

menu

primi

zuppa del giorno	8
<i>our kitchen's daily soup</i>	
insalata caprese  	15
<i>forman farms tomatoes & baby greens, buffalo mozzarella, breakfast radish, aged balsamic, olive oil</i>	
insalata alla riva  	8/13
<i>baby spinach, arugula, olives, almonds, house pickled peppers, orange & basil dressing</i>	
pane rustico 	5
<i>house baked bread with your choice of garlic butter or olive oil & balsamic</i>	
frittelle di ricotta 	14
<i>savory ricotta fritters, roasted eggplant spread, spicy red pepper relish</i>	
insalata mista	7/13
<i>hearts of romaine, baby spinach & arugula house made dressing, crostini, crispy 'seed to sausage' bacon, shaved parmigiano</i>	
cozze alla puttanesca 	16
<i>pei mussels, nicoise, olives, chorizo sausage, red onion, crispy capers, fresh basil, pomodoro sauce</i>	
insalata alla cesare	9/15
<i>hearts of romaine, house made dressing, crostini, crispy 'seed to sausage' bacon, shaved parmigiano</i>	
fritura di calamari	15
<i>crispy fried calamari, saffron aioli, insalata misto</i>	

antipasti ~~
selection of cheese & salumi, house made condiments, pickled vegetables, olives & crustini

secondi

bistecca alla grigliata	35
<i>12 oz grilled rib eye steak, patate duchessa, truffle oil, balsamic demi, seasonal vegetables</i>	
pollo alla cacciatore 	26
<i>braised chicken thighs, olive & red onion stewed navy beans, cherry tomatoes, artichoke hearts, white balsamic & basil oil</i>	
funghi ripieni  	24
<i>roasted portabello mushroom, mixed bean caponata, toma cheese, lentils, pinenut gremolata</i>	
scaloppini di vitello 	31
<i>veal scaloppini, garlic tossed rapini, white wine & pancetta butter sauce, semi dried tomatoes, patate mille strati, seasonal vegetables</i>	
pesce del giorno 	~~
<i>our kitchen team's daily creation</i>	

pasta

orecchiette al pollo	16/25
<i>roasted chicken, mushrooms, sundried tomatoes, porcini cream sauce, shaved parmigiano</i>	
ravioli e ragu	16/25
<i>ricotta & mint stuffed pasta, braised lamb, local peas, citrus braising sauce, black pepper pecorino</i>	
fettuccine frutti di mare	17/26
<i>house made fettuccine, clams, shrimp, calamari, fennel, red onion, saffron & white wine butter sauce, fresh arugula</i>	
gnocchi di barbarietola	15/23
<i>house made red beet & potato gnocchi, watercress, zucchini ribbons, toasted hazelnuts, lemon zest, gorgonzola cacio e pepe</i>	
fettuccine alla bolognese	13/20
<i>homemade pork & veal ragu, shaved parmigiano</i>	
spaghetti alla carbonara	15/23
<i>'seed to sausage' bacon, garlic cream sauce, green onions, egg yolk bottarga, parmigiano</i>	

add shrimp or chicken 5/8
gluten free pasta 1/2

pizze

classico	14
<i>pepperoni, mozzarella, tomato sauce</i>	
riva	17
<i>short rib, local tomatoes, baby spinach, mozzarella, gorgonzola, tomato sauce</i>	
calabrese	15
<i>spicy calabrese sausage, lemon zest, honey, tomato sauce, mozzarella & parmigiano</i>	
primavera 	14
<i>tomatoes, roasted peppers, zucchini, mushrooms, mozzarella, genovese pesto</i>	
manzo	18
<i>pepperoni, bacon, italian sausage, mozzarella, tomato sauce</i>	
pollo	16
<i>chicken, zucchini, artichoke, prosciutto, bufala mozzarella, tomato sauce, genovese pesto</i>	
bufala 	15
<i>cherry tomatoes, bufala mozzarella, basil, tomato sauce</i>	

contorni

<i>grilled king oyster mushrooms</i>	5
<i>pasta - choice of cream or pomodoro sauce</i>	7
<i>patate mille strati</i>	6
<i>seasonal vegetables</i>	6