

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

CHICKPEA BITES 13.
SMOKED PAPRIKA AIOLI

FRIED CALAMARI 18.
CHILI AIOLI, MARINARA

MEATBALLS 12.
TOMATO SAUCE, RICOTTA

PIZZETTE

MARGHERITA 13.
MARINARA, FRESH MOZZARELLA, BASIL

CAULIFLOWER 15.
ROBBIOLA, BACON, PECORINO, TRUFFLE OIL,
FRESH MOZZARELLA

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

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

CRISPY EGGPLANT 14.
ROASTED PEPPERS, MARINARA, PECORINO,
FRESH MOZZARELLA, ARUGULA

CHICKEN PARM 15.
MARINARA, RICOTTA, PECORINO,
FRESH MOZZARELLA, BASIL

PASTA

ORECCHIETTE 23
CHICKEN APPLE SAUSAGE, CAULIFLOWER,
PINE NUTS, RAISINS, PECORINO

PENNE ALLA VODKA 22.
PANCETTA, SHALLOTS, VODKA, TOMATO, CREAM

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

LINGUINE WITH SHRIMP & CLAMS 26.
GARLIC, OLIVE OIL TOUCH OF MARINARA

RIGATONI AMATRICIANA 23.
PANCETTA, ONIONS, PLUM TOMATOES, BASIL

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

ENTRÉE SIZE SALADS

THAI BEEF 20.
ARUGULA, PEANUTS, ENDIVE, RED PEPPERS,
PEANUT DRESSING, CRISPY WONTONS

PAN ROASTED SALMON 20.
MIXED GREENS, GRILLED ASPARAGUS,
PISTACHIOS, TOMATO, ROBIOLA CHEESE,
MUSTARD VINAIGRETTE

CAESAR CHICKEN 18.
CURED OLIVES, ROASTED PEPPERS, RED ONIONS,
HOUSE MADE CROUTONS

SEAFOOD

SHRIMP FRANCESE 26.
LEMON, WHITE WINE, BUTTER,
GARLIC SPINACH, JASMINE RICE

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

SALMON PICCATA 28.
LEMON, CAPERS, WHITE WINE, BUTTER,
STRING BEANS, ARTICHOKE & PECORINO RISOTTO

MEAT

CHICKEN PARM 24.
RIGATONI, MARINARA

LEMON CHICKEN 24.
BONE IN CHICKEN, FRESH HERBS,
LEMON & WHITE WINE SAUCE,
STRING BEANS, POTATOES & ONIONS

CHICKEN MARSALA 26.
MUSHROOM, MARSALA WINE SAUCE,
GRILLED ASPARAGUS, POTATO CROQUETTES

CHICKEN WITH ARTICHOKE HEARTS 24.
LEMON, WHITE WINE, BUTTER,
SAUTÉED SPINACH, JASMINE RICE

BONELESS CHICKEN SCARPARELLO 24.
MUSHROOMS, VINEGAR PEPPERS, POTATOES,
LEMON GARLIC WHITE WINE

FILET MIGNON 45.
PORCINI DUST, GARLIC SPINACH,
TRUFFLE & PECORINO FRIES,
NATURAL SAUCE

RIVER CITY BURGER 17.
WHITE CHEDDAR, BACON, SHOE STRING FRIES,
TOASTED ROLL OR SANDWICH SIZE ENGLISH MUFFIN,
LETTUCE, TOMATO, HOUSE MADE PICKLE

MOS BURGER 17.
MUSHROOM, ONION, SWISS, CHILI AIOLI,
TOASTED ROLL, THICK CUT FRIES,
HOUSE MADE PICKLE

SIMPLY GRILLED

WITH OLIVE OIL, SALT & PEPPER

SCOTTISH SALMON 28
CHICKEN BREAST 24
FILET MIGNON 45
DAILY MIXED GRILLE 28.

MARKET VEGETABLES

ACCOMPANIMENTS

PEAS & ONIONS 8.

ESCAROLE & BEANS 8.
GARLIC & OLIVE OIL

SAUTÉED SPINACH 8.

ROASTED CAULIFLOWER 10.

STRING BEANS 8.
GARLIC & OIL, OR MARINARA

THICK CUT OR SHOE STRING FRIES 7.

TRUFFLE FRIES 9.

WHIPPED POTATOES 8.

ROASTED POTATOES & ONION 7.



BY THE GLASS

WINES

~~SPARKLING WINE~~

NV Prosecco, \$11
Carletto, Veneto, Italy

WHITE WINE

2017 Pinot Grigio, \$9.5
Ca'Donini, Italy

2015 Greco Di Tufo \$12
Cantine Di Marzo, Campania, IT

2019 Sauvignon Blanc \$12.
13 Celsius, Marlborough, NZ

2017 Chardonnay, \$12.
Mas La Chevaliere, Languedoc, FR

2017 Chardonnay, \$12.
Noble Vines, Monterey, CA

ROSE

2018 Pinot Noir \$12
Maison Nicolas, Provence, FR

RED WINE

2018 Cabernet, \$13
Ravage, California

2017 Pinot Noir \$12
10 Span, Carneros, CA

2018 Malbec \$13
Ruca Malen. Mendoza AR

2019 Barbera Di Asti \$13
Bricco Garitta, Piedmont, Italy

2016 Barolo \$15
Cascina del Torce, Lombardia, Italy

BEER

~~BOTTLE~~

Cider Downeast, Boston, MA \$7.5

Pear Cider Doc's Warwick, NY \$7.5

Lager, Narragansett, RI \$6

Wheat Ale, Allagash, MA \$7

IPA \$9.5

Life in the Clouds, Sloop, Ontario, CA

Brown Ale, \$8

Newcastle Brown, England

Porter \$8

Robust, Smuttynose Hampton, NH

Lager, Stella Artois \$6.5

Lager, Corona \$6.5

Lager, Heineken \$6.5

Lager, Heineken Light \$6.5

Lager, Amstel Light \$6.5

Lager, Coors Light \$5.5

TAP = \$8.00

Lager

Spaten, Munich

Golden Ale

Summer Love, Victory, Downingtown, PA

Wheat Ale

Dayfall, Stone, Escondido, CA

Pale Ale

Captain Lawrence, Elmsford, NY

IPA

Juice Bomb, Sloop, Fishkill, NY

Stout

Guinness, Dublin, Ireland