

## Starters

<b>Garlic Bread</b> .....	\$5
<b>Warm Marinated Olives</b> .....	\$4
<b>Cauliflower Gratin</b> .....	\$8
<i>Roasted Cauliflower, Horseradish, grated Cheese, Bread Crumbs</i>	
<b>Calamari Fritti</b> .....	\$10
<i>Quick fried Calamari, fried Fennel, Lemon-Caper Aioli</i>	
<b>Mussels Diavolo</b> .....	\$12
<i>Fresh Mussels, Garlic, Basil, Chili, spicy Red Sauce</i>	
<b>Meatballs</b> .....	\$12
<i>All-natural Beef, Garlic, Calabrian Chiles, Tomato-Mint Marmellata</i>	
<b>Salt &amp; Pepper Shrimp</b> .....	\$14
<i>Large wild Shrimp, pan roasted, Green Olive Bruschetta</i>	
<b>Scallops</b> .....	\$14
<i>Brown Butter seared, Ratatouille of Zucchini, Tomato, fresh Marjoram</i>	

## Soups & Salads

<b>House Soup</b> .....	..bowl \$6
<i>Tuscan Tomato Bread Soup, Basil Pesto, Grated Cheese</i>	
<b>Soup of the Day</b> .....	..cup \$4 ..bowl \$6
<b>Mixed Greens</b> .....	\$7
<i>Balsamic Vinaigrette, Walnuts, Gorgonzola</i>	
<b>Caesar Salad</b> .....	\$7
<i>Romaine, housemade Dressing, Grated Cheese, toasted Bread Crumbs</i>	
<b>Beef Salad</b> .....	\$8
<i>Roasted Beets, Goat Cheese, Baby Arugula, Horseradish Vinaigrette</i>	
<b>Warm Spinach Salad</b> .....	\$8
<i>Baby Spinach, Guanciale Vinaigrette, Shaved Red Onion, Hard Cooked Egg, Shaved Pecorino Cheese</i>	

## Pasta

<b>Pomodoro</b> .....	\$16
<i>Fresh Basil, Red Sauce, grated Cheese, Linguine</i>	
<b>Meatballs</b> .....	\$17
<i>All natural Pork and Beef, Italian Red Gravy, Penne Pasta, grated Cheese</i>	
<b>Salsiccia</b> .....	\$17
<i>Spicy Italian Sausage Ragù, roasted Sweet Peppers, Niçoise Olives, Fresh Basil, grated Cheese, Penne</i>	
<b>Asparagus Pasta</b> .....	\$18
<i>Grilled Asparagus, Lemon, Gorgonzola, Cream, Gemelli Pasta</i>	
<b>Chicken Pasta</b> .....	\$18
<i>All-natural Chicken, Pancetta, Sage, Peas, Cream, Prosciutto, Gemelli Pasta</i>	
<b>Penne Vodka</b> .....	\$18
<i>House-smoked Wild Salmon, pink Vodka Sauce, Penne Pasta</i>	
<b>Vongole</b> .....	\$18
<i>Fresh Manila Clams, Garlic, White Wine, Chili flakes, Linguine</i>	
<b>Gnocchi Alla Cacciatora</b> .....	\$20
<i>Braised all-natural Chicken, Bell Peppers, Mushrooms, Tomato, fresh Herbs, grated Cheese</i>	

## Entrées

<b>Riverside Burger</b> .....	\$11
<i>Half pound Burger, White Cheddar Cheese, Bacon, Sautéed Onion, French Fries</i>	
<b>Fish and Chips</b> .....	\$15
<i>Fresh Fish of the Day, French Fries, Salsa Verde, pickled Onions, fresh Lemon</i>	
<b>Lasagna Bolognese</b> .....	\$18
<i>Fresh pasta sheets, layered with traditional Bolognese Sauce, Béchamel Sauce, grated Cheese</i>	
<b>Framani Sausage</b> .....	\$21
<i>Handcrafted all-natural Sausage, braised tiny Green Lentils, Broccolini with Garlic &amp; Chili Flake, Fig Vinegar</i>	
<b>Chicken Alla Parmigiana</b> .....	\$22
<i>Breaded all-natural Chicken Breast, Tomato-Marjoram Sauce, fresh Mozzarella, toasted Pasta, Spinach, Garlic, Chili</i>	
<b>Pesce</b> .....	\$23
<i>Fresh Fish of the day, pan-seared, Lemon-Caper Butter Sauce, fingerling Potatoes, Broccolini with Garlic &amp; Chili</i>	
<b>All-Natural 10 oz. Top Sirloin</b> .....	\$23
<i>Prime cut, grilled to order, Gorgonzola Onions, roasted Rosemary Potatoes, grilled Asparagus, Rosemary Oil</i>	
<b>Osso Bucco Alla Milanese</b> .....	\$26
<i>2-inch Center cut, all-natural Veal Shank, Saffron Risotto, Braising Sauce with Vegetables, Gremolata</i>	
<b>All-Natural New York Steak</b> .....	\$28
<i>Grilled to order, Gorgonzola Onions, roasted Rosemary Potatoes, grilled Asparagus, Rosemary Oil</i>	



All ingredients may not be listed.  
Please inform your server if you have  
a food allergy.

3/2009