

## *Antipasti / Insalate* (Appetizers / Salads)

<p><b>Antipasto all'Italiana</b>..... 9.95 <i>prosciutto, salami, artichokes, olives, mushrooms and cheeses</i></p> <p><b>Insalata Caprese</b>..... 8.95 <i>fresh tomato, mozzarella, roasted peppers and basil</i></p> <p><b>Grigliata di Verdura</b>..... 5.50 <i>mixed grilled vegetables</i></p> <p><b>Insalata Tre Colori</b>..... 5.95 <i>salad with endive, raddichio and arugula</i></p> <p><b>Insalata di Caesar</b>..... 4.95 <i>caesar salad</i></p> <p><b>Insalata Riviera</b>..... 4.95 <i>special mixed green house salad</i></p>	<p><b>Shrimp Cocktail</b>..... 10.95 <i>fresh shrimp with cocktail sauce</i></p> <p><b>Clams Oreganata</b> ..... 9.95 <i>baked clams</i></p> <p><b>Clams Posillipo</b> ..... 11.95 <i>steamed clams with tomato, basil and herbs</i></p> <p><b>Zuppa di Mussels</b> ..... 8.95 <i>mussels in light marinara sauce</i></p> <p><b>Calamari Fritti</b>..... 9.95 <i>fried calamari</i></p> <p><b>Calamari alla Griglia</b>..... 9.95 <i>grilled calamari seasoned with olive oil, garlic, lemon juice and herbs</i></p>
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## *Bredo* (Soup)

**Minestrone or Pasta Fagioli**  
4.95

## *Primi Piatti* (Pastas)

<p><b>Rigatoni al Filetto di Pomodoro</b>..... 8.95 <i>pasta with fresh tomato sauce, onions and basil</i></p> <p><b>Capellini di Mare</b>..... 15.95 <i>angel hair pasta with shrimp, clams, calamari and mussels in a red sauce</i></p> <p><b>Orecchiette con Broccoli</b>..... 11.95 <i>shell pasta with broccoli in a garlic sauce</i></p> <p><b>Linguine alla Vongole</b>..... 13.95 <i>linguine with white or red clam sauce</i></p> <p><b>Farfalle Riviera</b>..... 12.95 <i>bowtie pasta with smoked salmon, green peas, shiitake &amp; onions, in a light tomato sauce and a touch of cream</i></p> <p><b>Fettuccine Carbonara</b>..... 12.95 <i>pasta with onions, prosciutto and cream sauce</i></p> <p><b>Gnocchi Sorrentino</b> ..... 12.95 <i>fresh potato pasta with fresh tomato sauce, mozzarella and basil</i></p> <p><b>Spaghetti Puttanesca</b>..... 11.95 <i>pasta with fresh tomato, basil, garlic and olive oil, Gaeta olives, onions, capers and anchovies</i></p>	<p><b>Farfalle al Pesto</b>..... 11.95 <i>pasta with basil, pine nuts, garlic and seasoning</i></p> <p><b>Linguine Nere (Black Linguine)</b>..... 13.95 <i>fresh pasta with spiced marinara sauce</i></p> <p><b>Rigatoni Matrigiana</b>..... 10.95 <i>pasta with smoked bacon, onion, fresh tomato sauce, basil and herbs</i></p> <p><b>Rigatoni ala'Ortolana</b>..... 10.95 <i>pasta with fresh tomato sauce, eggplant, onions, ricotta cheese and basil</i></p> <p><b>Penne Vodka</b>..... 11.95 <i>pasta with vodka in a pink cream sauce</i></p> <p><b>Capellini Primavera</b>..... 11.95 <i>angel hair pasta with fresh vegetables in a light sauce</i></p> <p><b>Manicotti Baked</b>..... 10.95 <i>with fresh tomato sauce and mozzarella</i></p> <p><b>Baked Ravioli</b>..... 10.95 <i>cheese ravioli with fresh tomato sauce and mozzarella</i></p> <p><b>Eggplant Parmigiana with Pasta</b>... 13.95 <i>served with choice of pasta</i></p>
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# Secondi Piatti

## (Main Courses)

All Main Courses served with Vegetables and Roasted Potatoes

### Pollo (Chicken)

<b>Petto di Pollo Rosemarino</b> .....	12.95
<i>chicken breast spiced with rosemary sauce and grilled vegetables</i>	
<b>Pollo Scarpatiello</b> .....	12.95
<i>pieces of chicken on bones with garlic, balsamic vinegar, olive oil, roasted peppers and fresh herbs</i>	
<b>Pollo Milanese Capricciosa</b> .....	13.95
<i>breaded and pan fried breast of chicken topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
<b>Pollo Francese</b> .....	15.95
<i>chicken sautéed in butter and lemon sauce</i>	
<b>Pollo Piccata</b> .....	15.95
<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> .....	24.95
<i>grilled veal chop with grilled vegetables</i>	
<b>Costoletta Milanese Capricciosa</b> .....	15.95
<i>breaded veal cutlet topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
<b>Veal Marsala</b> .....	18.95
<i>sautéed with marsala wine and mushrooms</i>	
<b>Veal Sorrentina</b> .....	18.95
<i>sautéed with sherry wine topped with eggplant, prosciutto and mozzarella</i>	
<b>Veal Parmigiana with Pasta</b> .....	17.95
<i>breaded veal cutlet in tomato sauce and mozzarella</i>	

### Pesce (Fish)

<b>Salmone alla Brace</b> .....	18.95
<i>grilled salmon with grilled vegetables</i>	
<b>Filetto of Sole Oreganata</b> .....	20.95
<i>filet of sole, breadcrumbs, oregano, garlic &amp; oil</i>	
<b>Gamberoni alla Brace</b> .....	17.95
<i>grilled jumbo shrimp with grilled vegetables</i>	
<b>Shrimp Scampi over Linguine</b> .....	18.95
<i>sautéed jumbo shrimp with white wine sauce</i>	
<b>Gamberoni Fra Diavolo with Pasta</b> .....	18.95
<i>shrimp with a spicy tomato sauce</i>	
<b>Gamberi Parmigiana with Pasta</b> .....	18.95
<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)

## Champagne & Sparkling Wines

Asti Spumante.....	28.00
Moët and Chandon White Star.....	78.00
William Wycliff.....	16.00

## White Wines

Santa Margherita Pinot Grigio.....	49.00
<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.....	23.00
<i>zingy wine with tropical fruit and melon notes highlighted by subtle grassy characters, crisp acidity and bright fruit</i>	
Mezzacorona Chardonnay.....	23.00
<i>straw yellow in color, pleasant distinctive fruity fragrance, harmonic, lightly aromatic finish</i>	
Riviera Trebbiano d'Abruzzo.....	18.00
<i>medium-bodied, dry white wine with a delicate, vinous aroma and a pleasant finish</i>	

## Red Wines

Da Vinci Chianti.....	29.00
<i>well balanced and ripe with flavors of plum and dark fruit</i>	
Bella Sera Merlot.....	22.00
<i>rich and full-bodied with superb fruit depth and voluptuous, ripe berry flavors</i>	
Bolla Amorone.....	68.00
<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.....	18.00
<i>a full-bodied, dry, robust red wine with a pleasant nose reminiscent of ripe cherries</i>	
Arancio Nero d'Avola.....	24.00
<i>smooth cherry-plum flavors and vanilla-spice nuances</i>	
Lindemans Bin #50 Shiraz.....	22.00
<i>medium to full-bodied, packed with plum flavors, dark chocolate and spice, with a long, elegant finish</i>	

## Blush Wines

Beringer White Zinfandel.....	21.00
<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

### IMPORTED

Heineken, Corona, Peroni..... 4.00

### DOMESTIC

Budweiser, Coors Light..... 3.50

## Pellegrini Mineral Water

Small..... 2.75

Large..... 5.50

# *Riviera*

Ristorante



*Our charming atmosphere will take  
you back to Italy*

————— Most Major Credit Cards Accepted —————

Restaurant Hours:

Mon-Thurs 11am-11pm • Fri. & Sat. 11am-12midnight

Sunday 12noon-11pm

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