

## **FAIRFAX CITY RESTAURANT WEEK 2022 MENU**

March 7<sup>th</sup> - March 14<sup>th</sup> 2022

### **LUNCH**

#### **THREE-COURSE**

**\$20 PER PERSON**

#### ***Opening***

##### **Ruffino's Salad**

Heart of Romaine, young greens, Bartlett pear, organic tomato, toasted pumpkin seeds, blue cheese with simple vinaigrette.

##### **Wedge Salad**

Iceberg lettuce topped with bacon, Onions, tomatoes and a creamy homemade dressing

##### **Ruffino's sumptuous meatball**

Braised house made meatball in Roman tomato, white wine top with pecorino and served with garlic crostino.

##### **Bruschetta**

Toasted focaccia with organic tomato, basil, garlic, zesty lemon and EVOO.

##### **Carciofi Fritti**

Crispy Italian herb breaded artichoke hearts with lemon aioli.

##### **Butternut squash Bisque**

Velvety cream butternut squash with Maple syrup & Winter spice.

##### **Sweet cold-water lobster bisque**

Freshly made with Maine lobster with a touch of cognac.

### ***Entrée***

##### **Ruffino's Spaghetti meatballs**

House braised meatballs with Roma tomato, white wine, garden herbs serve over al dente spaghetti drizzle with Reggiano parmesan and garlic toasted focaccia.

##### **Spaghetti Carbonara**

Spaghetti tossed with pancetta, pecorino, caramelized onion, creamy egg yolk, green house baby tomato.

##### **Grilled Chicken**

Grilled Chicken, Mozzarella, caramel onion, Jalapeno's Pepper on Italian sour dough.

##### **Porchetta**

Slow roasted pork belly, smoked ham, mustard, Dill Pickle toasted sour dough.

##### **Philly Cheesesteak**

Beefsteak with grilled onions, mushrooms, lettuce, Tomatoes, mayo, and lauded with cheese. Served in a Hoagie Roll.

### ***Sweet Ending***

##### **Tres Leches**

Cream soft layer of genoise and cream filling fresh berries.

##### **Black & White**

Layer of chocolate and vanilla torte with fresh berries.



### **DINNER**

#### **THREE-COURSE**

**\$35 PER PERSON**

#### ***Opening***

##### **Ruffino's Salad**

Heart of Romaine, young greens, Bartlett pear, organic tomato, toasted pumpkin seeds, blue cheese with simple vinaigrette.

##### **Insalata romaine a pancetta**

Tossed Romaine heart, herb croutons with pecorino and pancetta chips.

##### **Ruffino's sumptuous meatball**

Braised house made meatball in Roman tomato, white wine top with pecorino and served with garlic crostino.

##### **Bruschetta**

Toasted focaccia with organic tomato, basil, garlic, zesty lemon and EVOO.

##### **Carciofi Fritti**

Crispy Italian herb breaded artichoke hearts with lemon aioli.

##### **Butternut squash Bisque**

Velvety cream butternut squash with Maple syrup & Winter spice.

##### **Sweet cold-water lobster bisque**

Freshly made with Maine lobster with a touch of cognac.

### ***Entrée***

##### **Tortellini Amatriciana**

Italian sausage, prosciutto sautéed with red onions, and roasted garlic in a plum Tomato sauce tossed with tri-colored tortellini.

##### **Lobster ravioli**

Fresh cold-water lobster, ricotta cheese, in a creamy lobster sauce.

##### **Pollo Marsala**

Tender natural chicken breast sautéed with mushroom, Marsala wine over linguini

##### **Pollo Piccata**

Pan seared chicken breast with lemon butter white wine, garlic, capers over linguini.

##### **Shrimp Scampi**

Sautéed jumbo garlic shrimps in a scampi creamy sauce Tossed with Red Peppers, Green Peppers, Tomato over Angel Hair pasta.

##### **Spaghetti Carbonara**

Spaghetti tossed with pancetta, pecorino, caramelized onion, creamy egg yolk, green house baby tomato.

### ***Sweet Ending***

##### **Tradition Tiramisu**

Expresso infused cream with a touch of coco.

##### **Tres Leches**

Cream soft layer of genoise and cream filling fresh berries.

##### **Black & White**

Layer of chocolate and vanilla torte with fresh berries.