

menu

primi

zuppa del giorno	8
<i>our kitchen's daily soup</i>	
pane rustico ✓	5
<i>house baked bread with your choice of garlic butter or olive oil & balsamic</i>	
insalata alla cesare	9/15
<i>hearts of romaine, house made dressing, crostini, crispy 'seed to sausage' bacon, shaved parmigiano</i>	
carpaccio di manzo	15
<i>thinly sliced beef tenderloin, olive oil, baby watercress & preserved lemon salad, crispy capers, shaved parmigiano</i>	
insalata alla riva ✓ gf	8/13
<i>baby spinach, arugula, olives, almonds, house pickled peppers, orange & basil dressing</i>	
caprese rustico ✓	14
<i>roasted roma tomatoes, fried bocconcini cheese, arugula, pesto, olive oil, aged balsamic, fresh bread</i>	
insalata mista ✓ gf	7/13
<i>romaine, baby spinach, arugula, tomatoes, artichoke hearts, orange & basil dressing</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

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secondi

bistecca alla grigliata gf	35
<i>12 oz rib eye steak, porcini dusted fingerling potatoes, truffle oil, balsamic demi, seasonal vegetables</i>	
pollo arrosto	26
<i>roasted chicken supreme, sweet pepper agrodolce, gnocchi, squash cream, parmigiano toasted pumpkin seeds, seasonal vegetables</i>	
cioppino gf	28
<i>cornmeal crusted rockfish, tomato & fennel stew, shrimp, bay scallops, mussels</i>	
pepe ripieno ✓ gf	24
<i>roasted pumpkin & chick peas salad stuffed pepper, mushroom & spinach risotto, pistachio pesto, candied walnuts</i>	
scaloppini di vitello gf	31
<i>veal scaloppini, garlic tossed rapini, white wine & pancetta butter sauce, semi dried tomatoes, patate mille strati, seasonal vegetables</i>	

pasta

orecchiette al pollo	16/25
<i>roasted chicken, mushrooms, sundried tomatoes, porcini cream sauce, shaved parmigiano</i>	
ravioli di funghi	15/24
<i>mushroom & mascarpone stuffed pasta, house made Italian sausage & tomato sauce, roasted red peppers, herbs, shaved parmigiano</i>	
spaghetti alla carbonara	15/23
<i>house made lardons, garlic cream sauce, green onions, egg yolk bottarga, parmigiano</i>	
fettuccine autunnale ✓	14/22
<i>roasted pumpkin, swiss chard, apple butter & sage cream sauce, spicy hazelnuts, shaved parmigiano</i>	
bucatini con gamberi	15/24
<i>black tiger shrimp, roasted garlic, herbs, blistered tomatoes, rapini, chili flakes, olive oil, parmigiano</i>	
fettuccine alla bolognese	13/20
<i>house made pork & veal ragu, shaved parmigiano</i>	

add shrimp or chicken

5/8

gluten free pasta gf

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 & onion</i>	5
<i>pasta - choice of cream or pomodoro sauce</i>	7
<i>patate mille strati</i>	6
<i>seasonal vegetables</i>	6
<i>roasted fingerling potatoes</i>	5



gluten free

all prices subject to applicable taxes



vegetarian

18% gratuity will be applied to groups for 12 or more / please let your servers know of any food allergies