Ferrucci RISTORANTE

Appetizers

MOZZARELLA BALL 16
House-made and topped with prosciutto and roasted red peppers

CAPRESE 13
Imported mozzarella with fresh sliced tomatoes, olive oil,basil and balsamic glaze

SHRIMP CEVICHE 15
Shrimp, marinated in lime juice, onions, cilantro, and avocados, served with tortilla chips

CALAMARI FRITTI 15
Calamari served with poblano, red pepper, pickles with a lemon aioli

BRUSCHETTA 12
Our grilled bread with diced tomatoes, basil, garlic and balsamic glaze

GAMBERI GRIGLIATI 14
Jumbo gulf shrimp, grilled and tossed in a garlic lemon vinaigrette, basil

ZUPPA DI COZZE 16
Fresh mussels in a savory tomato broth with grilled Italian toast

PORTOBELLO GRIGLIATO 11
Grilled Portobello topped with marinara and melted mozzarella

CREAMY TOMATO SOUP 6/10

SOUP OF THE DAY 6/10

Insalate

INSALATA DELLA CASA 12
Mixed greens with tomato wedges, cucumber, artichoke hearts ,crumbled blue cheese and orange wedges served with Balsamic Vinaigrette
Add Chicken 6

CAESAR SALAD 14
Crisp romaine, herbed croutons, shaved parmesan and house-made Caesar dressing
Add Chicken 6 Shrimp 8

INSALATA CON GAMBERI 20
Our casa salad with jumbo grilled shrimp and a garlic and lemon vinaigrette

Pasta

Pasta Entrees come with choice of soup of the day or salad
Add:Sausage(5) Chicken(6) Shrimp(8)
Gluten Free Pasta (2)

PENNE DELLO CHEF 20
A rich tomato cream sauce with pancetta, sliced mushrooms, and green peas

PENNE ALLA SICILIANA 19
A mildly spicy tomato sauce with sautéed diced eggplant and mozzarella

LINGUINE FRA' DIAVOLO 23
Fresh shrimp in a slightly spicy tomato sauce.

SPAGHETTI ALLA BOLOGNESE' 18
Our signature traditional slow-cooked meat sauce

SHRIMP SCAMPI 23
Sautéed shrimp over *house-made tagliatelle pasta* in a spicy garlic limoncello butter

PENNE PUTTANESCA 19
Our classic tomato sauce sautéed with Kalamata olives and capers

SPAGHETTI CARBONARA 20
Carbonara cream sauce with rendered pancetta, seasoned with parmesan, and thickened with egg yolk

SPAGHETTI ALA VONGOLE 23
Little neck clams in a buttery garlic and white wine sauce

POLLO ALFREDO 22
A classic dish with grilled chicken breast strips tossed in a Parmesan cream sauce over linguini

LINGUINE AL PESTO 19
Linguine pasta tossed in basil, parmigiano, garlic sauce

PENNE AL SALMONE 23
Creamy sauce with a touch of tomato and smoked salmon pieces

Secondi

Entrees come with side of mashed potatoes and spinach, choice of soup or salad

SNAPPER PICCATA MP
Light flaky Tarpon Dock snapper sautéed with lemon and capers

POLLO SORRENTINA 26
Baked chicken breast topped with grilled eggplant, marinara sauce, and melted mozzarella cheese

ZUPPA DI PESCE 28
Fresh mixed gulf seafood stewed in a tomato seafood broth

VITELLO CON CARCIOFI 29
Sautéed veal medallions with tender artichoke hearts, mushrooms, butter and pinot grigio

POLLO SPLENDIDO 24
Baked chicken breast served in a mushroom sherry wine sauce

VITELLO PICCATA 29
Tender veal medallions sautéed with a sauce of white wine, capers and lemon

CHICKEN PARMESAN 28
Hand-breaded chicken cutlet topped with mozzarella and parmesan Reggiano over angel hair

CARNE MISTO 33
A meat lovers feast.
New York strip, chicken breast and Italian sausage grilledto perfection

GAMBERI ALLE ERBE AROMATICHE 25
Large gulf shrimp sautéed in a white wine sauce with fresh herbs

STEAKS (CARNE)

Steaks come with mashed potatoes, asparagus, and your choice of soup of the day or salad.

FILET MIGNON 44
8 oz Hand cut

RIBEYE 48
17oz Bone In Ribeye

NY STRIP 42
12 oz Prime Cut

Consumer Advisory. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

Beer

DOMESTIC BEER
Miller Lite - Coors Light - Ultra - O'Douls
Samuel Adams - Seasonal - Yeungling

IMPORT AND CRAFT BEER
Stella - Heineken - Corona - Peroni
Divide & Conch'r IPA
Lighthouse Porter - Birdie Cocktail

House Wine

GLASS 8 / HALF CARAFE 18

PINOT GRIGIO

SAVIGNON BLANC

CHARDONNAY

CHIANTI

PINOT NOIR

MERLOT

CABERNET SAUVIGNON

Bubbles & Pink

PROSECCO
Ca Furlan - Italy 11/35

ROSE
Summer in a Bottle - France 14/49

CHAMPAGNE
Nicholas Feuillatte Brut 15/60
Laurent Perrier - France 80
Louis Roederer - France 90
Veuve Cricquot Brut Yellow Label 95

Whites

PINOT GRIGIO
La Fiera - Italy 9/30
Colutta - Italy 14/42

MOSCATO
Casteggio - Italy 10/35

WHITE PINOT NOIR
Willamette Valley 35

SAUVIGNON BLANC
The Loop - New Zealand 11/38
Sweet Cheeks - Oregon 12/42

REISLING
Sweet Cheeks - Oregon 12/32

SANCERRE
Roger & Christophe Moreux - France 74

CHARDONNAY
Kendall Jackson - Sonoma 12/42
Cakebread - Napa Valley 72
Catena Alta- Argentina 80

VINHO VERDE
Lago, Portugal 9 /30

TEMPRANILLO BLANCO
Pierola - Roja 34

Reds

PINOT NOIR
Meomi 12/42
La Crema 48
Belle Glos - Clark & Telephone 62
Soter - Willamette Valley 89

CHIANTI
Il Palazzo Riserva DOCG - Italy 14/49

PRIMITIVO
Teanum Otre - Puglia, Italy 46

MALBEC
Caligiore - Mendoza 49

TEMPRANILLO
FyA Bodegas - Rioja 34

MONTEPULCIANO
La Fiera - Abruzzo 10/36

SANGIOVESE
Teanvm Favugne - Puglia, Italy 32

NEGRAMORA
Buglioni DOCG - Italy 11/38

NERO D'AVOLA
Villa Pozzi - Italy 34

BAROLO
Massolino - Italy 89

RED BLEND
Lion Tamer - Napa 88

AMARONE
Carra - Veneto 82

CABERNET SAUVIGNON
Et-Cetera - Napa 12/42
Caymus Walking Fool 16/55
Quilt - Napa 18/66
Cade Howell Mountain - Napa 195

MERLOT
Canoe Ridge - Washington 38
Duckhorn - Napa 105

ZINFANDEL
Decoy 66

Dolce

All desserts are handmade from family recipes

TIRAMISU 9
A traditional Italian dessert with lady fingers dipped in espresso and layered with amaretto and mascarpone cheese

RICOTTA CHEESECAKE 9
A rich and light dessert served with berries

CANNOLI 8
Traditional shells filled with sweetened ricotta cheese and semi sweet chocolate chips

CRÈME BRULÉE 12
Chef's Choice-Ask your server for tonights special.