

# PANE VINO *on the River*

## ANTIPASTI

### CLAMS POSSILLIPO 19

clams sautéed with onions, scallions, garlic and fresh herb, sherry wine and clam broth

### SPICY SICILIAN CALAMARI 19

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

### SAUTEED CALAMARI (RON AND SARA STYLE) 20

Madeira wine, olives, garlic, marinara sauce

### FRIED CALAMARI With marinara sauce 17

### ARTICHOKE FRENCH 15

Egg batter dipped artichokes in a sherry lemon butter sauce.

### LAMB LOLLIPOPS 24

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

### PAN FRIED MEATBALLS 15

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

### ANTIPASTA FOR TWO 21

Artisan cheese, cured meats and cheeses, marinated vegetables, Italian olives, garlic crostini

## INSALATA

### CAESAR SALAD 12

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

### WATERMELON SALAD 12

Fresh mint, feta cheese, red onion, candied pecans with honey lime vinaigrette

### MESCLUN 11

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

### THE WEDGE 12

Crisp iceberg lettuce, crumbly blue cheese, Chopped bacon, grape tomatoes, fried onion  
Frills, house-made blue cheese dressing, balsamic reduction

### CAPRESE CONFRUTTI 14

vine ripe tomatoes, fresh mozzarella, grilled pineapple, fresh basil, evo, balsamic reduction

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

## SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, linguine  
Chicken 32 Shrimp 40

## FRENCH

Egg batter dipped cutlets, sherry wine lemon butter sauce, spinach, linguine  
Chicken 32 Shrimp 40 Lobster 8 oz (market price)

## CHICKEN MARSALA

Sautéed wild mushrooms, marsala wine sauce, spinach, linguine

## PARMESAN

Breaded cutlets, tomato sauce, mozzarella cheese, penne pasta  
Chicken 30 Veal 36 Eggplant 21

## TOMATO VODKA CREAM 24

Vodka, marinara, heavy cream, 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 29

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

## BLACKENED SHRIMP PAPPARDELLE 40

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

## LOBSTER RAVIOLI 32

Served in tomato vodka cream sauce with sundried tomatoes and asiago cheese

## CARBONARA 32

Bacon, eggs and cream blended, Peas with fresh Pecorino Romano cheese over Pappardelle pasta

## PAPPARDELLE ALFREDO 28

Traditional Ricotta cream sauce, parmesan and asiago cheese over pappardelle pasta

## SEAFOOD FRA DIAVOLO 48

shrimp, little neck clams, calamari, Madeira wine, spicy tomato broth, linguine pasta

## AUKRA SALMON 36

Seared salmon, sautéed broccolini, Tomato corn, cannellini beans ragu over lemon parm risotto

## 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, Potatoes of the day

## 14OZ PORKCHOP 38

grilled asparagus, wild mushroom risotto, in a candied balsamic glaze

## CONTORNI 10

Herb-parmesan fries w/ lemon aioli  
Potatoes of the day  
Sautéed broccolini  
Grilled asparagus  
Sautéed spinach  
Pasta w/ sauce  
Side of Risotto

## LE AGGIUNTA

chicken 10  
3 colossal shrimp 18  
Lobster 8 oz (market price)

THANK YOU RICHARD ALLOCO