

PRIMO

PAN-FRIED MARYLAND CRAB CAKES

Braised Lentil Salad & Roasted Pepper Aioli 12

CALAMARI FRITTI

Spicy Marinara & Horseradish Sauce 10

ARANCINI

Fried Arborio Rice Balls w/ Fennel Sausage, Provolone & Ragu 8

PROSCIUTTO-WRAPPED SHRIMP

White Bean & Roasted Garlic Puree, Baby Arugula, Aglianico Wine Glaze 12

GRANDMA'S MEATBALLS

Sheep's Milk Ricotta & Garlic Crostini 8

MUSSELS

Cara Cara Orange, Fennel, Saffron-Prosecco Broth 12

WHOLE LITTLE NECK CLAMS

Pan-roasted w/Sausage, Spicy Vinegar Peppers, Toasted Bread Crumbs 10

MOZZARELLA DI FRESCA

Roasted Red Peppers, Grilled Red Onion, Balsamic 10

SALUMI é FORMAGGIO *for two*

Imported Cheeses, Prosciutto, Hot & Sweet Soppresata, Mortadella 20

HOT ANTIPASTI *for two*

Eggplant Rollatini, Meatballs, Crispy Long-stem Artichokes, Garlic Shrimp & Arancini 24

INSALATA

INSALATA MISTO

Cherry Tomatoes, Shaved Pecorino & Balsamic Vinaigrette 7

HEARTS OF ROMAINE CAESAR

Ciabatta Croutons, Cured Anchovies & Parmesan 7

SLICED PEAR SALAD

Stella Gorgonzola, Candied Pecans & Raspberry Vinaigrette 8

ARUGULA & ROASTED BEETS

Goat Cheese, Pistachio & Citrus Dressing 8

SECONDI

GRILLED CENTER CUT NY SHELL STEAK* - Barolo Demi-glaze, Melted Gorgonzola, Garlic Whipped Potatoes 30

PAN-SEARED BRANZINO - Mediterranean Vegetables, Roasted Barley, Red Pepper Aioli 28

PAN-SEARED DIVER SCALLOPS & SHRIMP - Butternut Squash Risotto, Fennel, Saffron Broth 26

FRENCH-CUT CHICKEN STUFFED W/- Broccoli Rabe, Roasted Peppers, Provolone 24

VEAL SCALOPPINI W/ SPINACH - Artichokes, Guanciale-Pinot Grigio Sauce over Spaghetti 26

BALSAMIC GRILLED CHICKEN SALAD - Roasted Red Peppers, Pine Nuts, Artichokes, Mozzarella & Grilled Onion 20

PAN-SEARED SALMON FILET - Barolo-Wine Glaze, Wild Mushroom, Leek & Potato Ragout 26

CHICKEN SCARPARELLO - Sausage, Potatoes, Peppers, Onions, Red Wine Vinegar & Fresh Oregano 21

VEAL SCALOPPINI SORRENTINO - Layered w/Eggplant, Prosciutto & Mozzarella 26

CRISPY LONG ISLAND DUCK - Sweet-n-Sour Apricot Glaze, Roasted Barley, Seasonal Vegetables 27

STUFFED SOLE OREGANATA - Crab & Spinach, w/Cherry Tomato Risotto, Brandy-Shellfish Velouté 28

PARMIGIANA - Chicken 19 | Shrimp 23 | Eggplant or Eggplant Rollatini 18

ZUPPA

PASTA FAGIOLE W/ MEZZI RIGATONI & BARLOTTI 7

ZUPPA DEL GIORNO 7

PASTA *Gluten Free Available \$5.00*

CAVATELLI & SAUTÉED LOBSTER

Spinach, White Beans, Light Tomato & Fresh Basil Broth 27

HOMEMADE RICOTTA GNOCCHI

Slow-Cooked Bolognese & Shaved Romano 21

ORECCHIETTE W/ HOT & SWEET SAUSAGE

Broccoli Rabe, Garlic, Cherry Peppers & Olive Oil 22

SPAGHETTI alle VONGOLÉ

Local Little Necks, Garlic White Wine Sauce 20

BLACK LINGUINE & SHRIMP

Caramelized Onions, Prosciutto & Cream 25

CAVATELLI W/ GRANDMA D'S MEATBALL RAGU

 19

PENNE ALA VODKA

Grilled Chicken, Prosciutto & Fresh Basil 22

CAVATELLI W/ SHORT RIBS

Sheep's Milk Ricotta, Cippolini, Wild Mushrooms, Peas 24

CONTORNI

MASCARPONE POLENTA 6

SAUTÉED BROCCOLI RABE 7

WILD MUSHROOM RISOTTO 7

ROASTED BARLEY 7

GRANDMA D'S /MEATBALLS 7

RUVO | **RESTAURANT** | PORT JEFFERSON | *country italian cuisine*

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