

# Antipasti / Insalate

## (Appetizers / Salads)

<b>Antipasto all'Italiana</b> .....9.95	<b>Shrimp Cocktail</b> ..... 11.95
<i>prosciutto, salami, artichokes, olives, mushrooms and cheeses</i>	<i>fresh shrimp with cocktail sauce</i>
<b>Insalata Caprese</b> .....9.95	<b>Clams Oreganata</b> ..... 10.95
<i>fresh tomato, mozzarella, roasted peppers and basil</i>	<i>baked clams</i>
<b>Grigliata di Verdura</b> .....6.95	<b>Clams Posillipo</b> ..... 12.95
<i>mixed grilled vegetables</i>	<i>steamed clams with tomato, basil and herbs</i>
<b>Insalata Tre Colori</b> .....8.50	<b>Zuppa di Mussels</b> .....9.95
<i>salad with endive, raddichio and arugula, goat cheese and pignoli</i>	<i>mussels in light marinara sauce</i>
<b>* Insalata di Caesar</b> .....6.95	<b>Calamari Fritti</b> ..... 11.95
<i>caesar salad</i>	<i>fried calamari</i>
<b>Insalata Riviera</b> .....6.95	<b>Calamari alla Griglia</b> ..... 11.95
<i>special mixed green house salad</i>	<i>grilled calamari seasoned with olive oil, garlic, lemon juice and herbs</i>

## Bredo

### (Soup)

Minestrone or Pasta Fagioli  
5.95

## Primi Piatti

### (Pastas)

<b>Rigatoni al Filetto di Pomodoro</b> .....9.95	<b>Farfalle al Pesto</b> ..... 13.95
<i>pasta with fresh tomato sauce, onions and basil</i>	<i>pasta with basil, pine nuts, garlic and seasoning</i>
<b>Capellini di Mare</b> ..... 19.95	<b>Linguine Nere (Black Linguine)</b> .... 14.95
<i>angel hair pasta with shrimp, clams, calamari and mussels in a red sauce</i>	<i>fresh pasta with spiced marinara sauce</i>
<b>Orecchiette con Broccoli</b> ..... 13.95	<b>Rigatoni all' Amatriciana</b> ..... 12.95
<i>shell pasta with broccoli in a garlic sauce</i>	<i>pasta with smoked bacon, onion, fresh tomato sauce, basil and herbs</i>
<b>Linguine alla Vongole</b> ..... 17.95	<b>Rigatoni ala'Ortolana</b> ..... 12.95
<i>linguine with white or red clam sauce</i>	<i>pasta with fresh tomato sauce, eggplant, onions, ricotta cheese and basil</i>
<b>Farfalle Riviera</b> ..... 16.95	<b>Penne Vodka</b> ..... 13.95
<i>bowtie pasta with smoked salmon, green peas, shiitake &amp; onions, in a light tomato sauce and a touch of cream</i>	<i>pasta with vodka in a pink cream sauce</i>
<b>Fettuccine Carbonara</b> ..... 14.95	<b>Capellini Primavera</b> ..... 13.95
<i>pasta with onions, prosciutto and cream sauce</i>	<i>angel hair pasta with fresh vegetables in a white sauce, garlic</i>
<b>Gnocchi Sorrentino</b> ..... 14.95	<b>Manicotti Baked</b> ..... 13.95
<i>fresh potato pasta with fresh tomato sauce, mozzarella and basil</i>	<i>with fresh tomato sauce and mozzarella</i>
<b>Spaghetti Puttanesca</b> ..... 13.95	<b>Baked Ravioli</b> ..... 13.95
<i>pasta with fresh tomato, basil, garlic and olive oil, Gaeta olives, onions, capers and anchovies</i>	<i>cheese ravioli with fresh tomato sauce and mozzarella</i>
	<b>Eggplant Parmigiana with Pasta</b> . 13.95
	<i>served with choice of pasta</i>

\* Consuming raw or undercooked meats, poultry, seafood, shellsh or eggs may increase your risk of foodborne illness.

# Secondi Piatti

(Main Courses)

All Main Courses served with Vegetables and Roasted Potatoes

## Pollo (Chicken)

<b>Petto di Pollo Rosemarino</b> .....	15.95
<i>chicken breast spiced with rosemary sauce and grilled vegetables</i>	
<b>Pollo Scarpatiello</b> .....	14.95
<i>pieces of chicken on bones with garlic, balsamic vinegar, olive oil, roasted peppers and fresh herbs</i>	
<b>Pollo Milanese Capricciosa</b> .....	15.95
<i>breaded and pan fried breast of chicken topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
<b>Pollo Francese</b> .....	16.95
<i>chicken sautéed in butter and lemon sauce</i>	
<b>Pollo Piccata</b> .....	16.95
<i>chicken sautéed with white wine, lemon and capers</i>	
<b>Pollo Parmigiana with Pasta</b> .....	15.95
<i>breaded breast of chicken in a tomato sauce and mozzarella</i>	

## Vitella (Veal)

<b>* Costoletta di Vitella</b> .....	29.95
<i>grilled veal chop with grilled vegetables</i>	
<b>Costoletta Milanese Capricciosa</b> .....	18.95
<i>breaded veal cutlet topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
<b>Veal Marsala</b> .....	20.95
<i>sautéed with marsala wine and mushrooms</i>	
<b>Veal Sorrentina</b> .....	20.95
<i>sautéed with sherry wine topped with eggplant, prosciutto and mozzarella</i>	
<b>Veal Parmigiana with Pasta</b> .....	18.95
<i>breaded veal cutlet in tomato sauce and mozzarella</i>	

## Pesce (Fish)

<b>Salmone alla Brace</b> .....	20.95
<i>grilled salmon with grilled vegetables and dijon sauce</i>	
<b>Filetto of Sole Oreganata</b> .....	20.95
<i>filet of sole, breadcrumbs, oregano, garlic &amp; oil</i>	
<b>Gamberoni alla Brace</b> .....	19.95
<i>grilled jumbo shrimp with grilled vegetables</i>	
<b>Shrimp Scampi over Linguine</b> .....	20.95
<i>sautéed jumbo shrimp with white wine sauce</i>	
<b>Gamberoni Fra Diavolo with Pasta</b> .....	20.95
<i>shrimp with a spicy tomato sauce</i>	
<b>Gamberi Parmigiana with Pasta</b> .....	19.95
<i>breaded shrimp with fresh tomato sauce and mozzarella</i>	
<b>Pesce del Giorno</b> .....	Priced Accordingly
<i>fish of the day - Ask server for Selection-</i>	

## Dolci & Caffé

(See Our Desserts Menu)

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## Champagne & Sparkling Wines

Asti Spumante.....	32.00
Moët and Chandon White Star .....	78.00
William Wycliff .....	17.00

## White Wines

Santa Margherita Pinot Grigio .....	53.00
<i>dry, full bodied, crisp and firm in structure with an intense and special spicy perfume</i>	
Ecco Domani Pinot Grigio.....	24.00
<i>straw yellow color, pleasant floral and tropical aromas, light, crisp, clean and refreshing flavor</i>	
Mirassou Sauvignon Blanc .....	24.00
<i>zingy wine with tropical fruit and melon notes highlighted by subtle grassy characters, crisp acidity and bright fruit</i>	
Mezzacorona Chardonnay.....	24.00
<i>straw yellow in color, pleasant distinctive fruity fragrance, harmonic, lightly aromatic finish</i>	

## Red Wines

Da Vinci Chianti.....	29.00
<i>well balanced and ripe with flavors of plum and dark fruit</i>	
Ecco Domani Merlot .....	24.00
<i>rich and full-bodied with superb fruit depth and voluptuous, ripe berry flavors</i>	
Bolla Amarone .....	78.00
<i>deep garnet red. Rich delicate, nutty, spices and dried fruit scented</i>	
Robert Mondavi Private Selection Cabernet Sauvignon .....	30.00
<i>dark cherry, berry and chocolate aromas and flavors characteristic of high-quality California Cabs</i>	
Riviera Red House Wine, Imported .....	20.00
<i>a full-bodied, dry, robust red wine with a pleasant nose reminiscent of ripe cherries</i>	
Stemmari Nero d'Avola.....	24.00
<i>smooth cherry-plum flavors and vanilla-spice nuances</i>	
Lindemans Bin #50 Shiraz .....	24.00
<i>medium to full-bodied, packed with plum flavors, dark chocolate and spice, with a long, elegant finish</i>	

## Blush Wines

Beringer White Zinfandel.....	24.00
<i>balanced white bright fruitiness that coats your mouth and carries through to the back with a nice crispness</i>	

## House Wine

White - Red - Rosé  
Served by the Half Carafe and Full Carafe

## Beers

<u>IMPORTED</u>		<u>DOMESTIC</u>	
Heineken, Corona, Peroni.....	5.00	Budweiser, Coors Light.....	4.00

## Pellegrini Mineral Water

Small .....	2.75	Large.....	6.00
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