*Antipasti / Insalate*

*(Appetizers / Salads)*

# Antipasto all’Italiana 12.95

prosciutto, salami, artichokes, olives, mushrooms and cheeses

# Insalata Caprese 12.95

fresh tomato, mozzarella, roasted peppers and basil

# Grigliata di Verdura 9.95

mixed grilled vegetables

# Insalata Tre Colori 10.95

salad with endive, raddichio and arugula, goat cheese and pignoli

# \*Insalata di Caesar 8.95

caesar salad

# Insalata Riviera 8.95

special mixed green house salad

# Shrimp Cocktail 13.95

fresh shrimp with cocktail sauce

# Clams Oreganata 13.95

baked clams

# Clams Posillipo 14.95

steamed clams with tomato, basil and herbs

# Zuppa di Mussels 12.95

mussels in light marinara sauce

# Calamari Fritti 13.95

fried calamari

# Calamari alla Griglia 13.95

grilled calamari seasoned with olive oil, garlic, lemon juice and herbs

# Minestrone or Pasta Fagioli 7.95

*Brodo*

*(Soup)*

*Primi Piatti*

*(Pastas)*

# Rigatoni al Filetto di Pomodoro 13.95

pasta with fresh tomato sauce, onions and basil

# Capellini di Mare 23.95

angel hair pasta with shrimp, clams, calamari and mussels in a red sauce

# Orecchiette con Broccoli 15.95

shell pasta with broccoli in a garlic sauce

# Linguine alla Vongole 21.95

linguine with white or red clam sauce

# Farfalle Riviera 20.95

bowtie pasta with salmon, green peas, shiitake & onions, in a light tomato sauce and a touch of cream

# Fettuccine Carbonara 18.95

pasta with onions, prosciutto and cream sauce

# Gnocchi Sorrentino 17.95

fresh potato pasta with fresh tomato sauce, mozzarella and basil

# Spaghetti Puttanesca 16.95

pasta with fresh tomato, basil, garlic and olive oil, Gaeta olives, onions, capers and anchovies

# Farfalle al Pesto 16.95

pasta with basil, pine nuts, garlic and seasoning

# Linguine Nere (Black Linguine) 17.95

fresh pasta with spiced marinara sauce

# Rigatoni all’ Amatriciana 15.95

pasta with smoked bacon, onion, fresh tomato sauce, basil and herbs

# Rigatoni ala’Ortolana 15.95

pasta with fresh tomato sauce, eggplant, onions, ricotta cheese and basil

# Penne Vodka 17.95

pasta with vodka in a pink cream sauce

# Capellini Primavera 17.95

angel hair pasta with fresh vegetables in a white sauce, garlic

# Manicotti Baked 16.95

with fresh tomato sauce and mozzarella

# Baked Ravioli 16.95

cheese ravioli with fresh tomato sauce and mozzarella

# Eggplant Parmigiana with Pasta .16.95

served with choice of pasta

All Main Courses served with Vegetables and Roasted Potatoes

*Secondi Piatti*

*(Main Courses)*

*Pollo (Chicken)*

# Petto di Pollo Rosemarino 18.95

chicken breast spiced with rosemary sauce and grilled vegetables

# Pollo Scarpatiello 18.95

pieces of chicken on bones with garlic, balsamic vinegar, olive oil, roasted peppers and fresh herbs

# Pollo Milanese Capricciosa 18.95

breaded and pan fried breast of chicken topped with tomato, red onions, basil, oil and balsamic vinegar

# Pollo Francese 20.95

chicken sautéed in butter and lemon sauce

# Pollo Piccata 20.95

chicken sautéed with white wine, lemon and capers

# Pollo Parmigiana with Pasta 18.95

breaded breast of chicken in a tomato sauce and mozzarella

*Vitella (Veal))*

# \*Costoletta di Vitella 31.95

grilled veal chop with grilled vegetables

# Costoletta Milanese Capricciosa 21.95

breaded veal cutlet topped with tomato, red onions, basil, oil and balsamic vinegar

# Veal Marsala 23.95

sauteed with marsala wine and mushrooms

# Veal Sorrentina 23.95

sautéed with sherry wine topped with eggplant, prosciutto and mozzarella

# Veal Parmigiana with Pasta 20.95

breaded veal cutlet in tomato sauce and mozzarella

*Pesce (Fish)*

# Salmone alla Brace 23.95

grilled salmon with grilled vegetables and dijon sauce

# Filetto of Sole Oreganata 23.95

filet of sole, breadcrumbs, oregano, garlic & oil

# Gamberoni alla Brace 22.95

grilled jumbo shrimp with grilled vegetables

# Shrimp Scampi over Linguine 23.95

sautéed jumbo shrimp with white wine sauce

# Gamberoni Fra Diavolo with Pasta 23.95

shrimp with a spicy tomato sauce

# Gamberi Parmigiana with Pasta 22.95

breaded shrimp with fresh tomato sauce and mozzarella

# Pesce del Giorno Priced Accordingly

fish of the day - Ask server for Selection-

*(See Our Desserts Menu)*

*Dolci & Caffé*

*Champagne & Sparkling Wines*

# Asti Spumante 34.00

Moët and Chandon White Star 80.00

William Wycliff 19.00

*White Wines*

Santa Margherita Pinot Grigio 55.00

dry, full bodied, crisp and firm in structure with an intense and special spicy perfume

# Ecco Domani Pinot Grigio 26.00

straw yellow color, pleasant floral and tropical aromas, light, crisp, clean and refreshing flavor

# Mirassou Sauvignon Blanc 26.00

zingy wine with tropical fruit and melon notes highlighted by subtle grassy characters, crisp acidity and bright fruit

# Mezzacorona Chardonnay 26.00

straw yellow in color, pleasant distinctive fruity fragrance, harmonic, lightly aromatic finish

*Red Wines*

# Da Vinci Chianti 31.00

well balanced and ripe with flavors of plum and dark fruit

# Ecco Domani Merlot 26.00

rich and full-bodied with superb fruit depth and voluptuous, ripe berry flavors

# Bolla Amarone 80.00

deep garnet red. Rich delicate, nutty, spices and dried fruit scented

# Robert Mondavi Private Selection Cabernet Sauvignon 32.00

dark cherry, berry and chocolate aromas and flavors characteristic of high-quality California Cabs

# Riviera Red House Wine, Imported 22.00

a full-bodied, dry, robust red wine with a pleasant nose reminiscent of ripe cherries

# Stemmari Nero d’Avola 26.00

smooth cherry-plum flavors and vanilla-spice nuances

# Lindemans Bin #50 Shiraz 26.00

medium to full-bodied, packed with plum flavors, dark chocolate and spice, with a long, elegant finish

*Blush Wines*

# Beringer White Zinfandel 26.00

balanced white bright fruitiness that coats your mouth and carries through to the back with a nice crispness

*House Wine*

# White - Red - Rosé

Served by the Half Carafe and Full Carafe

**IMPORTED**

*Beers*

# Heineken, Corona, Peroni 5.50

**DOMESTIC**

# Budweiser, Coors Light 5.50

*Pellegrini Mineral Water*

# Small ............. 3.75 Large 7.00