



# Ruggeri's

*Welcome...  
Thank you for choosing  
Ruggeri's Restaurant  
for your dining pleasure.*

*We pride ourselves on  
providing you the finest  
selections amidst a  
pleasant, friendly  
atmosphere.*

*We hope that your meal  
is enjoyable and that  
your time here is most  
delightful!*

*Ron Ruggeri*

# Appetizers

## Soft-Shell Crab Oreganato

Soft-shell crab sautéed with olive oil, lemon, garlic and oregano... 12.95

## Toasted Ravioli

Stuffed with veal, ricotta cheese and spinach on a bed of tomato sauce... 8.95

## Steamed Mussels Napoli

Fresh steamed mussels, white wine, garlic, shallots and parsley in a seafood broth... 12.95

## Italian Sausage & Peppers

Mild Italian sausage, tomatoes, garlic, red and green peppers and onions... 11.95

## Scampi Livornaise

Shrimp, white wine, garlic, shallots, lemon & butter... 10.95

## Baked Oysters al Forno

Fresh oysters baked with garlic butter and topped with seasoned bread crumbs... 11.95

## Bruschetta Basilico

Toasted garlic bread topped with chopped tomatoes, fresh basil and mozzarella cheese... 8.95

## Stuffed Jumbo Shrimp

Two jumbo shrimp stuffed with fresh lump crabmeat, topped with a creamy sun-dried tomato sauce... 12.95

## Calamari Fritta

Deep-fried squid served with marinara sauce... 12.95

## Escargot Fungi e al Forno

Mushroom caps stuffed with ricotta cheese and escargot, broiled with garlic butter sauce... 11.95

## Manicotti e Pomodori

Fresh crepe stuffed with a generous serving of our homemade ricotta cheese and topped with our own roasted tomato sauce... 8.95

## Mussels Fri Diabolo

Fresh steamed mussels, marinara and garlic in a spicy tomato seafood broth... 12.95

## Try our...Homemade Garlic Bread

A perfect addition to any meal... 5.95

# Insalata

## Ruggeri's Caesar Salad

Prepared in the classic Roman tradition... 7.95

## Chopped Italian Salad

Finely-chopped salami, provolone, mortadella, artichoke hearts, hearts of palm, radicchio, lettuce, tomatoes and Italian dressing... 7.95

## Ruggeri's House Salad

A combination of romaine & iceberg lettuce, radicchio, pepperoncini peppers, kalamata olives and roasted peppers tossed in a vinaigrette dressing... 7.95  
add Gorgonzola cheese... 1.00 extra

## Mozzarella Caprese Aromatica

Fresh Buffalo mozzarella accented with sliced tomatoes and seasoned with basil vinaigrette dressing... 8.95

## Insalata di Spinaci Fantasia

A creation of spinach, artichoke hearts, roasted peppers, hearts of palm, tomatoes and aged Gorgonzola cheese, tossed with a creamy Italian dressing... 8.95

## Red & Bleu Salad

Chopped ripe red tomato and crumbled bleu cheese tossed in a shallot and fresh basil vinaigrette... 7.95

# Pasta

## Pasta Primavera

Fresh linguine tossed with an array of garden-fresh vegetables in a delicate white cream sauce... 18.95

## Fettuccine Alfredo

Prepared in the classic Roman tradition... 18.95  
Add chicken... 3. Add shrimp... 4.

## Linguine Fini alle Vongole

Fine linguine blended with fresh little neck clams in our white wine, garlic & parsley sauce... 21.95

## Linguine Carbonara

Linguine blended with a sauce of bacon, cream, butter and egg yolk... 18.95

## Linguine Pescatore Diavolo

Fine linguine covered with oysters, shrimp, clams, calamari, scallops, mussels and artichoke hearts in a spicy marinara sauce... 24.95

## Manicotti e Pomodori

Two fresh crepes stuffed with a generous serving of our homemade ricotta cheese and topped with our own roasted tomato sauce... 18.95

## Spaghetti Bolognese

Extra-thin spaghetti topped with our traditional meat sauce... 18.95

## Lasagna Verde Casa Reccia

Stuffed with mozzarella, Romano and fresh ricotta, beef, Italian sausage and topped with a béchamel & tomato sauce... 18.95

## Portabella Ravioli

Jumbo portabella ravioli topped with Marsala wine and mushroom sauce... 18.95

## Capelline al Salmone

Smoked salmon and caviar teamed up with our creamy vodka sauce. Presented over angel hair pasta... 18.95

## Ravioli Fresco del Gioro

Tender pasta pockets stuffed with Italian sausage, ricotta cheese and spinach, topped with tomato and basil sauce... 18.95

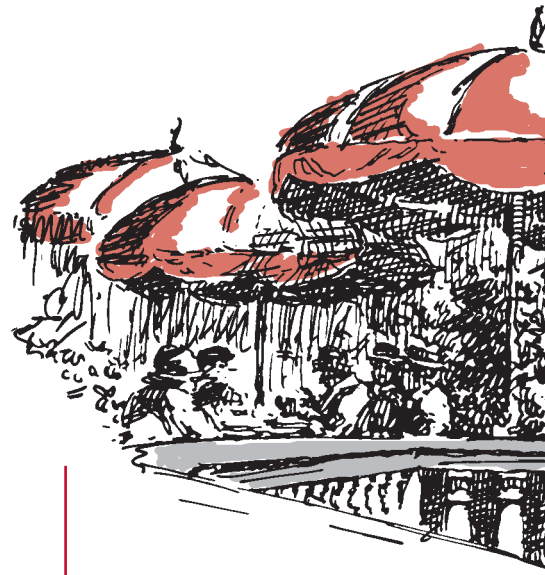
## Capelline Basilico

Angel hair pasta topped with tomato, fresh basil, mushrooms and garlic... 18.95

## Eggplant Parmesan

Layers of eggplant, mozzarella and Romano cheese, with roasted tomato sauce. Served with spaghetti marinara sauce... 18.95

DINN  
Fresh vegetables



# Pesce

## Stuffed Jumbo Shrimp

Four jumbo shrimp stuffed with fresh lump crabmeat, topped with a creamy sun-dried tomato sauce... 28.95

## Soft Shell Crabs Oreganato

Soft-shell crabs sautéed with olive oil, lemon, garlic and oregano... 28.95

## Shrimp & Scallops Primavera

Tasty plump Gulf shrimp and sea scallops sautéed with fresh vegetables in a lemon-butter and white wine sauce with just a hint of garlic on a bed of linguine pasta... 24.95

## Cioppino

(Italian fisherman's stew)  
A deep-sea combination of gulf shrimp, sea scallops, little neck clams, oysters, calamari, mussels and fresh salmon in our spicy tomato seafood broth... 29.95

## Grilled Shrimp and Vegetable Platter

Marinated grilled shrimp, onions, portabella mushrooms, tomatoes, bell peppers, asparagus and zucchini for a heart healthy choice... 26.95

## Fresh Fish of the Day

The chef checks the market daily for the freshest fish. Ask your server about today's special creation... Market Price

# Zuppa

## Brodo alla Fantasia del Cuoco

Fresh soup of the day... 6.95



# ...ERS INCLUDE...

of the day and warm, oven-fresh Italian bread!



## Vitello

### Ruggeri's Special Veal Chop

A succulent 16-oz. veal chop, cut for the hearty appetite. Grilled and topped with wild oyster mushrooms and Marsala wine. A true delight for the palate!... 44.95

### Vitello di Parmigiano

Lightly breaded scallops of veal sautéed and topped with tomato sauce and mozzarella cheese. Served with spaghetti and marinara sauce... 29.95

### Vitello di Scampi

Veal and shrimp sautéed with garlic, shallots, white wine, lemon and butter... 29.95

### Scaloppine alla Carciofo

Scaloppine of veal sautéed with a blend of artichoke hearts and mushrooms in our white wine sauce... 29.95

### Scaloppine di Vitello alla Limone

Tender scaloppine of veal sautéed in our lemon-butter caper sauce... 29.95

### Saltimbocca alla Romano

Thin-sliced veal and prosciutto enhanced with sage, white wine, butter and a touch of tomato sauce... 29.95

### Scaloppine alla Siciliano

Scaloppine of veal blended with eggplant, covered with marinara sauce and topped with mozzarella... 29.95

### Scaloppine alla Marsala

Tender scaloppine of veal sautéed with marsala wine and fresh mushrooms... 29.95

### Veal Oscar

A culinary masterpiece of scaloppine of veal crowned with lump crabmeat, fresh asparagus spears and house made bearnaise sauce... 32.95

### Sweetbreads Trifolate con Funghi

Sweetbreads with mushrooms, prosciutto and Marsala wine... 29.95

## Pasta Side Orders

With entrée only

Fettuccine Alfredo... 5.95

Capelline Basilico... 5.95

Spaghetti Bolognese... 5.95

Linguine, Garlic, Olive Oil and Parsley... 5.95

Split charge of 8.00 on entrées

## Pollo

### Chicken Parmigiano

Boneless breaded chicken breast sautéed and topped with tomato sauce and mozzarella cheese. Served with spaghetti marinara... 18.95

### Pollo alla Griglia

Marinated chicken breast strips grilled to perfection and tumbled onto a bed of spinach sautéed with olive oil and garlic. Served with grilled sliced tomatoes... 18.95

### Petto di Pollo Angelina

An Italian classic... a rich combination of chicken breast, eggplant and mozzarella cheese. Seasoned with sage and topped with rosette sauce... 19.95

### Petto di Pollo con Peperoni

Boneless breast of chicken gently sautéed with sliced bell peppers, kalamata olives, onions, pepperoncini peppers and Marsala wine... 19.95

### Pollo alla Christina

Lightly breaded chicken breast sautéed with lemon butter, white wine and mushrooms... 19.95

### Chicken Kiev

Chicken breast filled with sweet creamy butter, crusted with herbed bread crumbs and carefully baked. Presented on a bed of wild rice with fresh asparagus and hollandaise sauce... 22.95

## Carne

### Italian Sausage & Peppers

Fresh sweet Italian sausage sautéed with bell peppers, onions and tomato. Served with spaghetti marinara sauce... 26.95

### Grilled Lamb Chops

Twin, double-cut marinated New Zealand lamb chops, grilled to their juicy best and served with mint jelly... 36.95

### Tournedos Miranda

Tenderloin of beef with tomatoes, fresh basil, garlic and virgin olive oil... 38.95

### Tournedos Bearnaise

Perfection on a plate! Medallions of beef tenderloin adorned with our velvety house made bearnaise... 38.95

### Peppercorn Beef Tenderloin

A succulent cut of beef tenderloin napped with a coarse ground peppercorn brandy reduction... 38.95

### Filet con Salsa al Forno

A tender filet grilled and topped with garlic butter and Romano cheese... 38.95

### Filet con Portabella

A premium cut of beef tenderloin grilled and served on a bed of sautéed portabella mushrooms. Topped with a port wine sauce... 38.95

## Dolci

### Homemade Chocolate Mousse Cake

The perfect dessert for the chocolate lover in you... 7.95

### Tiramisu d'Autore

Lady finger champagne cookies dipped in espresso coffee, topped with mascarpone cheese and whipped cream... 7.95

### Cappuccino Pie

Sink your teeth into this pie, made with cappuccino ice cream... 7.95

### Spumone Italian Ice Cream

A classic Italian dessert... 7.95

### Homemade Key Lime Pie

A Florida delight... 7.95

## Bevande

### Cappuccino

An Italian favorite... regular or decaffeinated... 4.50

### Espresso

Your choice of regular or decaffeinated... 3.50

