

# RUVO

## 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**  
**Spicy Shrimp, Avocado & Grapefruit-Ciabatta Toasts - Orange-Ginger Coulis 10**  
**Grandma's Meatballs - Herb Ricotta & Garlic Crostini 8**

## 1a TAVOLA

- Mussels - Spicy Sausage, Plum Tomato, Basil & Saffron Broth 16**  
**Little Neck Clams - Pan-roasted w/ Lemon, Wine & Toasted Bread Crumbs 16**  
**Fresh Burrata de Puglia - Creamy Mozzarella, Speck, Long-stem Artichokes, Balsamic Glaze & Olive Oil 14**  
**Cold Antipasti - Imported Cheeses & Cured Meats, Marinated Artichokes, Roasted Red Peppers & Olives 18**  
**Hot Antipasti - Eggplant Rollatini, Meatballs, Crispy Long-stem Artichokes, Garlic Shrimp & Arancini 24**

## INSALATA

- North Fork Greens - Cherry Tomatoes, Shaved Pecorino & Balsamic Vinaigrette 7**  
**Hearts of Romaine Caesar - Ciabatta Croutons, Cured Anchovies & Parmesan 7**  
**Sliced Strawberry Salad - Stella Gorgonzola, Candied Pecans & Raspberry Vinaigrette 8**  
**Arugula & Celery Root - Speck, Fresh Orange & Citrus Dressing 8**

## PASTA

- Homemade Ricotta Gnocchi - Slow-cooked Bolognese & Shaved Romano 21**  
**Orecchiette w/ Hot & Sweet Sausage - Broccoli Rabe, Garlic, & Cherry Peppers 22**  
**Spaghetti w/ Local Clams - Red or White 20**  
**Cavatelli w/ Grandma D's Meatball Ragu 19**  
**Penne ala Vodka - Grilled Chicken, Prosciutto & Fresh Basil 22**  
**Cavatelli & Sautéed Lobster - Spinach, White Beans, Light Tomato & Fresh Basil Broth 27**

## SECONDI

- Pignoli-Crusted Salmon - Semolina Couscous, Slow-Roasted Tomatoes & Basil-Caper Vinaigrette 25**  
**Swordfish Puttanesca - Tomatoes, Onion, Capers, Black Olives & Creamy Three-Cheese Risotto 27**  
**Pan Roasted Diver Scallops & Shrimp - Butternut Squash Risotto & Saffron-Pernod Broth 26**  
**Shrimp & Sole Soffrito - Couscous, Lemon, Pinot Grigio, Butter & Toasted Bread Crumbs 27**  
**Balsamic Grilled Chicken Salad - Roasted Red Peppers, Pine Nuts, Artichokes, Mozzarella & Grilled Onion 20**  
**Chicken Scarpariello - Sausage, Roasted Potatoes, Red Bell Peppers & Onions 21**  
**Veal Scallopini Sorrentino - Layered w/ Eggplant, Prosciutto & Mozzarella 25**  
**Grilled Center Cut NY Shell Steak\* - Barolo Demi-glaze, Melted Gorgonzola & Garlic-whipped Potatoes 30**  
**Crispy Long Island Duck - Apricot-Grand Marnier Glaze & Whipped Potatoes 26**  
  
**Parmigiana - Chicken 19 | Shrimp 23 | Eggplant or Eggplant Rollatini 18**

Please Ask Your Server about our Gluten Free Menu Items. 20% Gratuity may be added to parties of six or more.  
\*Consuming raw or under cooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## By the Glass

08	Riesling (Semi Dry), Firestone, Central Coast, California	\$7
08	Riesling (Dry), SuRu, New York State	\$8
08	Pinot Grigio, Cielo, Veneto, Italy	\$7
07	Sauvignon Blanc, Tin Roof Cellars, California	\$8
08	Chardonnay 'Scuttlehole', Channing Daughters, Hamptons	\$9
07	Chardonnay, Chalone Vineyard, Monterey County, California	\$9
06	Pinot Noir 'Canaletto', Casa Girelli, Lombardy, Italy	\$9
07	Chianti Classico, Straccali, Tuscany, Italy	\$9
06	Merlot, Cartlidge & Brown, North Coast, Napa, CA	\$8
07	Meritage, 'Rosso DeNicola', Central Coast, California (Merlot, Cab. Franc, Cab. Sauv., Malbec)	\$9
07	Cabernet Sauvignon, "Chateau Julien", Monterey County, CA	\$8

## Sparkling

101	Prosecco di Conegliano, Zardetto split \$8	Veneto	\$25
102	Brut Classic, Chandon	Napa Valley	\$35
104	2003 Cuvée, Lenz, Peconic	North Fork	\$50
105	2006 Brut, Sparkling Pointe, Mattituck	North Fork	\$48

## White

### Italy

205	2008 Pinot Grigio, San Angelo	Toscana	\$35
206	2008 Pinot Grigio, J Hofstätter	Alto Adige	\$40
217	2008 Chardonnay, Tramin	Alto Adige	\$30
223	2008 Chardonnay, Tiefenbrunner	Alto Adige	\$30
200	2007 Tocai Friulano, Borgo Maddalena, Grave	Friuli	\$27
221	2007 Gavi di Gavi, Villa Sparina	Piemonte	\$38
207	2007 Langhe Arneis 'Blange', Ceretto, Alba	Piemonte	\$38
216	2008 'Le Rime', Banù (Chardonnay, Pinot Grigio)	Toscana	\$32
203	2008 Vernaccia di San Gimignano, Le Rote	Toscana	\$29

## Red

### Northern Italy

307	2007 Pinot Noir, Kellerei Terlano	Alto Adige	\$47
314	2008 Pinot Nero 'Mezzan', J. Hofstätter	Alto Adige	\$45
332	2005 Lagrein, Bottega Vinale	Trentino	\$38
338	2004 Merlot 'Vistorta', Conte Brandolini, Treviso	Friuli	\$50
306	2004 Nebbiolo d'Alba Occhetti, Prunotto, Alba	Piemonte	\$60
308	2002 Barolo, Famiglia Anselma	Piemonte	\$75
346	2004 Barolo, Villa Rosa	Piemonte	\$53
344	2003 Barolo, Mossolino, Serralunga d'Alba	Piemonte	\$105
322	2005 Barbaresco 'Tufo Blu', Colle dei Venti, Alba	Piemonte	\$48
323	2006 Barbaresco, Pelissero, 'Nubiola'	Treiso	\$75
303	2007 Valpolicella Classico Superiore, Ripasso, Remo Farina	Veneto	\$35
333	2006 Amarone, Ponticello, Valpolicella	Veneto	\$55
337	2005 Amarone, Bertani, Valpantena, Valpolicella	Veneto	\$95
336	2007 Valpolicella Classico, 'Brigaldara' Verona	Piemonte	\$30

### Central Italy

415	1997 'Magnificat', Drei Dona, Tenuta la Palazza (Cabernet S.)	Emilia-Romagna	\$150
339	2003 'Roggio Del Filare', Velenosi, Rosso Piceno (Montepulciano/Sangiovese)	Marche	\$80
319	2008 Montepulciano d'Abruzzo, La Quercia	Toscana	\$25
310	2006 'Toscano', Monte Antico, Pisa (Sangiovese)	Toscana	\$26
312	1999 'Flaccianello Della Pieve', Fontodi, Panzano (Sangiovese)	Toscana	\$145
351	2001 'Flaccianello Della Pieve', Fontodi, Panzano (Sangiovese)	Toscana	\$250
354	2005 Chianti Classico, Livernano	Toscana	\$40
355	2006 Chianti Classico, Fontodi	Toscana	\$70
309	2004 Chianti Classico, Castell' in Villa, Castelnuovo Berardenga	Toscana	\$55
350	2004 Chianti Classico Riserva, Ruffino Ducale Oro	Toscana	\$80
331	2006 Barco Reale di Carmignano, Capezzana (Sangiovese, Cabernet S, Canaiolo)	Toscana	\$30
311	2007 Rosso Toscana, 'Centine', Castello Banù (Sangiovese, Cabernet S., Merlot)	Toscana	\$26
318	2006 Vino Nobile di Montepulciano, Lodola Nuova Ruffino	Toscana	\$40
316	2007 Rosso di Montalcino, Castello di Banù	Toscana	\$40
302	2008 Rosso di Montalcino, Canalichio Di Sopra	Toscana	\$58
326	2004 Brunello di Montalcino, Castello di Banù	Toscana	\$120
304	2004 Brunello di Montalcino, La Gerla	Toscana	\$85
325	2005 'Summus', Castello Banù, Montalcino (Sangiovese, Cabernet S., Syrah)	Toscana	\$120
328	2003 Sor Ugo, Aia Vecchia, Bolgheri (Cabernet S., Merlot, Petite Verdot)	Toscana	\$68
335	1999 Syrah, Fontodi, Panzano	Toscana	\$102

### Southern & Islands

305	2006 Nero d'Avola, Regaleali Rosso	Sicilia	\$30
329	2002 Syrah, 'Schietto', Spadafore	Sicilia	\$68

# RUVO

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www.ruvorestaurant.com  
631-476-3800



## New World

218	2008 Rosé, Corey Creek, Cutchogue	North Fork	\$32
201	2009 Chenin Blanc, Paumanok, Aquebogue	North Fork	\$45
208	2008 Sauvignon Blanc, Jamesport Vineyards, Jamesport	North Fork	\$32
211	2008 Sauvignon Blanc 'Katherine's Field', Macari, Mattituck	North Fork	\$38
227	2005 Gewürztraminer, Lenz, Peconic	North Fork	\$35
220	2007 Reserve Chardonnay, Macari, Mattituck	North Fork	\$38
210	2006 Chardonnay, Wolffer Estate, Sagaponack	Hamptons	\$30
213	2008 Chardonnay, Simi	Sonoma	\$38
214	2007 Chardonnay, Sonoma-Cutrer, Russian River Ranches	Sonoma	\$40
212	2007 Chardonnay, Far Niente, Oakville	Napa	\$87
215	2007 Fumé Blanc, Lolonis *certified organic	Mendocino	\$30
202	2008 Reisling, Jamesport Vineyards, Jamesport	North Fork	\$42
204	2007 Chardonnay, "Social Club White," Mattituck	North Fork	\$22

## New World

### New York

415	2007 "SURU Red"	North Fork	\$33
433	2006 Merlot, Pindar	North Fork	\$31
404	2007 Merlot, Bedell, Peconic Bay	North Fork	\$40
413	2004 Merlot, Clovis Point, Mattituck	North Fork	\$30
416	2007 Meritage, 'La Fontana', Raphael, Peconic (Merlot, Cabernet Franc., Petit Verdot)	North Fork	\$38
406	2004 'Melange de Trios', Jamesport (Cabernet S., Merlot, Cabernet F.,)	North Fork	\$42
437	'Sette' Macari, Mattituck (Cabernet Franc, Merlot)	North Fork	\$30
400	2005 Cabernet Franc, Pellegrini, Cutchogue	North Fork	\$35
410	2007 Cabernet Franc, Paumanok, Aquebogue	North Fork	\$40
424	2004 Cabernet Sauvignon, Pellegrini, Cutchogue	North Fork	\$35
407	2005 Cabernet Sauvignon, Castello di Borghese, Cutchogue	North Fork	\$48
429	2002 Cabernet Sauvignon 'Old Vines', Lenz, Peconic	North Fork	\$67

## California

401	2006 Pinot Noir, Lynmar, Russian River Valley	Sonoma	\$75
423	2006 Pinot Noir, Buena Vista, Carneros	Sonoma	\$45
420	2006 Merlot, Lolonis, Redwood Valley *certified organic	Monterey	\$35
405	2005 Merlot, Sterling Vineyards	Napa	\$40
402	2004 Cabernet Sauvignon, Freemark Abbey, Rutherford	Napa	\$60
412	2005 Cabernet Sauvignon, Beaulieu Vineyards	Napa	\$43
417	2007 Cabernet Sauvignon, Rutherford Ranch	Napa	\$33
414	2005 Cabernet Sauvignon, Artesa	Napa/Sonoma	\$47
434	2005 Cabernet Sauvignon, Ferrari Carano, Alexander Valley	Sonoma	\$70
426	2005 Zinfandel, 'Zig Zag Zin', Mendocino Wine Co. *certified organic	Mendocino	\$35
418	2008 Zinfandel, Seghesio	Sonoma	\$44
441	2005 Syrah, Longboard Vineyards, Russian River Valley	Sonoma	\$50
410	2006 Cabernet Sauvignon, Longboard Vineyards, Russian River Valley	Sonoma	\$80
409	2003 'West Face', PreVail, Alexander Valley (Cabernet S., Syrah)	Sonoma	\$90
419	2006 Meritage, Estancia, Paso Robles (Cabernet S., Merlot, Petit Verdot, Malbec)	Central Coast	\$55
403	2006 Meritage, Treana, Paso Robles (Cabernet Sauvignon, Syrah)	Central Coast	\$75
411	2005 Meritage, 'Tapestry' Reserve, Beaulieu Vineyards (Cabernet S., Merlot, Cabernet Franc, Malbec, Petit Verdot)	Napa	\$75

## Dessert Wines & Vin Santos

### Port

Fonseca Ruby Port	\$7
Dow's Late Bottled Vintage	\$7
Dow's 10 Year Tawny	\$8

## Dessert Wine

Moscato D'Asti, Mionetto, Venezia	\$6
109 2007 Late Harvest Reisling, Jamesport Vineyards, North Fork	\$10
106 1999 Vin Santo, Fontodi, Chianti Classico	\$18