

River's Edge

A Tuscan Grille

Dinner Menu

Appetizers

Calamari Fritto

A plateful of calamari lightly dusted with seasoned flour, then flash fried.
Served with marinara sauce and pesto aioli. \$8

Bruschetta Gambretto

Melted mozzarella crostini topped with marinated tomato, basil and garlic
finished with diced grilled shrimp. \$7

Milto con Brodo

Mussels sautéed in olive oil, butter and garlic; opened with a white wine and seafood broth then garnished
with diced tomato and fresh basil. Served with warm sourdough bread. \$12

Gambretto Grigliato

Jumbo shrimp, marinated and grilled, served with a tangy tomato pesto. \$9

Salads

Caesar Grigliato

Split hearts of romaine, brushed with olive oil and grilled.
Served with seasoned croutons, fresh Romano and a tangy Caesar dressing. \$8

Pera con Bavaglino lattuga

Fresh bib lettuce tossed with tarragon citrus vinaigrette, topped with slices of fresh pear,
candied walnuts, and chevre cheese. \$9

Insalata Di Gorgonzola

Spring mix of greens tossed with balsamic reduction and extra virgin olive oil topped
with gorgonzola cheese crumbles, tomato, cucumber and red onion. \$7

Complimentary Bread Available upon Request

Pasta

Marsala di Pollo

Chicken breast sautéed with mushroom, onion, garlic, and Marsala wine;
served over Chianti rigatelli pasta and wilted spinach. \$17

Picatta Carne di Vitello

veal scaloppini sautéed with onion, garlic, artichokes, and capers in a white wine sauce;
served aside a bed of capellini pesto pasta. \$21

Bolognese

Tangy Italian sausage tossed in a creamy marinara set atop al dente penne pasta. \$15

Gambretto con Capellini

Six marinated and grilled jumbo shrimp atop capellini tossed in sun-dried tomato pesto cream sauce. \$22

Nicademis di Cappesante

Seared prosciutto wrapped scallops sit atop a bed of linguine tossed
in a delicate sauce of oven-roasted tomato and wilted spinach. \$23

Fettuccini di Pesce

Pan seared shrimp, scallops and crab meat tossed with Alfredo sauce and spinach fettuccini noodles.
Garnished with tomato and fresh basil. \$22

Entrees

Filetto di Manzo Ripieno

Seared tenderloin medallion stuffed with crab served atop saffron and sun-dried tomato risotto, garnished
with garlic butter sauce. \$28

Ribeye Bistecca

Grilled to perfection and served with garlic mashed potatoes, asparagus wrapped in prosciutto and
garnished with cognac pepper sauce \$28

Braciola di Maiale

A thick cut center loin bone-in pork chop grilled with balsamic reduction served atop
horseradish mashed potatoes and grilled apples. \$23

Cannelloni de Pollo

Chicken, tangy Italian sausage, spinach and pancetta stuffed crepes, smothered in Alfredo sauce and
lightly browned; garnished with fresh tomato and basil. \$16

Ossobuco

Braised veal shanks and vegetables in a hearty white wine sauce.
Served with roasted garlic mashed potatoes. \$19

Branzino con Gnocchi

Pan-seared Chilean sea bass atop an accompaniment of handmade gnocchi finished in thyme brown butter
served alongside oven-roasted tomatoes, wilted spinach and creamy orzo pasta \$26

Halibut Grigliato

Grilled halibut served with fire-roasted potatoes, zucchini, squash, bell peppers and onion.
Finished with basil and roasted garlic infused olive oil. \$22

