

# 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

### APPLE ALMOND SALAD | 12

Golden delicious apples, red grapes, toasted almonds, frisee, radicchio, goat cheese, 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

### COLOSSAL COCONUT SHRIMP | 18

Colossal shrimp, grated sweet coconut, orange cherry pepper marmalade

# SECONDI

## FLORENTINE

Egg batter dipped cutlet, sherry wine lemon butter sauce, escarole & linguini  
Chicken | **26** Veal | **30** Lobster | **44**

## SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, fettucine  
Chicken | **26** Shrimp | **34**

## GIUSEPPE

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

## MARSALA

Sautéed with wild mushrooms, Marsala wine, spinach, risotto  
Chicken | **26** Veal | **30**

## CHICKEN PARMESAN | 26

Breaded cutlets, tomato sauce, mozzarella cheese, rigatoni

## EGGPLANT PRIMO | 24

Breaded eggplant, spinach, roasted red peppers, cherry tomatoes, mozzarella cheese, rigatoni

## RIGATONI BOLOGNESE | 28

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

## CONTORNI | 8

PARMESAN HERB FRIES WITH LEMON AIOLI

GRILLED ASPARAGUS

RICOTTA MASHED POTATOES

SAUTEED SPINACH

PASTA WITH SAUCE

SAUTEED BRUSSELS SPROUTS

## LE AGGIUNTE

CHICKEN | **6**

3 SCALLOPS | **18**

6OZ LOBSTER TAIL | **24**

3 COLOSSAL SHRIMP | **15**

## PASTA FAGIOLI | 24

Sausage, white beans, onions, San Marzano tomatoes, pecorino Romano cheese, shell pasta

## TOMATO VODKA CREAM | 22

Vodka, marinara, heavy cream, pancetta, asiago cheese, shell pasta

## BLACKENED SHRIMP FETTUCCINE | 34

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

## SCALLOP RISOTTO | 40

Seared scallops, Arborio rice, peas, crisp pancetta, gremolata, pecorino Romano cheese

## SEAFOOD FRA DIAVOLO | 48

Lobster, shrimp, scallops, little neck clams, Madeira wine, spicy tomato broth, fettuccine pasta

## LINGUINI & CLAMS | 32

Little neck clams, chopped clams, garlic, fresh herbs, pecorino Romano cheese, clam broth, linguini | Red or White Sauce

## AUKRA SALMON | 34

Seared salmon, sautéed brussels sprouts, cauliflower puree, almond butter

## 16OZ RIBEYE | 43

Grilled angus reserve Ribeye, sautéed brussels sprouts, gremolata, parmesan herb fries, lemon aioli

## 8OZ FILET MIGNON | 40

Grilled angus reserve Filet, wild mushroom marsala, grilled asparagus, ricotta mashed potatoes

## 14 OZ VEAL CHOP | 52

Grilled veal rib chop, wild mushroom Cajun cream sauce, sautéed brussels sprouts, parmesan herb fries, lemon aioli

## 14 OZ PORK PORTERHOUSE | 32

Grilled center-cut Porterhouse, thick cut candied bacon, house-made applesauce, ricotta mashed potatoes

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