

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 – 6/4 SHRIMP – 8 / SALMON - 10

ROASTED ARTICHOKE HEARTS 14.
ARUGULA, PECORINO, TRUFFLE OIL

SPIEDINI ALA ROMANA 14.
ANCHOVY-CAPER SAUCE

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

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 PARMIGIANA 15.
MARINARA, RICOTTA, PECORINO,
FRESH MOZZARELLA, BASIL

RISOTTO

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

CHICKEN BREAST, PEAS, PORCINI & PECORINO 26

SHRIMP AND ASPARAGUS 28.
SUN DRIED TOMATOES, MUSHROOMS, ROBIOLA

SIMPLY GRILLED

WITH OLIVE OIL, SALT & PEPPER

SCOTTISH SALMON 28
CHICKEN BREAST 24
FILET MIGNON 45
DAILY MIXED GRILLE 32.

PASTA

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

PENNE ALLA VODKA 23.
PANCETTA, SHALLOTS, VODKA, TOMATO, CREAM

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

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

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

WHOLE WHEAT TAGLIATELLE PRIMAVERA 26.
ARTICHOKES, SPINACH, MUSHROOMS, RED ONION,
GARLIC, OLIVE OIL, PECORINO

LINGUINE WITH WHITE CLAM SAUCE 24.
GARLIC, OLIVE OIL, PARSLEY

LINGUINE WITH SHRIMP FRA DIAVOLO 26.

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

GF PASTA AVAILABLE FOR AN ADDITIONAL CHARGE

SEAFOOD

SALMON PICCATA 28.
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 26.
RIGATONI, MARINARA

LEMON CHICKEN 26.
BONE IN CHICKEN, FRESH HERBS,
LEMON & WHITE WINE SAUCE,
STRING BEANS, POTATOES & ONIONS

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

CHICKEN WITH ARTICHOKE HEARTS 26.
LEMON, WHITE WINE, BUTTER,
SAUTÉED SPINACH, JASMINE RICE

CHICKEN PICCATA 26.
LEMON, CAPERS, WHITE WINE, BUTTER,
SERVED OVER LINGUINE

BONELESS CHICKEN SCARPARELLO 26.
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 20.

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 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

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 \$13.
Kim Crawford, Marlborough, NZ

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

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

ROSE

2018 Syrah, Grenache \$12
Listel, Provence, FR

RED WINE

2018 Cabernet, \$13
Dark Horse, California

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

2018 Malbec \$14
Ruca Malen. Mendoza AR

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

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

BEER

Cider Downeast, Boston, MA \$7.5

Pear Cider Doc's Warwick, NY \$7.5

Lager, Narragansett, RI \$6

GF Lager, Estrella, Spain \$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, Corona \$6.5

Lager, Heineken \$6.5

Lager, Heineken Light \$6.5

Lager, Amstel Light \$6.5

Lager, Coors Light \$6.5

Lager, Stella Artois \$6.5

TAP = \$8.00

Lager

Spaten, Munich, Germany

Wheat Ale

Witte, Ommegang, Cooperstown, NY

Pale Ale

Captain Lawrence, Elmsford, NY

Sour IPA

Hyper Beam, Sixpoint, Brooklyn, NY

IPA

Juice Bomb, Sloop, Fishkill, NY

Stout

Guinness, Dublin, Ireland.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE SPEAK TO YOUR SERVER OR THE MANAGER