

Salads / Appetizers / Soups

House Salad

Mixed baby greens, tomatoes, onions and sliced cucumbers tossed with your choice of homemade Italian dressing or our Balsamic & roasted shallot vinaigrette. **7.95 Small 4**

Cesar Salad

Romaine lettuce tossed with our own Caesar dressing, topped with croutons and shaved Romano cheese.

7.95 Small 4.50

Beet Salad

Oven roasted red and golden beets, chilled and sliced served over mixed greens with a Pomegranate dressing, garnished with sweet and spicy pecans and crumbled Feta cheese. **10 Small 6**

Fig Salad

Mixed baby greens tossed with our homemade port wine and fig dressing, garnished with candied spicy pecans and crumbled Feta cheese. **8 Small 4.95**

Insalata al Rutina

Baby spinach dressed with a roasted tomato vinaigrette topped with thinly sliced Prosciutto, shaved Parmigiana Regiano and garnished with fresh cucumbers and roasted tomatoes. **8 Small 4.95**

Insalata Griglia

Quick grilled Romaine heart topped with a roasted red pepper and Gorgonzola cheese dressing garnished with roasted red peppers. **8**

Antipasto Italiano (for two)

A traditional platter of imported Italian meats and cheeses served with marinated vegetables. **14**

Top any salad on our menu with:

Grilled Chicken **6** Grilled Shrimp **6** Grilled Salmon **7**

Hearty Minestone Soup (Cup 3.25 / Bowl 6)
Zuppa del Giorno (Cup 3.25 / Bowl 6)

4. Garlic Bread 4

With Cheese 5

Bruschetta al Pomodori

Toasted french bread topped with diced Roma tomatoes, fresh basil, garlic, red onions and fresh Mozzarella cheese. **8**

Calamari e Peperone o Calamari di Fritti

Your choice of tender calamari sauteed with three peppers (sweet cherry, banana peppers and pepperoncini) in a garlicky white wine sauce, served with garlic toast or calamari breaded and fried with (sweet cherry, banana peppers and pepperoncini) served with marinara sauce for dipping. **10**

Cozze di Casa

Fresh mussels simmered in your choice of a garlicky white wine sauce or slightly spicy marinara sauce served with garlic toast for dipping. **10**

Melanzana Rollentini

Thinly sliced egg battered eggplant rolled and stuffed with ricotta cheese and spinach baked with marinara sauce and Mozzarella cheese. **9**

Gamberi al Fredo

Jumbo shrimp (5) chilled and served with our homemade cocktail sauce. **10**

Gamberi Arrabiatto

Jumbo shrimp (6) sauteed scampi style with a touch of red chile flakes served over garlic toast. **12**

Pasta

Gnocchi Bolognese

A traditional meat sauce of beef, veal and pork simmered with tomatoes and aromatic vegetables tossed with gnocchi and topped with shaved Romano cheese. **16.50**

Risotto di Casa

Tender Arborio rice infused with roasted tomatoes, spinach and Asiago cheese tossed with your choice of sauteed chicken shrimp or salmon.

Chicken 17 Shrimp 19 Salmon 19

Greco di Angelo

Your choice of shrimp, salmon or chicken sauteed with tomatoes, calamata olives and capers in a white wine oregano sauce with a hint of lemon tossed with angel hair and crumbled Feta cheese.

Chicken 17 Shrimp 19 Salmon 19

Ravioli Quattro Formaggio

Four cheese filled ravioli topped with our homemade marinara sauce or tomato basil cream sauce. **15 Bolognese**

Cacciatore

Penne tossed with your choice of sausage, chicken or shrimp with roasted peppers, mushrooms and caramelized onions in our homemade marinara sauce.

Sausage 17 Chicken 17 Shrimp 19

Enjoy this entrée baked topped with Mozzarella. Add 1

Lasagna di Manzo

Lasagna noodles layered with Ricotta and Mozzarella cheese, meatballs, sausage and spinach topped with marinara sauce and shaved Romano cheese. **16**

Italian Favorites

Melanzana Parmigiana

Eggplant cutlets sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **15**

Pollo Parmigiana

Chicken cutlets sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **17**

Vitello Parmigiana

Veal cutlets sauteed in olive oil, topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **18**

Tre Costollette

"Three Cutlets", veal, chicken and eggplant each topped with its own cheese (Asiago, Fontina and Gorgonzola) served with your choice of pasta marinara. **19**

Saltimbocca alla Romano

Sauteed veal or chicken medallions with fresh sage and spinach topped with Provolone cheese and Prosciutto finished white wine and served on a bed of angel hair pasta.

Veal 19 Chicken 18

Picatta

Your choice of shrimp, chicken or veal medallions pan seared and finished in a lemon, caper and white wine sauce served over angel hair pasta. **Chicken 17 Veal 19 Shrimp 18**

Marsala

Your choice of chicken or veal medallions sauteed with diced Prosciutto and mushrooms in a Marsala wine sauce served over linguine pasta.

Chicken 17 Veal 19

Piatto al Verona

Your choice of chicken or veal medallions sauteed in a Marsala sauce with shrimp and mushrooms finished topped with melted Provolone cheese and served over a bed of linguine pasta.

Chicken 19 Veal 22

Rufina's House Specialties

Piatto di Strata

Your choice of pan fried chicken or veal cutlets topped with sliced Prosciutto and Provolone served over linguine tossed with sauteed mushrooms and chopped spinach in a roasted garlic and Madiera wine sauce.

Veal 19 Chicken 17

Pollo al Bruschetta

Chicken medallions pan seared and served over a bed of angel hair pasta finished with a bruschetta style mix of diced tomatoes, red onions, garlic, basil and fresh mozzarella cheese. **17**

Gamberi Florentine

A saute of tender shrimp with diced tomatoes, onions and spinach finished in a garlicky lemon white wine sauce tossed with angel hair pasta. **19**

Haddock Parmigiana

Fresh haddock filet baked and topped with marinara sauce and mozzarella cheese served with your choice of pasta. **19**

Salmone al Citrico

Pan roasted salmon filet finished with a citrus glaze served with pan sauteed vegetables and roasted red bliss potatoes. **21**

Linguine al Fruitti di Mare

PEI mussels, shrimp, clams and calamari finished in your choice of a garlicky white wine sauce or marinara sauce served over linguine pasta. **22**

Bistecca del Giorno

An 8 oz. Filet Mignon topped with a changing array of sauces and complimenting side dishes. Your server will describe today's selection. **27**

On The Side:

Garlicky Spinach **6**

Seasonal Vegetable Sau

Gnocchi Marinara **6**

Parmesan Ris

Pasta with Marinara **5**

Meatballs or Sausa

Broccoli Palermo **7**

Roasted Potatoes **6**

**"Before placing your order please inform your server
if a person in your party has a food allergy"**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

Dining Etiquette = No Cell Phones

An 18% Gratuity will be added to all parties of 8 or more.