

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