

## Soups/Appetizers/Salads

**Hearty Minestone Soup** (Cup 2.95 / Bowl 4.25)  
**Zuppa del Giorno** (Cup 2.95 / Bowl 4.25)

### **House Salad**

Mixed baby greens, tomatoes, onions and sliced cucumbers tossed with your choice of homemade Italian dressing or our Balsamic & roasted shallot vinaigrette. **7 Small 4**

### **Ceasar Salad**

Romaine lettuce tossed with our own Ceasar dressing, topped with croutons and shaved Romano cheese. **7 Small 4**

### **Rufina's Beet Salad**

Oven roasted red and golden beets, chilled and sliced served over mixed greens with a Pomegranate dressing, garnished with sweet and spicy pecans and crumbled Feta cheese. **10 Sm 6**

### **Fig Salad**

Mixed baby greens tossed with our homemade port wine and fig dressing, garnished with candied spicy pecans and crumbled Feta cheese. **7 Small 4**

### **Insalata al Rufina**

Baby spinach dressed with a roasted tomato vinaigrette topped with thinly sliced Prosciutto, hand shaved Parmigiana Regiano and garnished with fresh cucumbers and roasted tomatoes. **7 Small 4**

### **Insalata alla Griglia**

Quick grilled Romaine heart topped with a roasted red pepper and Gorgonzola cheese dressing. **8**

### **Top any salad on our menu with:**

Grilled Chicken, Shrimp or Salmon **6**

**Garlic Bread** 2.95 **With Cheese** 3.95

### **Calamari e Peperone o Calamari di Fritti**

Your choice of tender calamari sauteed with three peppers (sweet cherry, banana peppers and pepperoncini) in a garlicky white wine sauce, served with garlic toast or calamari breaded and fried with (sweet cherry, banana peppers and pepperoncini) served with marinara sauce for dipping. **10**

### **Cozze di Casa**

Prince Edward Island mussels prepared with an ever changing variety of ingredients. Your server will tempt you with the Chef's choice of the day. **10**

### **Melanzana Rollentini**

Thinly sliced egg battered eggplant rolled and stuffed with Ricotta cheese and spinach baked with marinara sauce and Mozzarella cheese. **9 With Bolognese 10**

### **Bruschetta al Pomodori**

Grilled housemade Italian bread topped with Roma tomatoes, basil and fresh Mozzarella cheese. **8**

### **Pizzetta del Giorno** **Priced daily**

Grilled thin crust pizza topped with the Chef's daily selection of fresh ingredients.

### **Antipasto Italiano (for two)**

A traditional platter of imported Italian meats and cheeses served with marinated vegetables. **14**

### **Gamberi Arrabiatto**

Jumbo shrimp sauteed scampi style with a touch of red chile flakes served over garlic toast. **12**

### **Ravioli di Popone**

Pan toasted pumpkin filled ravioli finished with a spiced rum cream sauce with sundried cranberries and pecans. **10**

## Entrees

### ***Gnocchi Bolognese***

A traditional meat sauce of beef, veal and pork simmered with tomatoes and aromatic vegetables tossed with potato gnocchi and topped with shaved Romano cheese. **8.50**

### ***Marsala***

Your choice of chicken or veal medallions sautéed with diced Prosciutto and mushrooms in a Marsala wine sauce served over linguine pasta.  
Chicken **8.95** Veal **9.50**

### ***Greco di Angelo***

Your choice of shrimp, salmon, chicken or scallops sautéed with tomatoes, calamata olives and capers in a white wine oregano sauce with a hint of lemon tossed with angel hair and crumbled Feta cheese.  
Chicken **8** Shrimp **9** Salmon **9.50** Scallops **12**

### ***Picatta***

Your choice of shrimp, chicken or veal medallions pan seared and finished in a lemon, caper and white wine sauce served over angel hair pasta.  
Chicken **8.95** Veal **9.50** Shrimp **10**

### ***Ravioli Quattro Formaggio***

Four cheese filled ravioli topped with our homemade marinara sauce or tomato basil cream sauce. **8**  
Bolognese **10**

### ***Cacciatore***

Penne pasta tossed with your choice of sausage, chicken, shrimp with roasted peppers, mushrooms and caramelized onions in our homemade marinara sauce.  
Sausage **8** Chicken **8** Shrimp **9**  
Enjoy this entrée baked topped with Mozzarella. **Add 1**

### ***Calamari Rosso o Bianco***

Tender calamari sautéed with your choice of marinara sauce or garlic and white wine sauce served tossed with linguine pasta. **8.50** Also available "fra diavolo" style.

### ***Salsiccia Italiano***

Italian sausage sautéed with tomatoes, peppers and onions in a scampi style sauce tossed with penne and finished with melted Provolone cheese. **8.50**

### ***Melanzana Parmigiana***

Eggplant cutlet sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **7.95**

### ***Pollo Parmigiana***

Chicken cutlet sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **8.50**

### ***Vitello Parmigiana***

Veal cutlet sauteed in olive oil, topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **8.95**

### ***Ravioli di Popone***

Pan toasted pumpkin filled ravioli finished with a spiced rum cream sauce with sundried cranberries and pecans. **10**

### ***Piatto di Strata***

Your choice of pan fried chicken or veal cutlet topped with sliced Prosciutto and Provolone served over linguine tossed with sauteed mushrooms and chopped spinach in a roasted garlic and Madiera wine sauce.  
Veal **9.50** Chicken **9**

### ***Lasagna di Manzo***

Lasagna noodles layered with Ricotta and Mozzarella cheese, meatballs, sausage and spinach topped with marinara sauce and shaved Romano cheese. **8.50**

### ***Linguine al Frutti di Mare***

PEI mussels, shrimp, clams and calamari finished in your choice of a garlicky white wine sauce or our homemade marinara sauce served over linguine pasta. **11**

### ***Penne Bianco***

Your choice of chicken or shrimp sautéed with fresh broccoli florets in a garlic and white wine sauce finished with Parmesan cheese.

Chicken **8** Shrimp **9** Salmon **19**

### ***Gamberi fra Diavolo***

Sauteed shrimp in a traditional spicy marinara sauce served over angel hair pasta. **9**

### ***Gamberi Florentine***

A sauté of tender shrimp with diced tomatoes, onions and spinach finished in a garlicky lemon white wine sauce tossed with angel hair pasta. **9**

### ***Sandwiches***

(served with pasta salad)

#### ***Panini del Giorno***

The Chef's choice of ingredients create this sandwich of the day. **Priced daily**

#### ***Panini alla Victorio***

Breaded chicken cutlet fried and topped with melted Provolone cheese, bacon served on toasted French bread with tomatoes, lettuce and Tabasco aioli. **8.50**

#### ***Panini al Caprese***

Fried eggplant layered with basil oil and sliced tomatoes topped with fresh Mozzarella cheese served on toasted French bread. **8**

#### ***Panini di Vitello***

Fried veal cutlet topped with red peppers, sliced Provolone cheese and Prosciutto served on toasted French bread with mixed greens and balsamic reduction. **8.95**

#### ***Parmigiana Panini***

Your choice of veal cutlets, chicken cutlets, eggplant cutlets or meatballs topped with marinara sauce and Mozzarella cheese served on toasted garlic bread.

**Veal 8.50 Chicken 8 Eggplant 7 Meatball 7**

### ***Risotto di Casa***

Tender Arborio rice infused with roasted tomatoes, spinach and Asiago cheese tossed with your choice of sauteed chicken, shrimp, salmon or scallops.

Chicken **8** Shrimp **9** Salmon **9** Scallops **12**

### ***Pollo Francaise***

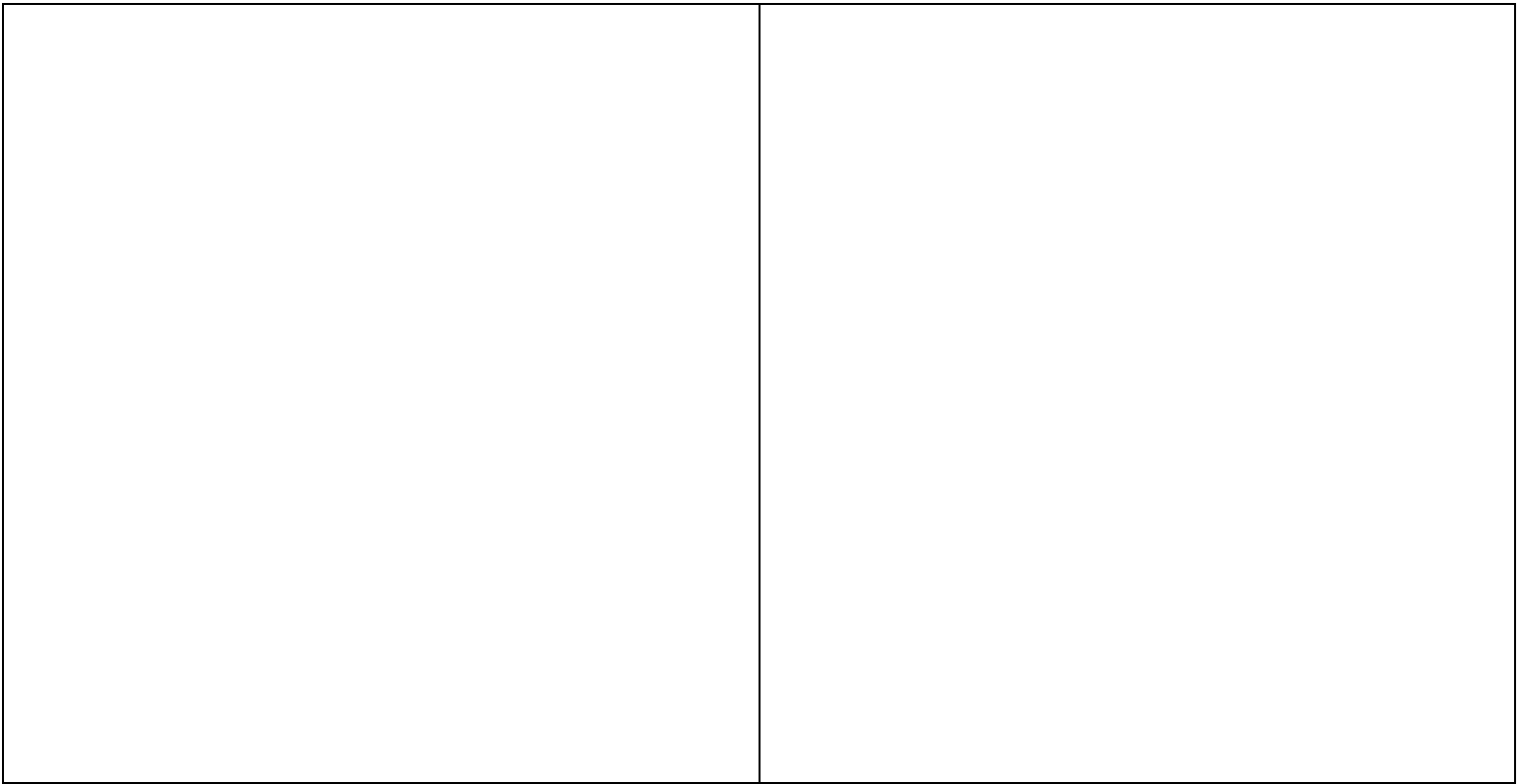
Egg battered chicken medallion pan fried and served over angel hair pasta finished with a lemon and white wine sauce. **9**

### ***Pasta with Meatballs***

Your choice of pasta topped with marinara sauce and Rufinas homemade meatballs. **9**

### ***On The Side:***

Broccoli Palermo **6** Roasted Herbed Potatoes **5**  
Garlicky Spinach **6** Seasonal Vegetable Saute **6**  
Gnocchi Marinara **6** Parmesan Risotto **6**  
Pasta w/Marinara **5** Meatballs or Sausage **6**  
Mushrooms Romano **5**



***“Before placing your order please inform your server if a person in your party has a food allergy”***

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

**Dining Etiquette = No Cell Phones**

**An 18% Gratuity will be added to all parties of 8 or more**