

Ruvo's

Prix Fixe Dinner

Sunday – Wednesday 4:30pm–on ~ \$26

Antipasti

Prosciutto di Parma-Wrapped Asparagus

Boiled Egg, Shallot-Dijon Vinaigrette

Hearts of Romaine Caesar

Ciabatta Croutons, Cured Anchovies

Organic Greens

Pecorino Romano, Balsamic Vinaigrette

Fresh Mozzarella & Sweet Roasted Peppers

Grilled Red Onion, Fresh Basil, Balsamic Vinaigrette

Escarole & White Bean Soup

Potato-Leek Soup

Crumbled Pancetta

Entrées

Grilled Pollo Milanese Salad

Organic Greens, Roasted Peppers, Grilled Red Onion, Artichoke, Pine Nuts, Fresh Mozzarella, Balsamic Reduction

Linguini Fini with North Shore Clams

Red or White

Veal Scaloppini with Fresh Peas & Braised Leeks

Sun-Dried Tomato, Light Tomato White Wine Sauce, Linguini Fini

Housemade Hot & Sweet Fennel Sausage & Broccoli Rabe

Orecchiette, Hot Cherry Peppers, Garlic, EVOO

Sole Soffrito & Linguini Fini

Celery, Onion & Red Bell Pepper with Toasted Bread Crumbs Oreganata,

Grandma D's Chicken Scarpariello

Hot & Sweet Sausage, Red Bell Peppers, Sweet Onions, Tomato, Roasted Potato

Trucchetti Bolognese alla Ruvo

Pasta of the Day *(extra charges may apply)*

Dessert

Chocolate Mousse Cake

Tiramisu

Biscotti

Cannoli

Coffee or Hot Tea included

Please no substitutions. No take-out.

\$6 share charge ~ 10 person maximum