



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!*

Rob Ruggeri

Appetizers

Ruggeri's Special Combintaion Appetizer

One jumbo stuffed shrimp, calamari fritta and crab claw lamonte... 13.95

Toasted Ravioli

Stuffed with veal, ricotta cheese and spinach on a bed of tomato sauce... 9.95

Steamed Mussels Napoli

Fresh steamed mussels, white wine, garlic, shallots and parsley in a seafood broth... 13.95

Italian Sausage & Peppers

Mild Italian sausage, tomatoes, garlic, red and green peppers and onions... 12.95

Scampi Livornaise

Shrimp, white wine, garlic, shallots, lemon & butter... 11.95

Baked Oysters al Forno

Fresh oysters baked with garlic butter and topped with seasoned bread crumbs... 12.95

Bruschetta Basilico

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

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... 8.95

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... 9.95

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... 8.95

Pasta

Lobster Agnolotti

Pasta stuffed with fresh lobster, sundried tomatoes and mascarpone cheese. Topped with fresh tomato, basil and white wine cream sauce... 21.95

Pasta Primavera

Fresh linguine tossed with an array of garden-fresh vegetables in a delicate white cream sauce... 19.95

Fettuccine Alfredo

Prepared in the classic Roman tradition... 19.95
Add chicken... 4. Add shrimp... 5.

Linguine Fini alle Vongole

Fine linguine blended with fresh little neck clams in our white wine, garlic & parsley sauce... 24.95

Linguine Carbonara

Linguine blended with a sauce of bacon, cream, butter and egg yolk... 19.95

Linguine Pescatore Diavalo

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... 19.95

Spaghetti Bolognese

Extra-thin spaghetti topped with our traditional meat sauce... 19.95

Stuffed Jumbo Shrimp

Two jumbo shrimp stuffed with fresh lump crabmeat, topped with a creamy sun-dried tomato sauce... 13.95

Calamari Fritta

Deep-fried squid served with marinara sauce... 13.95

Escargot Fungi e al Forno

Mushroom caps stuffed with ricotta cheese and escargot, broiled with garlic butter sauce... 12.95

Manicotti e Pomodori

Fresh crepe stuffed with a generous serving of our homemade ricotta cheese and topped with our own roasted tomato sauce... 9.95

Soft-Shell Crab Oreganato

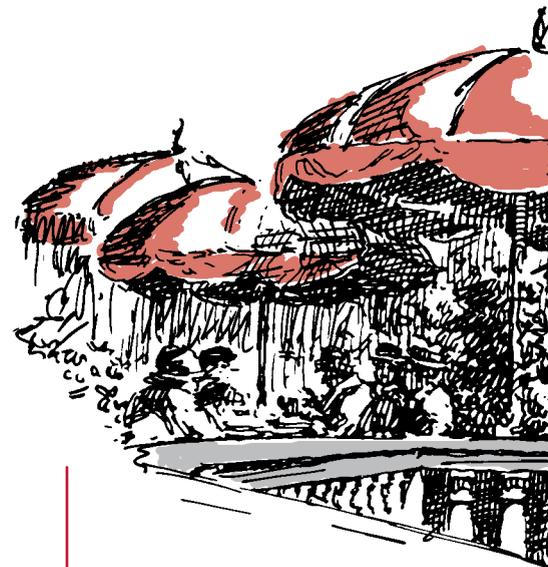
Soft-shell crab sautéed with olive oil, lemon, garlic and oregano... 12.95

Crab Claws Lamonte

Fresh blue crab claws sautéed in lemon butter, garlic and shallots... 14.95

Try our...Homemade Garlic Bread

A perfect addition to any meal... 5.95



DINN
Fresh vegetables

Pesce

Stuffed Jumbo Shrimp

Four jumbo shrimp stuffed with fresh lump crabmeat, topped with a creamy sun-dried tomato sauce... 29.95

Soft Shell Crabs Oreganato

Soft-shell crabs sautéed with olive oil, lemon, garlic and oregano... 29.95

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... 32.95

Grilled Shrimp and Vegetable Platter

Marinated grilled shrimp, onions, portabella mushrooms, tomatoes, bell peppers, asparagus and zucchini for a heart healthy choice... 28.95

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

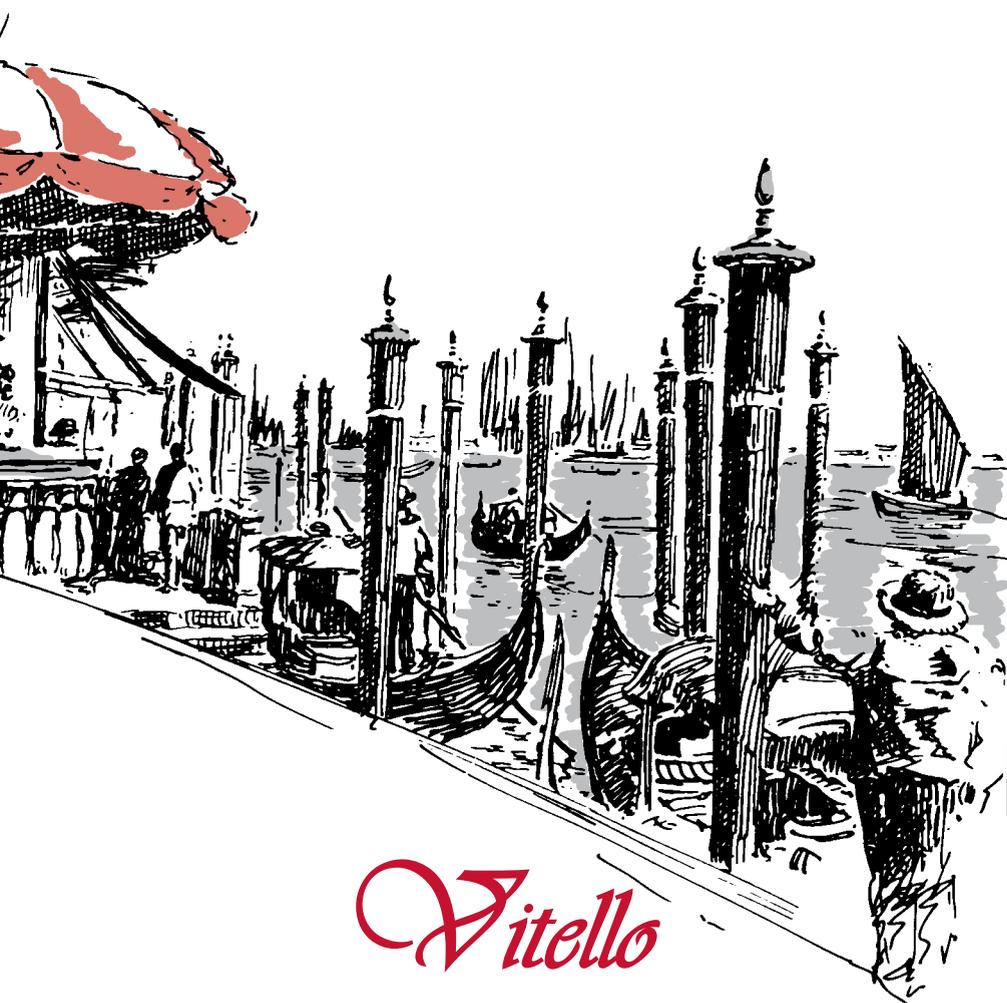
Zuppa

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... 31.95

Vitello di Scampi

Veal and shrimp sautéed with garlic, shallots, white wine, lemon and butter... 31.95

Scaloppine alla Carciofo

Scaloppine of veal sautéed with a blend of artichoke hearts and mushrooms in our lemon butter white wine sauce... 31.95

Scaloppine di Vitello alla Limone

Tender scaloppine of veal sautéed in our lemon-butter caper sauce... 31.95

Saltimbocca alla Romano

Thin-sliced veal and prosciutto enhanced with sage, white wine, butter and a touch of tomato sauce... 31.95

Scaloppine alla Siciliano

Scaloppine of veal blended with eggplant, covered with marinara sauce and topped with mozzarella... 31.95

Scaloppine alla Marsala

Tender scaloppine of veal sautéed with marsala wine and fresh mushrooms... 31.95

Veal Oscar

A culinary masterpiece of scaloppine of veal crowned with lump crabmeat, fresh asparagus spears and house made bearnaise sauce... 34.95

Sweetbreads Trifolate con Funghi

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

Pasta Side Orders

With entrée only

Fettuccine Alfredo... 6.95

Spaghetti Bolognese... 6.95

Capelline Basilico... 6.95

Linguine, Garlic, Olive Oil and Parsley... 6.95

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... 19.95

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... 19.95

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... 21.95

Pollo alla Christina

Lightly breaded chicken breast sautéed with lemon butter, white wine and mushrooms... 21.95

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... 23.95

Carne

Italian Sausage & Peppers

Fresh sweet Italian sausage sautéed with bell peppers, onions and tomato. Served with spaghetti marinara sauce... 28.95

Grilled Lamb Chops

Twin, double-cut marinated New Zealand lamb chops, grilled to their juicy best and served with mint jelly... 38.95

Tournedos Miranda

Tenderloin of beef with tomatoes, fresh basil, garlic and virgin olive oil... 39.95

Tournedos Bearnaise

Perfection on a plate! Medallions of beef tenderloin adorned with our velvety house made bearnaise... 39.95

Peppercorn Beef Tenderloin

A succulent cut of beef tenderloin napped with a coarse ground peppercorn brandy reduction... 41.95

Filet con Salsa al Forno

A tender filet grilled and topped with garlic butter and Romano cheese... 41.95

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... 41.95

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

Espresso

Your choice of regular or decaffeinated... 3.50

Cappuccino

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

