



Ruggeri's

*Welcome...
Thank you for choosing
Ruggeri's Ristorante
for your dining pleasure.*

*We pride ourselves on
providing you with the finest
selections amidst a pleasant,
friendly atmosphere.*

*We hope your meal is
enjoyable and your time
here is most delightful!*

Appetizers

ANTIPASTI

Ruggeri's Special Combination Appetizer

One jumbo stuffed shrimp, calamari frita
and crab claw lamonte... 9.95
Minimum of 2 orders

Toasted Ravioli

Stuffed with veal, ricotta cheese and
spinach on a bed of tomato sauce... 7.95

Steamed Mussels Napoli

Fresh steamed mussels, white wine,
garlic, shallots and parsley... 9.95

Escargot e Lumaconi

Pasta shells stuffed with sautéed snails,
ricotta cheese and garlic... 8.95

Scampi Livornaise

Shrimp, white wine, garlic, shallots,
lemon & butter... 9.95

Baked Oysters al Forno

Fresh oysters baked with bread crumbs
and garlic olive oil... 8.95

Jumbo Stuffed Shrimp

Two jumbo shrimp stuffed with
fresh crabmeat and topped with a
creamy sun-dried tomato sauce... 9.95

Calamari Frita

Deep-fried squid served with
marinara sauce... 8.95

Crab Claws Lamonte

Blue crab claws sautéed in lemon butter,
garlic and shallots... 9.95

Soft-Shell Crab alla Ruggeri

Soft-shell crab sautéed with olive oil,
garlic, oregano and parsley... 8.95

Manicotti e Pomodori

A fresh crepe stuffed with a generous
portion of our homemade ricotta cheese
and tomato sauce... 7.95

Antipasto Misto

Italian meats, cheeses and shrimp... 9.95

Insalata

Chopped Italian Salad

Finely-chopped salami, provolone,
mortadella, radicchio, lettuce and
Italian dressing... 5.95

Mozzarella Caprese Aromatica

Fresh Buffalo mozzarella accented with
sliced tomatoes and seasoned with
basil vinaigrette dressing... 5.95

Insalata di Spinaci Fantasia

A creation of spinach, artichoke hearts,
roasted peppers, hearts of palm, tomatoes
and aged Gorgonzola cheese. Topped with
a creamy Italian dressing... 5.95

Ruggeri's Caesar Salad

Prepared in the classic
Roman tradition... 4.95

Ruggeri's House Salad

A combination of romaine & iceberg lettuce,
pepperoncini peppers, kalamata olives and roasted red peppers
tossed in a vinaigrette dressing... 3.95
Add Gorgonzola cheese... 1.00 extra

Pasta

Pasta Primavera

Fresh linguine tossed with an array of
garden-fresh vegetables in a delicate white
cream sauce... 13.95

Fettuccine Alfredo

Prepared in the classic Roman
tradition... 12.95 Add chicken... 2.00
Add shrimp... 4.00

Linguine Fini alle Vongole

Fine linguine blended with fresh clams
in our white wine, garlic
& parsley sauce... 15.95

Linguine Carbonara

Linguine blended with a sauce of bacon,
cream, butter and egg yolk... 13.95

Linguine Pescatore Diavalo

Fine linguine covered with oysters, shrimp,
calamari, scallops and mussels in a spicy
marinara sauce... 17.95

Lasagna Verde Casa Reccia

Packed with three cheeses, beef, Italian
sausage, béchamel & tomato sauce... 13.95

Fettuccine Pescatore

Fettuccine topped with oysters, shrimp,
calamari, scallops and mussels tossed
in garlic butter... 17.95

Capelline al Salmone

Smoked salmon and caviar with our
creamy vodka sauce. Served over
angel hair pasta... 14.95

Spaghetti Bolognese

Extra-thin spaghetti topped with our
traditional meat sauce... 13.95

Ravioli Fresco del Gioro

Tender pasta pockets stuffed with Italian
sausage, ricotta cheese and spinach. Topped
with tomato and basil sauce... 13.95

Capelline Basilico

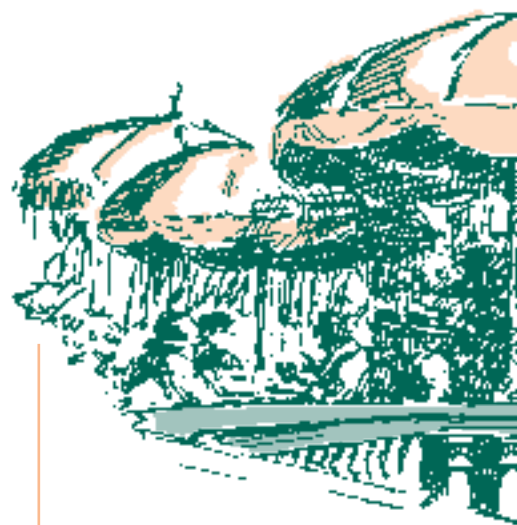
Angel hair pasta topped with tomato, fresh
basil, mushrooms and garlic... 12.95

Manicotti

Fresh crepes stuffed with homemade ricotta
cheese and tomato sauce... 13.95

DINN

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Pesce

Stuffed Jumbo Shrimp

Four jumbo shrimp stuffed
with fresh lump crabmeat and
topped with creamy
sun-dried tomato sauce... 19.95

Ruggeri's Seafood Platter

Calamari, scallops, oysters
and shrimp. All deep-fried and
served with our fresh tomato
sauce on the side... 18.95

Shrimp & Scallops Primavera

Tasty plump shrimp and
scallops sautéed with fresh
vegetables in a lemon-butter
and white wine sauce with
a hint of garlic. Served on a
bed of linguine... 18.95

Cioppino

(Italian fisherman's stew)
A deep-sea combination of
shrimp, scallops, clams,
oysters, calamari, mussels and
fish in our spicy
marinara sauce... 19.95

Pesce Fresco del Giorno

The Chef checks the market
daily for the freshest fish.
Ask your server about today's
special creation... Market Price

Zuppa

Brodo alla Fantasia del Cuoco

Our Chef's creation!... 4.75

TERS INCLUDE...

Ruggeri's appropriate vegetables



Vitello

Ruggeri's Special Veal Chop

A 16-oz. veal chop, cut for the hearty appetite. Grilled and topped with wild oyster mushrooms and Marsala wine... 38.00

Vitello di Parmigiano

Lightly breaded scallop of veal sautéed and topped with tomato sauce and mozzarella cheese. Served with spaghetti marinara... 18.95

Vitello di Scampi

Veal and shrimp sautéed with garlic, shallots, white wine and butter... 19.95

Scaloppine alla Carciofo

Scaloppine of veal sautéed with a blend of artichoke hearts and mushrooms in lemon butter... 18.95

Scaloppine di Vitello alla Limone

Tender scaloppine of veal sautéed in lemon butter... 18.95

Saltimbocca alla Romano

Thin-sliced veal and prosciutto enhanced with sage, white wine, butter and a touch of tomato sauce... 18.95

Scaloppine alla Siciliano

Scaloppine of veal layered with eggplant and covered with marinara sauce. Topped with mozzarella cheese... 18.95

Sweetbreads Trifolate con Funghi

Sweetbreads with mushrooms, prosciutto and Marsala wine... 18.95

Try our...

Homemade Garlic Bread

*A perfect addition to any meal!
4.75*

DINNERS INCLUDE...

Appropriate vegetables

Pollo

Chicken Parmigiano

Boneless breaded chicken breast sautéed and topped with tomato sauce and mozzarella cheese. Served with spaghetti marinara... 15.95

Pollo alla Griglia

Marinated chicken breast strips grilled and tumbled onto a bed of spinach sautéed with olive oil and garlic... 15.95

Petto di Pollo Angelina

An Italian classic... a rich combination of chicken breast, eggplant and mozzarella cheese. Seasoned with sage and topped with rosastta sauce... 15.95

Petto di Pollo con Peperoni

Boneless breast of chicken gently sautéed with sliced bell peppers, kalamata olives, onions, pepperoncini peppers and Marsala wine... 15.95

Carne

Grilled Lamb Chops

Two double-cut marinated lamb chops, grilled and served with mint jelly... 30.00

Italian Sausage & Peppers

Sweet Italian sausage sautéed with bell peppers, onions and tomato... 17.95

Filet con Salsa al Forno USDA Prime

A tender 9-oz. filet, grilled with a butter-garlic sauce and Parmesan cheese... 30.00

Tournedos Miranda USDA Prime

Beef tenderloin with tomatoes, fresh basil, garlic and virgin olive oil... 30.00





Dolci

Crostata di Formaggio

Homemade New York cheesecake topped with raspberry sauce... 5.75

Zabaione

Fresh berries topped with Marsala wine and cream mousse. You must have!... 5.75

Chocolate Mousse Cake

The perfect dessert for the chocolate lover in you... 5.75

Tiramisu d'Autore

Lady finger champagne cookies dipped in espresso coffee and topped with mascarpone cheese and whipped cream... 5.75

Cappuccino Pie

Made with cappuccino ice cream... 5.75

Creme Brûlée... 5.75

Spumone Italian Ice Cream... 5.75

Homemade Key Lime Pie

A Florida delight... 5.75

Bevande

Cappuccino

An Italian favorite... 4.00

Espresso... 3.50