

PANE VINO

ON THE RIVER

INSALATA

CAESAR SALAD | 10

Crisp romaine, shaved parmesan, fresh baked croutons, asiago cheese, house-made Caesar dressing | add anchovies | 2

BET SALAD | 12

Mixed field greens, braised beets, goat cheese, candied pecans, house-made red wine shallot vinaigrette

WATERMELON SALAD | 12

Fresh watermelon, cucumbers, grape tomatoes, red onion, mint, goat cheese, hazelnuts, house-made red wine shallot vinaigrette

THE WEDGE | 12

Crisp iceberg lettuce, crumbled bleu cheese, grape tomatoes, fried onion frills, crispy pancetta, balsamic reduction, house-made bleu cheese

MESCLUN | 8

Mixed field greens, grape tomatoes, cucumbers, carrots, house-made balsamic vinaigrette

ANTIPASTI

SICILIAN CALAMARI | 15

Flash fried calamari, roasted red peppers, cherry peppers, olives, herbs

BURRATA | 15

Fresh burrata cheese, vine-ripened tomatoes, prosciutto di parma, fresh basil, extra virgin olive oil, balsamic reduction

PAN FRIED MEATBALL | 14

Focaccia bread, tomato sauce, shaved parmesan, fresh basil

ARTICHOKE FRENCH | 14

Dipped in egg batter and sautéed in a sherry wine lemon butter sauce

ESCAROLE & BEANS | 13

Escarole, cannellini beans, extra virgin olive oil, garlic, crushed red pepper | add sausage | 2

LAMB LOLLIPOPS | 19

House marinated, mixed field greens, shaved parmesan, extra virgin olive oil, fresh lemon

CHARCUTERIE BOARD | 18

Artisan cheeses, cured meats, seasonal accompaniments, focaccia bread

MUSSELS & FRIES | 18

Prince Edward Island mussels, white wine, shallots, hand cut herb-parmesan fries

SECONDI

FRENCH

Egg batter dipped cutlets, sherry wine
lemon butter sauce, linguini and spinach
Chicken | **26** Veal | **30** Lobster | **44**

ANTHONY

Artichoke hearts, roasted red peppers,
peas, prosciutto, asiago, garlic wine
sauce, linguini
Chicken | **26** Veal | **30**

SALTIMBOCCA

Prosciutto di Parma, escarole,
portobello mushrooms, olives, Madeira
wine sauce, fettuccine
Chicken | **26** Veal | **30**

GIUSEPPE

Colossal shrimp, portabello mushrooms,
roasted red peppers, asparagus,
Madeira wine sauce, fettuccine
Chicken | **29** Veal | **33** | Shrimp **34**

PARMESEAN

Breaded cutlets, tomato sauce,
mozzarella cheese, rigatoni
Chicken | **26** Veal | **30**

MILANESE

Pan fried cutlets, mixed field greens,
grape tomatoes, red wine shallot
vinaigrette, shaved parmesan, extra
virgin olive oil, fresh lemon
Chicken | **26** Veal | **30**

RIGATONI BOLOGNESE | 28

Beef, pork, & veal simmered in tomato
sauce, ricotta, shaved parmesan,
focaccia bread

CONTORNI | 8

HERB-PARMESEAN FRIES WITH AIOLI
GRILLED ASPARAGUS
RICOTTA MASHED POTATOES
ROASTED BABY CARROTS
PASTA WITH SAUCE
STEAMED BROCCOLI FLORETS

LINGUINE PESTO | 26

Fresh basil pesto, grape tomatoes,
toasted pine nuts, burrata cheese,
extra virgin olive oil

PENNE VODKA | 22

Vodka, marinara, heavy cream, pancetta,
asiago, fresh herbs

BLACKENED SHRIMP FETTUCCINE | 34

Colossal blackened shrimp, grape
tomatoes, white wine cajun cream sauce

SEARED SCALLOPS | 40

Sweet pea purée, crispy pancetta,
gremolata

CIOPPINO | 46

Shrimp, scallops, lobster, calamari,
mussels. spicy tomato brodo, charred
garlic bread

AUKRA SALMON | 34

Grilled salmon, broccoli florets, lemon
tarragon beurre blanc, basil oil

16OZ RIBEYE | 42

Grilled black angus ribeye, roasted
baby carrots, hand cut herb-parmesan
fries, lemon aioli

8OZ FILET MIGNON | 40

Grilled black angus center cut
filet, grilled asparagus, ricotta
mashed potatoes, wild mushroom
demi glacé

14 OZ VEAL CHOP | 52

Cajun spiced bone-in chop, roasted
baby carrots, herb-parmesan fries,
lemon aioli

12OZ PORK CHOP | 30

Center cut grilled bone-in chop,
grilled asparagus, ricotta mashed
potatoes, marinated pepperonata

LE AGGIUNTE

CHICKEN | **6** 6OZ LOBSTER TAIL | **24**
3 SCALLOPS | **18** 2 COLOSSAL SHRIMP | **10**

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS