

Soups/Appetizers/Salads

Hearty Minestone Soup (Cup 3.25 / Bowl 6)
Zuppa del Giorno (Cup 3.25 / Bowl 6)

House Salad

Mixed baby greens, tomatoes, onions and sliced cucumbers tossed with your choice of homemade Italian dressing or our Balsamic & roasted shallot vinaigrette. **7.95 Half 4.50**

Ceasar Salad

Romaine lettuce tossed with our own Ceasar dressing, topped with croutons and shaved Romano cheese. **7.95 Half 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 Small 6**

Fig Salad

Mixed baby greens tossed with our homemade port wine and fig dressing, garnished with candied spicy pecans and crumbled Feta cheese. **8 Half 4.95**

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. **8 Half 4.95**

Insalata alla Griglia

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

Antipasto Italiano (for two)

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

Top any salad on our menu with:

Grilled Chicken **6**, Shrimp **6** or Salmon **7**

Garlic Bread 4 With Cheese 5

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

Fresh picked mussels simmered in your choice of garlicky white wine broth or spicy marinara sauce, served with garlic toast for dipping. **10**

Melanzana Rollentini

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

Bruschetta al Pomodori

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

Gamberi al Fredo

Jumbo shrimp (5) served chilled with our homemade cocktail sauce. **10**

Gamberi Arrabiatto

Jumbo shrimp (6) 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**

Pasta

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. **16.50**

Cacciatore

Penne pasta tossed with your choice of sausage, chicken or shrimp with roasted peppers, mushrooms and caramelized onions in our homemade marinara sauce.

Sausage **17** Chicken **17** Shrimp **19**

Enjoy this entrée baked topped with Mozzarella. **Add 1**

Risotto di Casa

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

Chicken **17** Shrimp **19** Salmon **19**

Ravioli Quattro Formaggio

Four cheese filled ravioli topped with our homemade marinara sauce or tomato basil cream sauce. **15**
Bolognese **17**

Lasagna di Manzo

Lasagna noodles layered with Ricotta and Mozzarella cheese, meatballs, sausage and spinach topped with marinara sauce and shaved Romano cheese. **16**

Greco di Angelo

Your choice of shrimp, salmon or chicken 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 **17** Shrimp **19** Salmon **19**

Italian Favorites

Melanzana Parmigiana

Eggplant cutlets sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **15**

Pollo Parmigiana

Chicken cutlets sauteed in olive oil topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **17**

Vitello Parmigiana

Veal cutlets sauteed in olive oil, topped with marinara sauce and Mozzarella cheese served with your choice of pasta marinara. **18**

Tre Costollette

"Three Cutlets", veal, chicken and eggplant each topped with its own cheese (Asiago, Fontina and Gorgonzola) served with your choice of pasta marinara. **19**

Rufina's House Specialties

Piatto di Strata

Your choice of pan fried chicken or veal cutlets 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 **19** Chicken **17**

Ravioli di Funghi

Wild mushroom filled ravioli served with your choice of pan seared chicken or veal medallions finished with a Marsala wine sauce with spinach and mushrooms, topped with Asiago cheese. Veal **20** Chicken **19**

Haddock Bella Vista

Oven baked Haddock fillet served over angel hair pasta topped with a sherry shallot sauce finished with julienned vegetables. **20**

Gamberi al Piccante

A sauté of tender shrimp with diced tomatoes and a spicy trio of peppers served tossed with angel hair pasta finished in a garlic and white wine sauce. **19**

Italian Favorites (continued)

Saltimbocca alla Romano

Sauteed veal or chicken medallions with fresh sage and spinach topped with Provolone cheese and Prosciutto finished white wine and served on a bed of angel hair pasta.

Veal **19** Chicken **18**

Marsala

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

Chicken **17** Veal **19**

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 **17** Veal **19** Shrimp **19**

Piatto al Verona

Your choice of chicken or veal medallions sauteed in a Marsala sauce with shrimp and mushrooms finished topped with melted Provolone cheese and served over a bed of linguine pasta.

Chicken **19** Veal **22**

Bistecca del Giorno

An 8 oz. Filet Mignon topped with a changing array of sauces and complimenting side dishes. Your server will describe today's selection. **27**

Linguine al Fruitti di Mare

Fresh picked mussels, shrimp, clams and calamari finished in your choice of a garlicky white wine sauce or our homemade marinara sauce served over linguine pasta. **22**

Salmone di Basilico

Pan roasted salmon fillet finished with a balsamic glaze served over herbed angel hair pasta accompanied by sautéed vegetables. **21**

On The Side:

Broccoli Palermo 7	Garlicky Spinach 6
Gnocchi Marinara 6	Parmesan Risotto 6
Pasta w/Marinara 5	Meatballs or Sausage 6
Seasonal Vegetable Saute 6	

“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