

RUVO

Long Island Restaurant Week Menu

\$27.95 3 Course Menu

First Course

Shaved Brussel Sprout & Tart Apple Salad
*Cranberries, Bacon, Blue Cheese
Citrus Vinaigrette*

Roasted Pumpkin & Squash Bisque
Cinnamon Raisin Crostons

Spinach & Artichoke Flatbread
Ricotta, Roasted Garlic, Mozzarella

Mozzarella Di Fresca
*Roasted Red Peppers, Basil, Balsamic
Grilled Red Onion*

Caesar Salad
Multi Grain Crostons, Parmesan, Anchovies

Beef Short Rib Crostini
Horseradish Remoulade

Arancini
*Arborio Rice Balls with Fennel Sausage
Provolone, Marinara*

Roasted Garlic Hummus
Crudites, Grilled Flat Bread

Calamari Fritti
Spicy Marinara, Horseradish Remoulade

Crab Cakes (add \$3)
Beluga Lentils, Scallion, Smoked Chipotle Aioli

Second Course

Smoked Pork Chop
*Maple-Coriander Glaze, Cranberry-Wild Rice
Crushed Pecans*

Chicken Scarpariello
*Onions, Bell Peppers, Sausage & Potatoes
Red Wine Vinegar*

Beef Short Ribs
Horseradish Potato Purée, Onion Rings, Pan Gravy

Shrimp & Sole Oreganata
*Multi-grain Pilaf, Scampi Butter
Oreganata Bread Crumbs*

Salmon Fillet
*Local Squash Purée, Broccolini,
Pine Nut Brown Butter, Roasted Eggplant Ravioli
Sambuca Cream Sauce, Mint Pesto*

Shell Steak (add \$6)
*Red Wine Demi-glaze, Melted Gorgonzola
Garlic Mashed Potatoes*

Roasted Duck (add \$4)
Sweet & Sour Apricot Glaze, Multi-grain Pilaf

Eggplant Rollatini
*Stuffed with Spinach, Ricotta & Roasted Garlic
Spaghetti Marinara*

Shrimp & Scallop Fra Diavolo
Three Cheese Risotto

Third Course

Apple Pie Gelato

Mascarpone Cheese Cake

Warm Nutella Brownie, Vanilla Bean Ice Cream

Mint Chip Tartufo

Grandma D's Chocolate Chip Cannoli

Blood Orange Sorbetto, Candied Pistachios