

Ruffino's

BATON ROUGE

FRIDAY LUNCH

APPS & SALADS

CRABMEAT CHEESECAKE Blue crab, Italian cheeses, Creole meunière, Hollandaise | 17

SEAFOOD ARANCINI Gulf shrimp and blue crab risotto, mozzarella and parmesan, vodka tomato cream | 18

WHIPPED RICOTTA Toasted pine nuts, basil oil, Za'atar, focaccia | 14 (GF)

BEEF CARPACCIO Thinly shaved beef tenderloin, pickled mustard seeds, citrus & horseradish aioli, crispy capers, Grana Padano, focaccia | 20

POLPETTE House-made meatballs, marinara, truffle oil, Grana Padano, focaccia | 16

WOOD OVEN ROASTED OYSTERS Fresh Gulf oysters, tasso garlic butter, Romano cheese | 16 (GF)

SMOKED TOMATO BUTTER OYSTERS Fire roasted fresh Gulf oysters, smoked tomato butter, Calabrian chili, toasted almonds, Grana Padano | 18 (GF)

CRISPY CALAMARI Saffron & citrus aioli, pickled sweet peppers | 16

STUFFED SHRIMP SCAMPI 5 Gulf shrimp with crawfish stuffing, chili scampi butter, pickled mirliton | 18

CRAB AND CORN BISQUE Creamy crab stock, jumbo lump blue crab, sweet white corn | 11

CAESAR Romaine, Caesar dressing, croutons, parmesan | 10

WEDGE Baby iceberg, blue cheese dressing, cherry tomatoes, bacon, gorgonzola | 11 (GF)

SENSATION Romaine, tangy gorgonzola vinaigrette, pistachios, crispy prosciutto, cucumbers | 10 (GF)

SPINACH CELEBRATION Spinach, balsamic vinaigrette, candied pecans, red onions, cherry tomatoes, feta | 10 (GF)

FIRE-ROASTED CAESAR Charred romaine, Caesar dressing, Grana Padano, bonito flakes and crushed croutons | 14

GRILLED SUMMER SALAD Grilled Tuscan kale, braised turnips, blistered tomatoes, shaved radish, raspberry miso vinaigrette, toasted almonds, Grana Padano | 21 (GF)

Add Ons Grilled Chicken 8 | Sautéed Jumbo Gulf Shrimp 13 | Jumbo Lump Blue Crab 14 | Curry Leaf-Crusted Tuna 13 | Marinated Anchovies 6

PIZZA

PROSCIUTTO BIANCO Truffle cream, prosciutto, Grana Padano, arugula, balsamic glaze | 18

MEAT PIZZA Pepperoni, Italian sausage, prosciutto, provolone & mozzarella, marinara | 16

SUPREMA PIZZA Pepperoni, Italian sausage, prosciutto, mushrooms, onions, bell peppers, black olives, provolone & mozzarella, marinara | 18

Crispy 10" thin-crust New York-style pizza from our wood-burning oven (Cauliflower pizza crust available upon request 2)

ENTREES

8 oz FILET Cut in-house, herb butter, roasted potatoes | 52 (GF)

WAGYU STEAKHOUSE BURGER House-made Wagyu patty, caramelized onions, fontina, bone marrow aioli, bacon jam, brioche bun, truffle fries | 19

SPAGHETTI ALLA CARBONARA Gulf shrimp, guanciale, egg yolk, Pecorino Romano | 29

FISH KATIE Fresh Gulf catch, jumbo lump blue crab, Creole meunière, Hollandaise, grilled asparagus | 38

CEDAR PLANK CATCH Fresh Gulf catch, pesto, tomatoes, balsamic reduction, roasted potatoes | 35 (GF)

PARMESAN House marinara, Italian cheese blend, capellini
Veal 28 | Chicken 21 | Eggplant 19

LASAGNA Wagyu beef blend, fresh pasta, provolone, ricotta, and parmesan, Ruffino's sauce | 22

SPAGHETTI & MEATBALLS House-made meatballs, Ruffino's sauce | 22

SHRIMP & GRITS Gulf shrimp, tasso cream, creamy polenta | 22

Finishing Touches:

Blue Crab Imperial 16

Oscar Style 20

Jumbo Lump Blue Crab 14

Blue Cheese Crust 6

Crawfish Imperial 14

Sauteed Gulf Shrimp 13

Smoked Tomato Butter 2

Tasso Butter 2

Chili Scampi Butter 2

(GF) Gluten-Friendly Dish - (MKT) Market Price | Proudly featuring St Bruno Breads and 1836 premium Angus Beef | 20% Gratuity Added to Parties of 10 or More

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