

PRIMO

PAN-FRIED MARYLAND CRAB CAKES

Braised Lentil Salad & Roasted Pepper Aioli 13

CALAMARI FRITTI

Spicy Marinara & Horseradish Sauce 11

ARANCINI

Fried Arborio Rice Balls w/ Fennel Sausage, Provolone & Ragu 9

PROSCIUTTO-WRAPPED SHRIMP

White Bean & Roasted Garlic Puree, Baby Arugula,
Aglianico Wine Glaze 13

GRANDMA'S MEATBALLS

Sheep's Milk Ricotta & Garlic Crostini 9

MUSSELS

Cara Cara Orange, Fennel, Saffron-Prosecco Broth 13

WHOLE LITTLE NECK CLAMS

Pan-roasted w/Sausage, Spicy Vinegar Peppers, Toasted Bread Crumbs 11

MOZZARELLA DI FRESCA

Roasted Red Peppers, Grilled Red Onion, Balsamic 11

SALUMI é FORMAGGIO *for two*

Imported Cheeses, Prosciutto, Hot & Sweet Soppressata, Mortadella 22

HOT ANTIPASTI *for two*

Eggplant Rollatini, Meatballs, Crispy Long-stem Artichokes,
Garlic Shrimp & Arancini 24

ZUPPA DEL GIORNO 7

CONTORNI

MASCARPONE POLENTA 6

SAUTÉED BROCCOLI RABE 7

WILD MUSHROOM RISOTTO 7

ESCAROLE & CANNELINI BEANS 7

GRANDMA D'S MEATBALLS 7

INSALATA

CHILLED FRENCH BEAN SALAD

Pancetta, Hard-Boiled Egg, Roasted Peppers & Mustard Vinaigrette 11

INSALATA MISTO

Cherry Tomatoes, Shaved Pecorino & Balsamic Vinaigrette 7

HEARTS OF ROMAINE CAESAR

Ciabatta Croutons, Cured Anchovies & Parmesan 8

SLICED STRAWBERRY SALAD

Stella Gorgonzola, Candied Pecans & Raspberry Vinaigrette 9

ARUGULA & WATERMELON

Goat Cheese, Pistachio & Citrus Dressing 9

PASTA *Gluten Free Available \$5.00*

CAVATELLI & SAUTÉED LOBSTER

Spinach, White Beans, Light Tomato & Fresh Basil Broth 27

HOMEMADE RICOTTA GNOCCHI

Slow-Cooked Bolognese & Shaved Romano 21

ORECCHIETTE W/ HOT & SWEET SAUSAGE

Broccoli Rabe, Garlic, Cherry Peppers & Olive Oil 22

SPAGHETTI alle VONGOLÉ

Local Little Necks, Garlic White Wine Sauce 20

TORTELLINI & SHRIMP

Spinach & Pistachio Pesto, Sundried Tomatoes & Roasted Eggplant 25

CAVATELLI W/ GRANDMA D'S MEATBALL RAGU 19

PENNE ALA VODKA

Grilled Chicken, Prosciutto & Fresh Basil 22

SECONDI

DRY-AGED NEW YORK SHELL STEAK

Center Cut, Cabernet-Shallot Demi-Glaze, Gorgonzola, Roasted Garlic Mashed Potatoes 34

ROASTED BELL & EVANS ORGANIC CHICKEN

On the Bone, Cipollini Onions & Rosemary Jus, Local Escarole & Cannelini Beans 23

PAN-ROASTED PORK PORTERHOUSE

Sautéed Arugula, Cherry Peppers, Red Onions, Cider Vinegar & Chive-Potato Puree 25

ROMANO CRUSTED PAILLARD OF CHICKEN

Pounded Fillet, Rocket Arugula, Cara Cara, Heirloom Tomatoes, Basil-Caper Emulsion 20

VEAL SCALOPPINI

Long-Stem Artichokes, Guanciale, Fresh Spinach, Lemon & Pinot Grigio 27

LONG ISLAND DUCK

Crispy Skin, Cassis-Black Cherry Glaze, Caramelized Shallot & Fennel Risotto 28

WOOD-GRILLED ATLANTIC SWORDFISH

Spinach & Pistachio Pesto, Tri-color Bruschetta, Lobster Risotto & Balsamic Reduction 28

SOLE & SHRIMP OREGANATA

Polenta Cake, Sautéed Escarole & Toasted Bread Crumbs 27

BLACKENED SALMON SALAD

Satur Farms Mesclun, Strawberries, Toasted Chic Peas, Catapano Goat Cheese & Citrus Vinaigrette 25

SEARED DIVER SCALLOPS & SHRIMP

Zucchini Risotto, Fresh Mint, Tomato-Saffron Broth 27

VEAL SORRENTINO

Layered w/ Eggplant, Prosciutto di Parma & Melted Mozzarella 27

PARMIGIANA & PASTA

Chicken 20 | 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 undercooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

RUVO RESTAURANT
63 Broadway
Greenlawn, New York 11740
631-261-7700

RUVO RESTAURANT
105 Wynn Lane
Port Jefferson, New York 11777
631-476-3800

www.ruvorestaurant.com