

PANE VINO on the River

ANTIPASTI

SPICY SICILIAN CALAMARI | 16

Flash fried calamari, roasted red peppers, Cherry tomatoes, olives herbs, and Asiago cheese

BURRATA | 15

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

ARTICHOKE FRENCH | 14

Egg batter dipped artichokes in a sherry lemon butter sauce.

PAN FRIED MEATBALL | 14

Focaccia bread, house-made marinara sauce, shaved parmesan, fresh basil

ESCAROLE & BEANS | 13

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

LAMB LOLLIPOPS | 19

House marinated, mixed field greens, shaved Grana Padano, olive oil, lemon

CHARCUTERIE BOARD | 18

Artisan cheeses, cured meats, seasonal accompaniments, garlic crostini

COLOSSAL COCONUT SHRIMP | 18

Colossal shrimp, grated sweet coconut, orange cherry pepper marmalade

INSALATA

CAESAR SALAD | 10

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

BEET SALAD | 12

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

THE WEDGE | 12

Crisp iceberg lettuce, crumbly bleu cheese, grape tomatoes, fried onion
frills, crispy pancetta, house-made bleu cheese dressing

MESCLUN | 8

Mixed field greens, grape tomatoes, cucumbers, carrots,
house-made balsamic vinaigrette
add crumbled bleu | 2

Executive Chef Anthony Paulino

a 20% gratuity will be added to parties larger than 5
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
| \$ 5 will be added for Split plate

SECONDI

GIUSEPPE

Shrimp, portabella mushrooms, roasted red peppers, asparagus,
fresh herbs, madeira wine sauce over fettuccine

Chicken | 29 Shrimp | 34 Lobster | 54

SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, fettuccine

Chicken | 29 Shrimp | 34 Lobster | 54

FRENCH

Egg batter dipped cutlets, sherry wine lemon butter sauce, escarole, linguine

Chicken | 26 Shrimp | 34 Lobster | 54

CHICKEN MARSALA | 26

Sautéed wild mushrooms, marsala wine sauce, spinach & risotto

PARMESAN

Breaded cutlets, tomato sauce, mozzarella cheese, penne pasta

Chicken | 26 Eggplant | 19

TOMATO VODKA CREAM | 22

Vodka, marinara, heavy cream, pancetta, Asiago cheese, penne pasta

LINGUINE & CLAMS SAUCE | 32

Served red or white. little neck clams, chopped clams, garlic,
fresh herbs, pecorino Romano cheese, clam broth, linguine pasta

RIGATONI BOLOGNESE | 28

Beef, pork & veal simmered in tomato sauce, topped with ricotta cheese

BLACKENED SHRIMP FETTUCCINE | 34

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

SCALLOPS RISOTTO | 40

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

SEAFOOD FRA DIAVOLO | 52

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

AUKRA SALMON | 34

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

16OZ RIBEYE / 44

Grilled angus reserve ribeye, sautéed brussels sprouts, gremolata, Parmesan herb fries, lemon aioli

8OZ FILET | 42

Grilled reserve center cut filet, wild mushroom demi-glace, grilled asparagus, ricotta mashed potatoes

14OZ PORKCHOP | 32

Seared peppercorn encrusted bone in chop, brandy cream sauce, grilled asparagus, ricotta mashed potatoes

CONTORNI | 8

Herb-parmesan fries w/ lemon aioli

Ricotta mashed potatoes

Sautéed brussels sprouts

Grilled asparagus

Sautéed spinach

Pasta w/ sauce

Side of Risotto

LE AGGIUNTA

3 scallops | 18

chicken | 6

6oz lobster tail | 24

3 colossal shrimp | 15