



A LA CARTE

Minimum order of 10 people

All trays are designed for eight (8) to ten (10) people unless otherwise noted



Appetizers

Fried Risotto

*Rubino's signature dish
served in a tomato cream sauce*

Bruschetta

*Sourdough crostini topped with basil, tomatoes, and
garlic chopped fresh and lightly tossed in olive oil*

Antipasto Platter

*Selection of salami, artichoke hearts, kalamata
olives, marinated mushrooms, and assorted pickled
vegetables*

Shrimp Cocktail

*Chilled jumbo prawns served with cocktail sauce
and fresh lemon slices on the side*

Tomato Caprese

*Alternating slices of vine ripened tomatoes and
fresh mozzarella topped with red onions and a
balsamic vinegar reduction*

Toasted Ravioli

Crisp cheese raviolis served with a side of marinara

Fritto Misto

*Lightly breaded calamari served with garlic aioli
and marinara sauces*

Scaloppini Meat Balls

*Mini meatballs cooked in sherry wine and demi
glace with mushrooms and shallots*



A LA CARTE

Salads

Potato Salad

Made to order home style potato salad with chopped red onions, celery, hard boiled eggs, dill relish, mayonnaise and mustard

Mixed Green

Mixed greens, carrots, cucumbers, and tomatoes. Served with your choice of dressing on the side

Macaroni Salad

Made to order traditional macaroni salad prepared with chopped celery, dill pickles, white onions, and hard boiled eggs

Bistro Salad

Field Greens with roma tomatoes, gorgonzola cheese crumbles, and caramelized walnuts. Served with a side of our signature roasted garlic

Caesar Salad

Crisp romaine with capers, croutons, and hand grated parmesan cheese. Served with a side of homemade Caesar dressing

Chopped Wedge Salad

Crisp iceberg lettuce with blue cheese crumbles, bacon, and egg. Served with a side of blue cheese dressing

Traditional Pastas

Your choice of pasta and sauce

Pasta

*Choose **one** of the following*

Penne

Ravioli

Beef or Cheese

Fettuccine

Gnocchi

Sauce

*Choose **one** of the following*

Marinara

Thick tomato sauce with large pieces of mushrooms, tomatoes, and green onions

Alfredo

Creamy white sauce with a hint of garlic and fresh shredded parmesan cheese

Meat

Hearty tomato sauce made from angus ground beef, crushed tomatoes, and red wine

Tomato Cream

Blended alfredo and marinara with large pieces of mushrooms, tomatoes, and green onion



A LA CARTE

Minimum order of 10 people

All trays are designed for eight (8) to ten (10) people unless otherwise noted

House Specialty Entrees

Chicken Picatta

Chicken breast sautéed in white wine, lemon juice, garlic, and capers

Chicken or Eggplant Parmigiana

Lightly breaded and baked chicken breast or eggplant topped with marinara sauce and shredded mozzarella

Chicken Sauté

Chicken breast sautéed in a white wine marinara sauce with mushrooms, green onions, and herbs

Chicken Chardonnay

Grilled chicken marinated and topped in fresh rosemary, garlic & white wine

Lasagna

Alternating layers of fresh pasta, trio of cheeses, meat sauce, mushrooms, and green onion

Chicken Kiev

Lightly breaded chicken stuffed with fresh parsley and butter

Topped with our mushroom cream sauce

Chicken Cordon Bleu

Lightly breaded chicken breast stuffed with prosciutto and swiss

Topped with mushrooms in a signature sauce



A LA CARTE

Minimum order of 10 people

All trays are designed for eight (8) to ten (10) people unless otherwise noted

House Specialty Entrees

(continued)

Italian Meatloaf

*Our signature beef blend stuffed with
prosciutto and mozzarella*

Topped with a demi glaze sauce

Beef Burgundy

*Braised beef tips sautéed in a
burgundy wine sauce*

Chicken Marsala

*Chicken breast sautéed in a marsala
white wine sauce with mushrooms*

Grilled Salmon

Pacific salmon grilled to perfection

Veal Scaloppini

*Tender cutlets sautéed in a sherry wine
demi glaze with mushrooms and green
onions*

Served on a bed of angel hair pasta

Veal Parmigiana

*Lightly breaded and baked cutlets topped
with marinara sauce and shredded
mozzarella*

Served on a bed of angel hair pasta

Salmon Picatta

*Pacific salmon prepared in white wine,
lemon, garlic, butter, and capers*

Seafood Lasagna

*A medley of shrimp, scallops, and crab in
alternating layers of fresh pasta, and a trio
of cheeses*

Topped with our chipotle cream sauce



A LA CARTE

Minimum order of 10 people

All trays are designed for eight (8) to ten (10) people unless otherwise noted

Sides

Bread and Butter

Fresh baked sourdough and butter

Garlic Bread

Oven toasted sourdough bread with a garlic butter spread

Mixed Vegetables

Seasonal vegetables steamed with herbs and butter

Carrots

Rubino's signature carrots

Garlic Mashed Potatoes

Russet potatoes mashed with garlic butter and fresh cream

Risotto

Arborio rice in a cream sauce with mushrooms, green onions, and fresh parmesan

Polenta

Rubino's signature polenta

Dessert

Fresh Baked Cookies

Limoncello Cake

Kahlua Chocolate Cake

Tiramisu