


PARTY TRAYS

<i>Appetizers</i>	10 pcs	20 pcs
Bruschetta Fresh Chopped Roma tomatoes, basil, garlic and olive oil on a crostini	\$15.00	\$28.00
Grilled Eggplant Grilled eggplant rolled with Montrachet cheese, sun-dried tomatoes, fresh basil and pesto.	\$15.00	\$28.00
Sausage Crostini A blend of cream cheese & sausage served on toasted baguettes	\$16.00	\$29.00
Russo's Delight Rock shrimp, avocado on garlic cheese crostini with cilantro pesto sauce.	\$22.00	\$39.00
Coconut Shrimp Jumbo shrimp rolled and cooked in sweet coconut with pineapple mango chutney sauce.	\$16.00	\$29.00
Crostini di Formaggio Warm brie with pesto, sun-dried tomatoes, caramelized garlic and onions. Served on Baguettes.	\$16.00	\$29.00
Spicy Sicilian Sautéed jumbo shrimp with chopped jalapeño and cream cheese, served on a toasted crostini and finished with a spicy Melba sauce	\$22.00	\$39.00
Baked Stuffed Mushrooms Chicken breast, green onion, cream cheese and herbs and finished with a Romano cheese bread crumb gratinate.	Half Tray \$35.00	Full Tray \$60.00
<i>Salads</i>	Family 3-4	Big Family 8-10
Insalata di Casa Our house salad is a variety of mixed greens, tomatoes, pepperoncini, kalamita olives, cucumbers, sliced carrots and feta.	\$17.00	\$38.00
Caesar Salad Classic Caesar salad with chopped Romaine, radicchio, croutons and shaved Romano cheese	\$17.00	\$38.00
<i>Pastas</i>	Family 3-4	Big Family 8-10
All orders include our famous fresh baked focaccia bread and sun-dried tomato dipping sauce.		
Creamy Pesto Bowties Pesto Bowtie pasta topped with Feta cheese.	\$35.00	\$83.00
Fusilli Alfredo Fusilli pasta with chicken and broccoli in a rich cream sauce.	\$35.00	\$83.00
Bowties alla Checca Bow tie pasta with fresh tomatoes, mushrooms, basil and sun-dried tomatoes in aglio-olio sauce.	\$35.00	\$83.00
Palermo Walk Risotto Italian rice mixed with grilled scallops, portobello mushrooms, shallots and a brown butter sauce.	\$39.00	\$92.00
Ravenna Drive Gnocchi Basil cheese gnocchi with roasted bell peppers and asparagus in a creamy roasted red pepper sauce.	\$37.00	\$88.00
Penne Romagnola Italian sausage, chicken breast pieces, fresh mushrooms, tomatoes and green onions in a light marinara sauce.	\$39.00	\$92.00
Macaroni con Formaggio Russo's version of Mac & Cheese. Baked macaroni with rock shrimp, five cheeses and bread crumbs.	\$37.00	\$88.00
Sicilian Walk Viola Fussile Chicken breast pieces, mushrooms, artichoke hearts and sun-dried tomatoes in a garlic cream sauce.	\$39.00	\$92.00
Risotto di Nonna Italian rice with grilled chicken, asparagus, red bell peppers, fresh basil and a touch of cream.	\$39.00	\$92.00

CONTINUED 

Penne Bolognese
Prepared with our special Italian meat sauce.

\$35.00 \$83.00

Tortellini Scampi
Rock shrimp and cheese tortellini mixed with sun-dried tomatoes, asparagus, roasted tri-color bell peppers, red onion and pine nuts in acreamy pesto sauce.

\$37.00 \$88.00

Lasagna di Casa**
Layered pasta with ground sausage, ricotta and mozzarella cheeses, in our own house bolognese sauce.

Serves 10 Serves 20
\$60.00 \$110.00

** Lasagna Requires a 24 Hour Notice.

Chicken Dishes (a la carte)

Family 3-5 Big Family 8-10

Pollo Marsala
Grilled breast of chicken, topped with wild mushrooms, fresh tarragon and Marsala wine.

\$35.00 \$83.00

Picatta
Breaded chicken breast topped with a lemon caper sauce.

\$35.00 \$83.00

Ripieni
Baked chicken breast stuffed with prosciutto, ricotta, arugula and pinenuts, topped with creamy pesto sauce.

\$35.00 \$83.00

These are just a few of the items form our menu that we feel are best suited for Party Tray type servings. If you don't see your favorite dish, don't hesitate to ask about it, and we'll see what we can do.

Deserts

House Special Cannoli \$6.95

Chocolate dipped shell with sweet ricotta and chocolate bits

Traditional Desserts \$8.95

Tiramisu

Lady fingers soaked in espresso, brandy, coffee liquor, layered in creamy mascarpone cheese

Banana Flambé

Served over vanilla ice cream

Chocolate Lovers 3 Layer Cake

Chocolate meringue, chocolate fudge, chocolate ganache and whipped cream

Manhattan Cheesecake

Authentic New York Style Cheesecake topped with fresh strawberries

Chocolate Fantasy

Petite chocolate cake, chocolate mousse, chocolate ganache, topped with strawberries and raspberry sauce

Mini Apple Tart

Served with vanilla ice cream

Lemon Cake

Moist lemon cake with lemon cream custard and cream cheese frosting

Gelato Truffles & Ice Cream Treats \$7.95

Spumoni Ice Cream Cake

Four exciting gelato flavors layered in vanilla cookie crumb, coconut, and almond crust

Cookies & Cream

Cookies & Cream Gelato rolled in Oreo cookies and milk chocolate

Mocha Mud Ice Cream Cake

Oreo crust layered with mocha chip gelato, fudge and mocha whipped cream

Turtle

Butter Cream Gelato rolled in pecans and milk chocolate

3 Scoops of your choice of the following \$6.95

Lemon, Raspberry, Mango Sorbet, Vanilla, or Spumoni Ice Cream

Russo's

NEIGHBORHOOD
RISTORANTE & BAR

562.433.1616

TAKE OUT &
PARTY TRAY MENU

www.russosofnaples.com

5856 E Naples Plaza - Naples Island
Long Beach, CA 90803

Laughter is the
brightest where
food is best...

Good food ends
with good talk...

There is nothing
to which men,
while they have
food and drink,
cannot reconcile
themselves...

One cannot think
well, love well, sleep
well, if one has not
dined well...

Sharing food with
another human being
is an intimate act that
should not be indulged in
lightly...

Tomatoes and oregano
make it Italian; Wine and
cheese make it French;
Sour cream makes it
Russian; Lemon and
cinnamon make it
Greek; Soy sauce makes
it Chinese; Garlic
makes it good!...

Afterall, it's the
simple joys...fine
food, fine wine
and fine friends
that make it all
worthwhile and you
can find all here at
Russo's!



DELIVERY BY:



GRUBHUB

EAT24

Antipasti

Russo's Delight

Rock shrimp, avocado on garlic cheese crostini with cilantro pesto sauce. 11.95 Half 7.95

Grilled Artichoke

Served with a garlic pesto sauce. 11.95 Half 7.95

Shrimp Scampi

Jumbo shrimp sautéed in a brandy and herb garlic sauce. 10.95

Bruschetta

Fresh chopped Roma tomatoes, basil, garlic and olive oil on a crostini. 10.95 Half 6.95

Grilled Eggplant

Grilled eggplant rolled with Montrachet cheese, sun-dried tomatoes, fresh basil and pesto. 10.95 Half 6.95

Steamed Clams

Fresh clams with fresh herbs in a garlic tomato wine sauce or a garlic butter herb sauce. Like it hot, add jalapeños! 19.95 Half 13.95

Calamari Fritti

Served with our spicy marinara and spicy sweet sauce. 12.95

Sautéed Mushrooms

Mushrooms flambéed in brandy, Marsala wine and lots of garlic. 10.95

Calamari Steak

Breaded calamari steak topped with a lemon caper sauce. 11.95

Spicy Sicilian

Sautéed jumbo shrimp with chopped jalapeño and cream cheese, served on a toasted crostini and finished with a spicy Melba sauce 11.95 Half 7.95

Sausage Crostini

A blend of cream cheese & sausage served on toasted baguettes 11.95 Half 7.95

Palermo Crepes

Filled with bay and jumbo shrimp, Roma tomatoes, goat cheese, green onions and pepperoncini, topped with a creamy Béchamel sauce. 12.95

Baked Stuffed Mushrooms

Chicken breast, green onion, cream cheese and herbs and finished with a Romano cheese bread crumb gratinate. 11.95

Crostini di Formaggio

Warm brie with pesto, sun-dried tomatoes, caramelized garlic and onions. Served with Baguettes 11.95

Capri

Roma tomatoes, fresh mozzarella, sun-dried tomatoes and basil. 10.95 Half 6.95

Coconut Shrimp

Jumbo shrimp rolled and cooked in sweet coconut with pineapple mango chutney sauce. 11.95 Half 7.95

Focachos

Our very own version of Italian nachos. Puffed pizza dough topped with marinara sauce, mozzarella cheese, Roma tomatoes and fresh basil. 10.95

Tre Antipasti Sampler

Coconut Shrimp, Grilled Artichokes and Russo's Delight. 16.95

Mama Russo's Sicily Style

Minestrone Soup Cup 5.95 Bowl 6.95

Gorgonzola Wedge

Iceberg lettuce, chopped tomatoes and crumbled bacon. 6.95

Baby Green Salad

Tossed baby greens with candied walnuts, cranberries, gorgonzola and raspberry vinaigrette. 11.95

Chicken Caesar Salad

Sliced chicken breast, Romaine lettuce, bacon and croutons with a Caesar dressing and shaved Roman cheese. (Anchovies on request.) 13.95

Alla Taranto

Shredded roasted chicken, feta, tri-colored bell peppers, red onion, cucumbers, kalamata olives and fresh herbs. Tossed with balsamic vinaigrette. 14.95

Dinner Caesar

Classic Caesar salad with chopped Romaine, radicchio, croutons and shaved Romano cheese. 6.95

Insalata di Casa

Our house salad is a variety of mixed greens, tomatoes, pepperoncini, kalamata olives, cucumbers, sliced carrots and feta. 6.95

Pollo Verona

Chunks of chicken breast, celery, spinach, peas, red onions, and mushrooms tossed with a light herb dressing on a bed of baby greens. 14.95

Sicilian Pesto Salad

Romaine lettuce, chopped Roma tomatoes, kalamata olives, artichokes, and fresh mozzarella, tossed with garlic pesto. 14.75

Di Tre Colore

Fresh arugula, radicchio and artichoke hearts. Tossed with goat cheese, toasted pine nuts and garlic infused olive oil. 14.75

House Specialties

All House Specialties come with choice of two sides: garlic mashed potatoes, roasted rosemary potatoes, sautéed vegetables, risotto, penne marinara or grilled asparagus.

Steak, Veal, Pork and Lamb

Filet Mignon 8 oz

Is known as the most tender of cuts is topped with blue cheese, has a buttery tenderness and delicate flavor. 34.95

Rib Eye 14 oz Bone-in

Aged, mid-western rib eye done Sicilian style with Italian style bread crumbs & grilled to perfection. 32.95

Rib Eye 10 oz

Aged, mid-western rib eye grilled & topped with a portobello mushroom demi glaze. 27.95

Pork Chop 16 oz

This is a thick cut, Bone-in pork chop grilled and topped with an apricot brandy sauce. 26.95

Vitello Picatta

Breaded veal medallions topped with lemon caper sauce. 26.95

Vitello alla Marsala

Veal medallions with Marsala wine, sliced tomatoes, prosciutto, goat cheese and herbs. 26.95

Rack of Lamb (New Zealand)

Drizzled with a Port demi glaze and topped with gorgonzola cheese. 31.95

Lamb Chops (New Zealand)

Grilled baby lamb chops with caramelized garlic, onions and goat cheese. 31.95

Seafood

Salmon Palermo

Grilled salmon with a cilantro pesto sauce and topped with feta. 24.95

Chilean Seabass

Chilean seabass cooked cajun style. Served with its recommended sides of spicy angel hair and asparagus. 29.95

Poultry & Vegetable

Pollo Ripieni

Baked chicken breast stuffed with prosciutto, ricotta, arugula and pine nuts, topped with creamy pesto sauce. 26.95

Pollo Picatta

Breaded chicken breast topped with a lemon caper sauce. 24.95

Melanzane alla Mozzarella

Breaded eggplant, fresh mozzarella, fresh basil, sun-dried tomatoes and marinara sauce. 23.95

Pollo Nicola

Chicken breast covered in pine nuts, cooked to a golden brown. Topped with a Montrachet herb butter. 26.95

Pollo Marsala

Grilled breast of chicken, topped with wild mushrooms, fresh tarragon and Marsala wine. 24.95

Pollo Parmesan

Breaded chicken breast topped with marinara sauce and melted mozzarella served with its recommended linguini marinara. 24.95

Pizza

Our handmade dough is prepared nightly for the utmost of flavor and texture.

Price for individual pizzas. Medium Add \$6.00 or Large Add \$9.00

Six Cheese Pizza

Provolone, mozzarella, feta, romano, montrachet and brie. 12.95

Turkey Apricot

Turkey with roasted bell peppers, apricot cream cheese, gorgonzola, mozzarella and walnuts. Thin crust. 14.95

Parmigiano

Marinara sauce, breaded eggplant, Parmigiano, provolone, zucchini and red and yellow bell peppers, garnished with a pesto vinaigrette. 14.95

Portobello Mushroom

Portobellos, chicken, roasted bell peppers, gorgonzola, kalamata olives and fresh chopped arugula, drizzled with pesto vinaigrette. 14.95

Pasta e Risotto

Accompanied with Fresh Baked Focaccia Bread. Most dishes are garnished with Fresh Romano Cheese. We also offer whole wheat cappellini or gluten free penne.

Ravenna Drive Gnocchi

Basil cheese gnocchi with roasted bell peppers and asparagus in a creamy roasted red pepper sauce. 18.95

Linguini Romagnola

Italian sausage, chicken breast pieces, fresh mushrooms, tomatoes and green onions in a light marinara sauce. 19.95

Palermo Risotto

Italian rice mixed with grilled scallops, portobello mushrooms, shallots and a brown butter sauce. 21.95

Spaghetti Carbonara

Italian sausage, bacon, kalamata olives and fresh tomatoes in a rosemary cream sauce. 19.95

Tequila Pollo Fettuccine

Sliced breast of chicken marinated in tequila, lime and fresh herbs, tossed with roasted onions, garlic, cilantro, pepperoncini, corn and cherry tomatoes. 18.95

Macaroni con Formaggio

Russo's version of Mac & Cheese. Baked macaroni with rock shrimp, five cheeses and bread crumbs. 18.95

Arrabiata Capellini

Angel hair pasta with pepperoncini, bacon, crushed chilis and sun-dried tomatoes in our house spicy marinara sauce. 18.95

Risotto di Nonna

Italian rice with grilled chicken, asparagus, red bell peppers, fresh basil and a touch of cream. 19.95

Linguini & Clams

Prepared with fresh clams in a garlic tomato wine sauce or a garlic butter herb sauce. Spice it up with jalapeños on request. 23.95

Fettuccine di Cajun

Cajun pasta, blackened jumbo shrimp, tomatoes, bacon and crushed peppers in a spicy aglio-olio sauce. Topped with roasted jalapeño. 19.95

Voted "Favorites" by our Local Neighborhood

Spaghetti Bolognese

Prepared with our special Italian meat sauce. 17.95 Add meatballs or sausage 5.95

Linguini di Mare

Jumbo shrimp, bay shrimp, scallops, calamari, green onions, mushrooms, tomatoes and garlic in a light tomato wine sauce. 24.95

Sicilian Walk Viola

Chicken breast pieces, mushrooms, artichoke hearts and sun-dried tomatoes in a garlic cream sauce tossed with Fettuccini. 19.95

Lasagna di Casa

Layered pasta with ground sausage, ricotta and mozzarella cheeses, in our own house bolognese sauce. 19.95

Venetian Walk Ravioli

Five cheese ravioli with jumbo and bay shrimp, asparagus, roasted peppers and green onions in a mascarpone cream sauce. 19.95

Capellini alla Checca

Angel hair pasta with fresh tomatoes, mushrooms, basil and sun-dried tomatoes in aglio-olio sauce. 17.95

Fettuccine Alfredo

A traditional Italian dish in a rich cream sauce. 17.95 Add chicken 3.00

Risotto di Mare

Italian rice, jumbo shrimp, rock shrimp, scallops, green onions, mushroom, tomatoes in light garlic cream. 24.95

Tortellini Scampi

Rock shrimp and cheese tortellini mixed with sun-dried tomatoes, asparagus, roasted tri-color bell peppers, red onion and pine nuts in a creamy pesto sauce. 18.95

Spaghetti Marinara

Homemade house marinara sauce. 16.95

Not so Hungry?

We are known for our generous portions of pasta, but some folks just don't want that much food, so we now offer four traditional favorites made smaller. Vivere Bene (Live Well!)

Risotto di Nonna

Same great Risotto just a smaller portion. 13.95

Fettuccine Alfredo

13.75

Add chicken 2.00

Spaghetti Marinara

\$12.75

Spaghetti Bolognese

13.75

Add meatball or sausage for 3.00

Lasagna di Casa

Same traditional dish, just a little less of it. 13.95

Palermo Risotto

Same great Risotto just a smaller portion \$14.95