

Antipasti / Insalate

(Appetizers / Salads)

Antipasto all'Italiana 12.95 <i>prosciutto, salami, artichokes, olives, mushrooms and cheeses</i>	Shrimp Cocktail 13.95 <i>fresh shrimp with cocktail sauce</i>
Insalata Caprese 12.95 <i>fresh tomato, mozzarella, roasted peppers and basil</i>	Clams Oreganata 13.95 <i>baked clams</i>
Grigliata di Verdura 9.95 <i>mixed grilled vegetables</i>	Clams Posillipo 14.95 <i>steamed clams with tomato, basil and herbs</i>
Insalata Tre Colori 10.95 <i>salad with endive, raddichio and arugula, goat cheese and pignoli</i>	Zuppa di Mussels 12.95 <i>mussels in light marinara sauce</i>
* Insalata di Caesar 8.95 <i>caesar salad</i>	Calamari Fritti 13.95 <i>fried calamari</i>
Insalata Riviera 8.95 <i>special mixed green house salad</i>	Calamari alla Griglia 13.95 <i>grilled calamari seasoned with olive oil, garlic, lemon juice and herbs</i>

Bredo

(Soup)

Minestrone or Pasta Fagioli
7.95

Primi Piatti

(Pastas)

Rigatoni al Filetto di Pomodoro 13.95 <i>pasta with fresh tomato sauce, onions and basil</i>	Farfalle al Pesto 16.95 <i>pasta with basil, pine nuts, garlic and seasoning</i>
Capellini di Mare 23.95 <i>angel hair pasta with shrimp, clams, calamari and mussels in a red sauce</i>	Linguine Nere (Black Linguine) 17.95 <i>fresh pasta with spiced marinara sauce</i>
Orecchiette con Broccoli 15.95 <i>shell pasta with broccoli in a garlic sauce</i>	Rigatoni all' Amatriciana 15.95 <i>pasta with smoked bacon, onion, fresh tomato sauce, basil and herbs</i>
Linguine alla Vongole 21.95 <i>linguine with white or red clam sauce</i>	Rigatoni ala'Ortolana 15.95 <i>pasta with fresh tomato sauce, eggplant, onions, ricotta cheese and basil</i>
Farfalle Riviera 20.95 <i>bowtie pasta with salmon, green peas, shiitake & onions, in a light tomato sauce and a touch of cream</i>	Penne Vodka 17.95 <i>pasta with vodka in a pink cream sauce</i>
Fettuccine Carbonara 18.95 <i>pasta with onions, prosciutto and cream sauce</i>	Capellini Primavera 17.95 <i>angel hair pasta with fresh vegetables in a white sauce, garlic</i>
Gnocchi Sorrentino 17.95 <i>fresh potato pasta with fresh tomato sauce, mozzarella and basil</i>	Manicotti Baked 16.95 <i>with fresh tomato sauce and mozzarella</i>
Spaghetti Puttanesca 16.95 <i>pasta with fresh tomato, basil, garlic and olive oil, Gaeta olives, onions, capers and anchovies</i>	Baked Ravioli 16.95 <i>cheese ravioli with fresh tomato sauce and mozzarella</i>
	Eggplant Parmigiana with Pasta . 16.95 <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)

Petto di Pollo Rosemarino	18.95
<i>chicken breast spiced with rosemary sauce and grilled vegetables</i>	
Pollo Scarpatiello	18.95
<i>pieces of chicken on bones with garlic, balsamic vinegar, olive oil, roasted peppers and fresh herbs</i>	
Pollo Milanese Capricciosa	18.95
<i>breaded and pan fried breast of chicken topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
Pollo Francese	20.95
<i>chicken sautéed in butter and lemon sauce</i>	
Pollo Piccata	20.95
<i>chicken sautéed with white wine, lemon and capers</i>	
Pollo Parmigiana with Pasta	18.95
<i>breaded breast of chicken in a tomato sauce and mozzarella</i>	

Vitella (Veal)

*Costoletta di Vitella	31.95
<i>grilled veal chop with grilled vegetables</i>	
Costoletta Milanese Capricciosa	21.95
<i>breaded veal cutlet topped with tomato, red onions, basil, oil and balsamic vinegar</i>	
Veal Marsala	23.95
<i>sautéed with marsala wine and mushrooms</i>	
Veal Sorrentina	23.95
<i>sautéed with sherry wine topped with eggplant, prosciutto and mozzarella</i>	
Veal Parmigiana with Pasta	20.95
<i>breaded veal cutlet in tomato sauce and mozzarella</i>	

Pesce (Fish)

Salmone alla Brace	23.95
<i>grilled salmon with grilled vegetables and dijon sauce</i>	
Filetto of Sole Oreganata	23.95
<i>filet of sole, breadcrumbs, oregano, garlic & oil</i>	
Gamberoni alla Brace	22.95
<i>grilled jumbo shrimp with grilled vegetables</i>	
Shrimp Scampi over Linguine	23.95
<i>sautéed jumbo shrimp with white wine sauce</i>	
Gamberoni Fra Diavolo with Pasta	23.95
<i>shrimp with a spicy tomato sauce</i>	
Gamberi Parmigiana with Pasta	22.95
<i>breaded shrimp with fresh tomato sauce and mozzarella</i>	
Pesce del Giorno	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.....	34.00
Moët and Chandon White Star	80.00
William Wycliff	19.00

White Wines

Santa Margherita Pinot Grigio	55.00
<i>dry, full bodied, crisp and firm in structure with an intense and special spicy perfume</i>	
Ecco Domani Pinot Grigio.....	26.00
<i>straw yellow color, pleasant floral and tropical aromas, light, crisp, clean and refreshing flavor</i>	
Mirassou Sauvignon Blanc	26.00
<i>zingy wine with tropical fruit and melon notes highlighted by subtle grassy characters, crisp acidity and bright fruit</i>	
Mezzacorona Chardonnay	26.00
<i>straw yellow in color, pleasant distinctive fruity fragrance, harmonic, lightly aromatic finish</i>	

Red Wines

Da Vinci Chianti.....	31.00
<i>well balanced and ripe with flavors of plum and dark fruit</i>	
Ecco Domani Merlot	26.00
<i>rich and full-bodied with superb fruit depth and voluptuous, ripe berry flavors</i>	
Bolla Amarone	80.00
<i>deep garnet red. Rich delicate, nutty, spices and dried fruit scented</i>	
Robert Mondavi Private Selection Cabernet Sauvignon	32.00
<i>dark cherry, berry and chocolate aromas and flavors characteristic of high-quality California Cabs</i>	
Riviera Red House Wine, Imported	22.00
<i>a full-bodied, dry, robust red wine with a pleasant nose reminiscent of ripe cherries</i>	
Stemmari Nero d'Avola.....	26.00
<i>smooth cherry-plum flavors and vanilla-spice nuances</i>	
Lindemans Bin #50 Shiraz	26.00
<i>medium to full-bodied, packed with plum flavors, dark chocolate and spice, with a long, elegant finish</i>	

Blush Wines

Beringer White Zinfandel.....	26.00
<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.....	5.50	Budweiser, Coors Light.....	5.50

Pellegrini Mineral Water

Small	3.75	Large.....	7.00
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