

Long Island Restaurant Week

Price Fixe Menu

\$24.95 per person includes 3 courses

\$44.95 w/ Unlimited Long Island Wine

--Available for Parties up to 12 people. Sorry, No Take-Out.

Appetizers

--Roasted Squash & Pumpkin Soup

Maple Crème Fraîche

--Lobster Ravioli

Caramelized Shallot & Cracked Black Pepper Sherry-Shrimp Sauce ...add \$3.00

--Wild Mushroom & Leek Pastry Tart

Green Salad, Balsamic & Shaved Pecorino

--Maryland Crab Cakes

Braised Lentil Salad & Roasted Pepper Aioli ...add \$3.00

--Bosc Pear & Mesclun

Gorgonzola, Candied Pecans, Raspberry Vinaigrette

--Classic Caesar

Ciabatta Croutons, Anchovies, Shaved Parmesan

--Roasted Beets & Cucumber

w/ Ricotta Salata, Pistachios & Sherry-Shallot Vinaigrette

FOR THE TABLE: \$6.00

~Grandma D's Meatballs

~House Fennel Sausage

~Broccoli Rabe w/ Garlic & Oil

~Wild Mushroom & Truffle Risotto

~Calamari Fritti w/ Spicy Marinara

~Roasted Garlic Mashed Potatoes

Executive Chef Joseph DeNicola

Chef de Cuisine Anthony D'Amico

--A \$15.00 Share Charge May Apply--

...Our mission at Ruvo is to produce the freshest country Italian cuisine with flair. Our menu highlights Long Island and fine Italian imported food & wine. Rooted in traditional family recipes, we explore current trends to create an enjoyable and unique experience.

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Main Course

--Pumpkin Ravioli

Sweet Vermouth, Caramelized Shallots, Cracked Pepper Cream Sauce

--Grilled Center-Cut Shell Steak*...add \$6.00

Barolo Demi-glaze, Melted Gorgonzola, Roasted Garlic Mashed Potatoes

--Syrah-Braised Short Ribs

Roasted Garlic Mashed Potatoes, Mirepoix & Braising Jus

--Grandma D's Chicken Scarpariello

Hot & Sweet Fennel Sausage, Red Bell Peppers, Sweet Onions, Roasted Potatoes

--Veal Scaloppini Sorrentino... add \$4.00

Layered w/ Eggplant, Prosciutto, Mozzarella, Tomato-Pinot Grigio Sauce

--Grilled Pork Tenderloin

Fall-Fruit Chutney, Fig Balsamic Reduction

--Crispy Long Island Duck... add \$4.00

Farmstand Fruit Glaze, Green Bean Blend, Garlic Mashed Potatoes

--Porcini & Coriander Spiced Salmon

Butternut Squash Risotto, Leeks & Late Harvest Riesling

--Cavatelli & Shrimp

Cannellini Beans, Sautéed Spinach, Roasted Garlic, Tomatoes, Fresh Basil Broth

Desserts

Ruvo Tiramisu

Creamy Mascarpone Cheese Cake

Peanut Butter-Chocolate Chip Bread Pudding

Sorbetto del Giorno

20% Gratuity May be Added to Parties of SIX or more.

**Consuming Raw or Undercooked Meats, Shellfish or Fresh Shell Eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*