

PANE VINO on the River

ANTIPASTI

SPICY SICILIAN CALAMARI 16

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

BURRATA 16

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

ARTICHOKE FRENCH 15

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 14

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

LAMB LOLLIPOPS 22

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

CHARCUTERIE BOARD 19

Artisan cheeses, cured meats, seasonal accompaniments, garlic crostini

INSALATA

CAESAR SALAD 12

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, thick cut bacon, grape tomatoes, fried onion
frills, house-made bleu cheese dressing, balsamic reduction

MESCLUN 10

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

portabella mushrooms, roasted red peppers, asparagus,
fresh herbs, madeira wine sauce over fettuccine
Chicken 28 Shrimp 38 Lobster 8 oz 48

SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, fettuccine
Chicken 28 Shrimp 38 Lobster 8oz 48

FRENCH

Egg batter dipped cutlets, sherry wine lemon butter sauce, spinach, linguine
Chicken 26 Shrimp 36 Lobster 8 oz 46

CHICKEN MARSALA 26

Sautéed wild mushrooms, marsala wine sauce, spinach, linguine

PARMESAN

Breaded cutlets, tomato sauce, mozzarella cheese, penne pasta
Chicken 26 Eggplant 19

TOMATO VODKA CREAM 18

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

LINGUINE & CLAMS SAUCE 34

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 36

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

SEAFOOD FRA DIAVOLO 52

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

AUKRA SALMON 34

Seared salmon, sautéed broccolini, roasted tomato risotto, lemon herb butter

16OZ RIBEYE | MARKET PRICE

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

8OZ FILET | MARKET PRICE

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

14OZ PORKCHOP 36

Seared peppercorn encrusted bone in chop, brandy cream sauce, grilled asparagus, wild mushroom risotto

CONTORNI 8

Herb-parmesan fries w/ lemon aioli
Ricotta mashed potatoes
Sautéed broccolini
Grilled asparagus
Sautéed spinach
Pasta w/ sauce
Side of Risotto

LE AGGIUNTA

chicken 10
8oz lobster tail 40
3 colossal shrimp 18