

APPETIZERS

MIXED BABY GREENS 10.
CUCUMBER, TOMATO, RED WINE VINAIGRETTE
ADD GORGONZOLA OR GOAT CHEESE 13.

CRISPY GOAT CHEESE SALAD 14.
MIXED GREENS, ROASTED BEETS, WALNUTS,
RASPBERRY VINAIGRETTE

CAESAR SALAD 11.

ITALIAN SALAD 15.
ESCAROLE, ROASTED PEPPERS, OLIVES,
CELERY, ARTICHOKES, RED ONION, PECORINO,
RED WINE VINAIGRETTE

ADD TO ANY SALAD:
CHICKEN BREAST – 6 / SHRIMP – 8 / SALMON - 10

ROASTED ARTICHOKE HEARTS 14.
ARUGULA, PECORINO, TRUFFLE OIL

SPIEDINI ALA ROMANA 14.
ANCHOVY-CAPER SAUCE

CHICKPEA BITES 14.
SMOKED PAPRIKA AIOLI

FRIED CALAMARI 20.
CHILI AIOLI, MARINARA

MEATBALLS 14.
TOMATO SAUCE, RICOTTA

PIZZETTE

MARGHERITA 14.
MARINARA, FRESH MOZZARELLA, BASIL

CAULIFLOWER 16.
BACON, ROBIOLA, PECORINO,
FRESH MOZZARELLA, TRUFFLE OIL

MEATBALL 16
MARINARA, RICOTTA, PECORINO,
FRESH MOZZARELLA, BASIL

SAUSAGE 16
MARINARA, CANDIED ONIONS,
CHERRY PEPPERS, FRESH MOZZARELLA

CRISPY EGGPLANT 15.
ROASTED PEPPERS, MARINARA, PECORINO,
FRESH MOZZARELLA, ARUGULA

CHICKEN PARMIGIANA 16.
MARINARA, RICOTTA, PECORINO,
FRESH MOZZARELLA, BASIL

RISOTTO

SEAFOOD 32.
SHRIMP, CLAMS, CALAMARI, SALMON,
ROASTED PEPPERS, PEAS, SAFFRON

CHICKEN 26.
PORCINI MUSHROOMS, PEAS & PECORINO

SIMPLY GRILLED

WITH OLIVE OIL, SALT & PEPPER
& MARKET VEGETABLES

SCOTTISH SALMON 30
CHICKEN BREAST 26
FILET MIGNON 45
DAILY MIXED GRILLE 36.

PASTA

ORECCHIETTE WITH CHICKEN APPLE SAUSAGE 24
CAULIFLOWER, RAISINS, PINE NUTS, GARLIC,
PARSLEY, OLIVE OIL, PECORINO

PENNE ALLA VODKA 24.
PANCETTA, SHALLOTS, VODKA, TOMATO, CREAM

MUSHROOM RAVIOLI 24.
SHALLOTS, SHERRY WINE, CREAM, TRUFFLE OIL

RIGATONI AMATRICIANA 24.
PANCETTA, ONIONS, PLUM TOMATOES, BASIL

LINGUINE WITH SHRIMP & CLAMS 28.
GARLIC, OLIVE OIL TOUCH OF MARINARA

LINGUINE WITH WHITE CLAM SAUCE 26.

RIGATONI BOLOGNESE 26.
BEEF & VEAL, WHITE WINE, CREAM,
TOUCH OF TOMATO

SUNDAY GRAVY 26.
RIGATONI, MEATBALL, BRAISED PORK,
PECORINO, RICOTTA

**GF PASTA AVAILABLE FOR AN ADDITIONAL
CHARGE**

SEAFOOD

SALMON PICCATA 30.
LEMON, CAPERS, WHITE WINE, BUTTER, STRING
BEANS, ARTICHOKE & PECORINO RISOTTO

SHRIMP FRANCESE 28.
LEMON, WHITE WINE, BUTTER,
SAUTÉED SPINACH, JASMINE RICE

BEEF

PORCINI DUSTED FILET MIGNON 45.
TRUFFLE FRIES, SAUTÉED SPINACH,
NATURAL SAUCE

CHICKEN

CHICKEN PARMIGIANA 28.
RIGATONI, MARINARA

CHICKEN MARSALA 28.
MUSHROOM, MARSALA WINE SAUCE,
ASPARAGUS, POTATO CROQUETTES

CHICKEN WITH ARTICHOKE HEARTS 28.
LEMON, WHITE WINE, BUTTER,
SAUTÉED SPINACH, JASMINE RICE

CHICKEN PICCATA 28.
LEMON, CAPERS, WHITE WINE, BUTTER,
SERVED OVER LINGUINE

BONELESS CHICKEN SCARPARIELLO 28.
MUSHROOMS, VINEGAR PEPPERS, POTATOES,
LEMON GARLIC WHITE WINE

ENTRÉE SALADS & SANDWICHES

THAI BEEF SALAD 24.

ARUGULA, PEANUTS, ENDIVE, RED PEPPERS,
PEANUT DRESSING, CRISPY WONTONS

PAN ROASTED SALMON SALAD 22.

MIXED GREENS, GRILLED ASPARAGUS, TOMATO,
ROBIOLA CHEESE, PISTACHIOS, MUSTARD
VINAIGRETTE

TUSCAN CHICKEN SALAD 18.

CURED OLIVES, ROASTED PEPPERS, RED ONIONS,
HOUSE MADE CROUTONS

RIVER CITY BURGER 20.

WHITE CHEDDAR, BACON, SHOE STRING FRIES,
TOASTED ROLL OR SANDWICH SIZE ENGLISH MUFFIN,
LETTUCE, TOMATO, HOUSE MADE PICKLE

ACCOMPANIMENTS

PEAS & ONIONS 8.

ESCAROLE & BEANS 8.

GARLIC & OLIVE OIL

SAUTÉED SPINACH 8.

ROASTED CAULIFLOWER 12.

STRING BEANS 10.

GARLIC & OIL, OR MARINARA

THICK CUT FRIES 8.

SHOE STRING FRIES 7.

TRUFFLE FRIES 9.

WHIPPED POTATOES 8.

TONIGHT'S SPECIALS

WINE SPECIAL

MERLOT, WHITE HALL LANE, NAPA VALLEY 16 / CHARDONNAY, HUNGRY BLONDE, NAPA VALLEY 16.

PLEASE NOTE THE 3% 'FOR THE KITCHEN' CHARGE ON YOUR CHECK. THIS IS CHARGED ON FOOD ONLY AND WILL GO DIRECTLY TO THE KITCHEN STAFF FOR ALL THEIR HARD WORK AND DEDICATION. KITCHEN STAFF ARE NOT LEGALLY ALLOWED TO SHARE IN THE "TIPS" THAT YOU LEAVE FOR YOUR SERVER. WE HOPE YOU FEEL COMFORTABLE WITH THIS SMALL CHARGE, BUT IF YOU PREFER, WE ARE HAPPY TO REMOVE IT FROM YOUR CHECK

WINE

SPARKLING WINE

'NV Prosecco \$12

Carletto, Veneto, Italy

NV Lambrusco \$12

San Giuseppe, Emilia Romana, Italy

WHITE WINE

2018 Riesling, Mosel \$12.

Reichsgraf von Kesselstatt, Germany

2020 Malvasia, Grechetto \$10.

Frascati Fontana Candida, Lazio Italy

2020 Pinot Grigio \$9.5

Ca'Donini, Italy

2020 Sauvignon Blanc \$14.

Kim Crawford, Marlborough, NZ

2020 Chardonnay \$12.

Gnarly Head, Central Coast, CA

2019 Chardonnay \$13.

Mas La Chevaliere, Languedoc, FR

ROSE

2020 Syrah, Grenache \$12

Listel, Provence, FR

RED WINE

2020 Cabernet, \$14

Blackstone, California

2019 Pinot Noir \$12

10 Span, Carneros, California

2018 Malbec \$14

Ruca Malen. Mendoza Argentina

2019 Barbera Di Asti \$13

Bricco Garitta, Piedmont, Italy

2016 Barolo \$16

Cascina del Torco, Lombardia, Italy

2019 Montepulciano \$12

Vicolo, Abruzzi, Italy

BEER

BOTTLES

Cider, Downeast, Boston, MA \$7.5

Pear Cider, Doc's Warwick, NY \$7.5

IPA, Hop Commander, NY \$8

Hazy IPA Life in the Clouds, Ontario \$10

Brown Ale, Newcastle England \$8

Porter, Smuttynose Hampton, NH \$8

Lager, Narragansett, RI \$6

Malt Lager, Kirin Ichiban, Japan \$7

Pale Lager, Corona, MX \$6.5

Lager, Heineken \$7

Lager, Heineken Light \$7

Lager, Amstel Light \$7

Lager, Stella Artois \$7

Light Lager, Coors Lt \$5.5

Light Lager, Michelob Ultra \$5.5

Non-Alcoholic Heineken 0.0 \$6.5

GF Lager, Estrella, Spain \$6

TAP = \$8.00

Grapefruit Wheat Beer

Anytime Sunshine, Blue Point, NY

Lager

Modelo, Mexico

Belgium Style Wheat Ale

Blue Moon, Canada

Freschester Pale Ale

Captain Lawrence, Elmsford, NY

Bavarian Pilsner

Von Trapp, Stowe, VT

Sloop Juice Hazy IPA

Sloop Brewery, East Fishkill, NY

Brick Row Red Ale

Crossroads Catskills, NY

Summer Ale

Sam Adams, Boston, MA