*



WINE LIST

REDS

7 Oaks Cabernet Sauvignon (California)	\$ 12	\$ 36
Falcons Birch Pinot Noir (California)		\$ 36
Dark Horse Cabernet (California)	\$ 10	
Tower Road Petite Sirah (California)		\$ 48
Michael David Earthquake Zin (California)		\$ 31
Paris Valley Road Merlot (California)	\$ 10	\$ 30
Fontella Chianti (Italy)	\$ 10	\$ 30
Castello di Radda (Riserva) Chianti (Italy)		\$ 60
Amicone Baby Amarone (Italy)	\$ 13	\$ 40
Cinta Montpulciano d'Abruzzo (Italy)	\$ 9	\$ 30
Nero d' Avola Colosi 2017 (Italy)		\$ 34
Super Tuscan Villa Pillo Cingale	\$ 10	\$ 34
Pinino Brunello di Montalcino (Italy)		\$ 80
Produttori Del Barbaresco 2015 (Italy)		\$ 75
Barolo Sordo (Italy)		\$ 60
Amarone Monte del Fra (Italy)		\$ 98
Covalli Dolcetto d'Alba (Italy)		\$ 42
Tonel Cab Reserve 46 (Argentina)		\$ 36
Finca La Anita Malbec (Argentina)	\$ 9	\$ 31
Seaside cellars Pinot Noir (New Zealand)	\$ 10	\$ 30

WHITES

Michael David Chardonnay (California)		\$ 30
Dark Horse Chardonnay (California)	\$ 10	
Paris Valley Chardonnay (California)	\$ 10	\$ 31
Melrose vineyard Wilamette Reisling (Oregon)	\$ 9	\$ 30
Cinta Pinot Grigio (Italy)	\$ 9	\$ 30
Santa Margarita Pinot Grigio (Italy)		\$ 48
Lunetta Proseco 187ml (Italy)	\$ 12	
Tutela Prosecco (Italy)		\$ 30
Gavi la Luciana (Italy)	\$ 10	\$ 34
Grillo Marengo 2014 (Italy)		\$ 55
Chardonnay Ferretti 2015 (Italy)		\$ 42
Vermentino 2016 (Italy)		\$ 36
Giovello Moscato (Italy)	\$ 10	\$ 31
La Forcine Sauvignon Blanc (France)		\$ 31
Highgate Sauvignon Blanc (New Zealand)	\$ 10	\$ 30

ROSÉ

Seaside Cellars Sparkling Rose (France)	\$ 10	\$ 31
Whispering Angel Rose (France)	\$ 15	\$ 45
Monte Del Fra Bardolino Chiaretto Rose (Italy)	\$ 10	\$ 34