

PANE VINO *on the River*

ANTIPASTI

CLAMS POSSILLIPO 20

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

SPICY SICILIAN CALAMARI 20

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 19

ARTICHOKE OR BROCOLLI FRENCH 16

Egg batter dipped in a sherry lemon butter sauce.

LAMB LOLLIPOPS 24

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

PAN FRIED MEATBALLS 16

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

SHRIMP COCKTAIL 20

Chilled Poached Colossal shrimp served with fresh lemon and house made cocktail sauce

ANTIPASTO FOR TWO 23

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

BEET SALAD 12

Goat cheese, red pepper, Macadamia nuts with lemon honey vinaigrette

MESCLUN 11

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

THE WEDGE 14

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

CAPRESE 14

Tomatoes, fresh mozzarella, fresh basil, 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

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SECONDI

SCAMPI

Prosciutto, sun dried tomatoes, artichoke hearts, garlic sherry wine sauce, linguine
Chicken 32 Shrimp 42

FRENCH

Egg batter dipped cutlets, sherry wine lemon butter sauce, spinach, linguine
Chicken 32 Shrimp 42 Lobster 8 oz (market price)

CHICKEN MARSALA 32

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 26

Vodka, marinara, heavy cream, Asiago cheese and bacon over penne pasta

LINGUINE & CLAM SAUCE 36

Served red or white. Little neck clams, chopped clams, garlic,
fresh herb, Pecorino Romano cheese, clam broth, linguine pasta

RIGATONI BOLOGNESE 30

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

BLACKENED SHRIMP PAPPARDELLE 42

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

LOBSTER RAVIOLI 36

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

SALTIMBOCCA

Prosciutto and kalamata olives served over escarole
in a Madera wine sauce over linguine
Chicken 32 Veal 36

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CHICKEN MILANESE 30

Breaded and pan fried with fresh lemon over field green

CARBONARA 32

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

PAPPARDELLE ALFREDO 30

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

TERRA MARE 48

Sautéed shrimp and chicken and chopped Roma tomatoes in a light sherry marinara sauce over linguini

SEAFOOD FRA DIAVOLO 50

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

AUKRA SALMON 36

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

16OZ RIBEYE | MARKET PRICE

Sautéed broccolini, potatoes of the day, horseradish cream sauce
and crispy fried onion straws

8OZ FILET | MARKET PRICE

Brown sugar Brussel Sprouts, potatoes of the day
and demi-glace sauce

14OZ PORKCHOP 40

Grilled asparagus, cranberry walnut risotto, maple syrup drizzle

CONTORNI 10

Brown sugar Brussel Sprouts // 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

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COCKTAIL MENU

CARROT-ON-TOP

Titos, carrot juice, honey, lemon juice,
And ginger beer served on the rocks

OLD FASHIONED CHAMPAGNE COCKTAIL

Champagne, Brandy and orange bitters, with lemon twist
served in a flute glass over cubed a sugar

JALAPEÑO PAMARITA

Casa amigos, pama liquor, jalapeño simple syrup, Sour mix
Topped w / fresh lime juice on the rocks with spicy chili lime salted rim

BLACKBERRY MANHATTAN

Bourbon, blackberry syrup and sweet vermouth with fresh orange zest on the rocks

ELDERFLOWER GIN FIZZ

Gin, St Germain and lemon juice topped with prosecco
served in a martini glass and lemon twist

VANILLA MULE

vanilla vodka and ginger beer topped with fresh lime juice

BACON BOURBON BLOODY MARY

Local maple bacon bourbon, bloody Mary mix, horseradish,
lemon juice and celery bitters with blue cheese olives

AFTER DINNER

MISS FRANGELICO

Whisky, Godiva white, Frangelico and molasses,
with cinnamon stick served on the rocks

CHAI ESPRESSO MARTINI

vanilla vodka, baileys, espresso chai syrup

GOTTA LOVE GRANDMA

Grand Marnier, amaretto with lemon twist on the rocks