

LONG ISLAND RESTAURANT WEEK

JANUARY 25TH THROUGH FEBRUARY 1ST

PRIX FIXE DINNER • 3 COURSES • \$39-\$46

APPETIZERS

Please Choose One

APPLE SALAD ^G

*arugula, gorgonzola, candied pecans, sundried
cranberries, citrus vinaigrette*

RUVO CAESAR

garlic croutons, shaved parmesan, anchovies, romaine

SATUR FARMS MESCLUN ^G

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

LOBSTER BISQUE

CALAMARI FRITTI

spicy marinara, horseradish remoulade

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 onions, balsamic, basil caper purée

CRISPY ZUCCHINI FRITTERS

spicy vodka dipping sauce

ENTRÉES

Please Choose One • Gluten Free Pasta +3

BRAISED BEEF SHORT RIB 46

horseradish potato purée, cipollini onions, braising jus

CHICKEN MADEIRA 39

mushrooms, spinach, shallots, tomato over linguine

PARMIGIANA TRIO 39

*chicken, eggplant, and meatball baked with marinara
and mozzarella*

GRILLED SALMON 39

saffron beurre blanc, mushroom risotto, mixed vegetables

LOBSTER RAVIOLI 39

spinach, sundried tomatoes, lobster sauce

FLOUNDER AND SHRIMP OREGANATA 46

*toasted breadcrumbs, lemon-white wine butter sauce,
orzo and wild rice blend*

CAVATELLI WITH SHRIMP 46

scallops, zucchini, squash, sage, Sambuca cream sauce

VEAL SORRENTINO 46

layered with breaded eggplant, sliced prosciutto, and mozzarella

NY SHELL STEAK ^{*G} 46

red wine demi-glace, melted gorgonzola, garlic mashed potatoes

ROASTED HALF DUCK 46

orzo and wild rice blend, sweet and sour apricot glaze

DESSERT

Please Choose One

CARAMEL APPLE BREAD PUDDING

served warm, vanilla bean ice cream, toasted pecans

RUVO CHEESECAKE

honey graham cracker crust, Vin Santo berry coulis

FLOURLESS PEANUT BUTTER CHOCOLATE CAKE ^G

served warm, vanilla bean ice cream

GELATO DEL GIORNO ^G

SORBETTO DEL GIORNO ^G