



L.I. RESTAURANT WEEK | PRIX FIXE DINNER

October 27 to November 3 | 3 COURSES | \$39-\$46

APPETIZERS Choose One

GRANNY SMITH APPLE SALAD ^G

dried cranberries, feta cheese, arugula & citrus vinaigrette

RUVO CAESAR

garlic croutons, shaved parmesan, anchovies, romaine

SATUR FARMS MESCLUN ^G

cherry tomatoes, radishes, cucumber, shaved pecorino, balsamic vinaigrette

BUTTERNUT SQUASH & APPLE SOUP

maple creme fresh

CALAMARI FRITTI

spicy marinara, horseradish rémoulade

GRANDMA D'S MEATBALLS

tomato, parmesan, melted mozzarella

MINI RICE BALLS

sweet fennel sausage, sharp provolone, tomato ragu

SPINACH & ARTICHOKE FLATBREAD

ricotta, roasted garlic, mozzarella

MOZZARELLA DI FRESCA ^G

fire-roasted peppers, grilled onion

FOR THE TABLE Not Included

HOT ANTIPASTO FOR TWO / 25

garlic shrimp, arborio rice balls, eggplant rollatini, meatballs, crispy artichokes

FRESH BURRATA / 18

seasonal bruschetta, crostini, balsamic, olive oil

COLD ANTIPASTO FOR TWO / 25

cured meats, imported cheeses, country olives, sun-dried tomatoes, fig jam

SAUTÉED PEI MUSSELS ^G

red or white sauce

ENTREÉS Choose One / gluten free pasta +3

BRAISED BEEF SHORT RIB / 46

horseradish potato purée, cipollini onions, braising jus

CHICKEN TUSCANA / 39

sauteéd chicken breast, spinach, mushrooms, cherry tomatoes, creamy roasted garlic white wine sauce, served over linguini

PARMIGIANA TRIO / 39

chicken, eggplant & meatball baked with marinara & mozzarella

ATLANTIC SALMON FILLET / 39

fig risotto, butternut squash purée, balsamic reduction

ROASTED 1/2 DUCK / 46

orzo & wild rice blend, sweet & sour apricot glaze

FLOUNDER & SHRIMP OREGANATA / 46

toasted bread crumbs, lemon-white wine butter sauce, orzo & wild rice blend

BUTTERNUT SQUASH RAVIOLI / 39

sage-brown butter sauce, shaved parmigiano

CAVATELLI WITH SCALLOPS / 46

prosciutto, peas, shallots, light tomato cream sauce

VEAL SORRENTINO / 46

layered with breaded eggplant, sliced prosciutto, mozzarella cheese

NY SHELL STEAK ^{*G} / 46

red wine demi glace, melted gorgonzola, garlic mashed potatoes

DESSERT Choose One

PUMPKIN MASCARPONE BREAD PUDDING

vanilla bean ice cream, maple-spice glaze, toasted pecans

RUVO CHEESECAKE

honey graham cracker crust, vin santo-berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE

served warm, vanilla bean ice cream

GELATO DEL GIORNO ^G

SORBETTO DEL GIORNO ^G

MENU SUBJECT TO CHANGE | NO SHARING | NO SUBSTITUTIONS | PLUS TAX & GRATUITY | IN-HOUSE ONLY

*This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has an allergy as not all ingredients are listed on the menu.

G : Gluten Friendly (Please ask. We are not a Gluten Free restaurant and cannot ensure cross-contamination will never occur.)