

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

ARTICHOKE 16.
ROBIOLA, RED ONION, PECORINO,
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 26.
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 SCARPARIELLO 24.
MUSHROOMS, VINEGAR PEPPERS, POTATOES,
LEMON GARLIC WHITE WINE

FILET MIGNON 36.
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 26
CHICKEN BREAST 24
FILET MIGNON 36
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.



SAFETY MEASURES

IN ORDER TO MAINTAIN A SAFE ENVIRONMENT FOR OUR STAFF AND OUR GUESTS, WE WILL CONTINUE TO FOLLOW OUR ENHANCED PERSONAL HYGIENE, CLEANING AND SANITIZING PROTOCOLS AS RECOMMENDED BY THE WESTCHESTER COUNTY HEALTH DEPARTMENT, THE RESTAURANT ASSOCIATION AND THE CDC.

SOME OF THE THINGS WE ARE DOING YOU WILL NOTICE, AND OTHERS WILL NOT BE SO OBVIOUS, BUT REST ASSURED WE ARE DOING EVERYTHING WE CAN TO KEEP THE RESTAURANT OPERATING IN A SAFE AND HEALTHY MANNER.

- ALL STAFF HAVE THEIR TEMPERATURE CHECKED DAILY UPON ARRIVING AT WORK
 - ALL STAFF WILL CONTINUE TO WEAR FACE COVERINGS
 - HAND WASHING AND SANITIZING WILL CONTINUE
- GLOVES WILL BE WORN WHEN COMING IN CONTACT WITH FOOD OR DRINKS OR HANDLING ITEMS TO BE SERVED TO OUR GUESTS
- WE WILL SANITIZE ALL SURFACES WITH A BLEACH BASED PRODUCT AT THE BEGINNING OF EACH SHIFT, AND THROUGHOUT THE EVENING.
 - ALL MENUS WILL BE SINGLE USE

RIVER CITY NEWS

CURRENTLY WE ARE SERVING OUR ITALIAN-AMERICAN INSPIRED MENU NIGHTLY (CLOSED TUESDAYS).

RESERVATIONS FOR OUTSIDE DINING ON OUR PATIO, OR FOR DINING INDOORS ARE AVAILABLE BY CALLING US AT 914-591-2033 AFTER 12PM OR BY CLICKING THE RESERVATION LINK ON OUR HOMEPAGE.

WE CONTINUE TO OFFER OUR FULL MENU AS WELL AS FAMILY STYLE OPTIONS FOR CURBSIDE PICKUP AND COMPLIMENTARY LOCAL DELIVERY.

WE WELCOME YOUR OPINIONS, COMPLIMENTS AND SUGGESTIONS.

EMAIL: BOBBY@RIVERCITYGRILLE.COM

AS ALWAYS, WE TRULY APPRECIATE YOUR SUPPORT, ESPECIALLY DURING THIS UNCERTAIN TIME
AS ALWAYS, WE TRULY APPRECIATE YOUR SUPPORT AND WE HOPE YOU ENJOY YOUR DINING EXPERIENCE

BY THE GLASS WINES

SPARKLING WINE

NV Prosecco,	\$10
Terrazzo, Veneto, Italy	
Lambrusco,	\$9
San Giuseppe, Emilia-Romana, Italy	

WHITE WINE

2017 Pinot Grigio,	\$9.5
Ca'Donini, Italy	
2017 Sauvignon Blanc	\$10.5
Hay Maker, Marlborough, NZ	
2017 Riesling,	\$9.25
Blufeld, Mosel, Germany	
2017 Chardonnay,	\$12.
Mas La Chevaliere, Languedoc, FR	
2017 Chardonnay,	\$12.
Concannon, Monterey, CA	

ROSE WINE

2016 Syrah	\$12
Listel, Cotes de Provence, France	

RED WINE

2016 Pinot Noir	\$10
10 Span, California	
2017 Chianti	\$12
Casttelsina, Tuscany Italy	
2015 Malbec,	\$10
Cuma, Mendoza, Argentina	
2016 Cabernet,	\$12
Dark Horse, California	
2017 Tempranillo,	\$9
Honoro Vera, Rioja, Spain	

BEER

TAP = \$8.00

Lager	
Spaten, Munich, Germany	
American Pilsner	
War Flag, Brooklyn, NY	
Prohibition Ale	
Speakeasy, San Francisco, CA	
Pale Ale	
Captain Lawrence, Elmsford, NY	
IPA	
Juice Bomb, Sloop, Fishkill, NY	
Stout	
Guinness, Ireland	

SEASONAL = \$9.00

Session Ale	
Easy Jack, Firestone Walker, Paso Robles, CA	

BOTTLED

Cider, Downeast, Boston, MA	\$7.5
Cider, Doc's, Warwick, NY	\$7.5
Pear Cider, Doc's, Warwick, NY	\$7.5
Lager, Narragansett, RI	\$6
Gluten Free Lager,	\$6
Estrella Damm Daura, Spain	
Cream Ale	
Six Point "Sweet Action" NY	\$8
IPA	
Collective Arts "Life in the Clouds"	\$9.5
Brown Ale,	\$8
Newcastle Brown, England	
Porter	
Greenport, 'Black Duck' NY	\$8

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