

RUFFIS

APPETIZERS

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| 1. Bruschetta Trio (Vegetarian)
A selection of three bruschette: classic tomato, Italian soft cheese with Grana Padano, and pumpkin with gorgonzola and walnuts. | €16 |
| 2. A Taste of Albania – for Two
A traditional Albanian sampler featuring stuffed peppers with rice and herbs, Tirana-style fërgesë, Gjirokastër qifqi with Kos sauce, and the byrek of the day. | €28 |
| 3. Kadaïf-Wrapped Shrimps
Crispy kadaïf pastry wrapped around succulent shrimps, served with our homemade aromatic mayonnaise. | €21 |
| 4. "Luciana"-Style Baby Octopus
Tender baby octopus slow-cooked in a rich, flavorful sauce, served with toasted bread crostini. | €19 |
| 5. Potato Croquettes with Truffle Cheese Cream
Golden potato croquettes filled with Italian provola cheese, served with a smooth, fragrant truffle-infused cheese cream. | €16 |
| 6. Albanian Petulla with Cottage Cheese & Honey
Traditional Albanian fried dough topped with Albanian cottage cheese and honey. | €16 |

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FIRST COURSES

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| 1. Pappardelle alla Genovese
Fresh pappardelle served with a rich, slow-cooked white beef ragù, a classic Neapolitan recipe known for its deep, comforting flavor. | €22 |
| 2. Classic Lasagna
Layers of fresh pasta baked with rich meat ragù, melted mozzarella, and Parmigiano Reggiano, for a comforting and authentic Italian classic. | €23 |
| 3. Gnocchi alla Sorrentina
Soft potato gnocchi baked in a fragrant tomato sauce with fresh basil and melted mozzarella. | €21 |
| 4. Bigoli allo Scoglio
Fresh bigoli pasta tossed with a generous mix of langoustine, prawns, and clams in a delicate seafood sauce. | €32 |
| 5. Linguine with Shrimps
Fresh linguine served with tender shrimps in a flavorful prawn bisque. | €24 |
| 6. Orecchiette with Pumpkin (Vegan)
Fresh orecchiette pasta in a creamy vegan pumpkin sauce, finished with pumpkin cubes and crunchy pumpkin seeds. | €19 |

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MAIN COURSES

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| 1. Grilled Lamb Chops
Tender lamb chops grilled to perfection and served with roasted seasonal vegetables. | €34 |
| 2. Albanian Tasqebab
Traditional Albanian veal stew cooked in a savory sauce, served with classic pilaf rice. | €28 |

SALADS

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| 1. Albanian Salad
A refreshing mix of cucumbers, tomatoes, red onion and fresh Albanian cheese. | €13 |
| 2. Caprese Salad with Buffalo Mozzarella
Tomatoes, buffalo mozzarella and basil drizzled with extra-virgin olive oil. | €15 |

DESSERTS

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| 1. Tiramisù
The iconic Italian dessert made with layers of coffee-soaked ladyfingers, silky mascarpone cream, and a dusting of cocoa for a rich, velvety finish. | €10 |
| 2. Albanian Trilece
A soft and airy sponge cake soaked in a delicate three-milk syrup, topped with a light caramel glaze for a sweet and refreshing traditional Albanian treat. | €9 |