

RIVERSIDE

• STARTERS •

HOUSE SOUP *Tuscan Tomato Bread Soup, Basil Pesto, Parmesan* · 7

 **SAUSAGE & WHITE BEAN MINISTRONE** *With Organic Italian Kale & Parmesan* · 7

 **NEW ENGLAND CLAM CHOWDER (GF)** *Cup 5 Bowl 8*


Add to any Salad: Draper Airline Chicken Breast · 8

 **ORGANIC MIXED GREENS** *Roasted Walnuts, Gorgonzola, Balsamic Vinaigrette* · 8


 **CLASSIC WEDGE** *Iceberg Lettuce, housemade Blue Cheese Dressing, Blue Cheese Crumbles, chopped Bacon* · 8


KALE CAESAR *Organic Kale, Radicchio, Focaccia Croutons, Pecorino Cheese, housemade Caesar Dressing* · 8


 **ROASTED BEET SALAD** *Horseradish Vinaigrette, toasted Pistachios, roasted Goat Cheese, Micro Greens* · 9

 **BROCCOLINI** *Sautéed with Olive Oil, Garlic, Chili Flakes* · 7

FRIED CALAMARI *Crispy Fennel, Calabrian Chili Aioli* · 14


 **MUSSELS** *With Saffron, Garlic, and Mustard Broth* · 10


 **MANILA CLAMS** *Garlic, Prosciutto, White Beans, White Wine, Butter* · 13


 **BACON-WRAPPED DATES** (7) *Stuffed with Marcona Almonds, wrapped with Nueske Applewood Smoked Bacon, drizzled with Local Wildflower Honey* · 9


• MAINS •


CIOPPINO *True Cod, Jumbo Shrimp, Mussels, Clams, toasted Pasta, White Beans, Tomato-Anise Broth* · 26

 **GARLIC BUTTER SHRIMP** *Large Wild Shrimp (6), Organic Shiitake Mushrooms, roasted Tomatoes, Garlic, Butter, Rosemary Polenta (GF)* · 26

 **GRASS-FED LAMB CHOPS** *Reister Farms, Washougal, WA, grilled, crispy Yukon Potatoes, Garlic-Sautéed Spinach, Lemon-Oregano Vinaigrette* · 30

 **CHICKEN SALTIMBOCCA** *Pan roasted Prosciutto-wrapped Chicken Breast with Sage Leaves, Saffron Risotto, Organic Shiitake Mushrooms, Pan sauce* · 27

 **BRAISED SHORT RIB** ** *Garlic sautéed Broccolini, Rosemary Polenta, Rosemary Braising Sauce* · 28

 **10 OZ. PRIME TOP SIRLOIN** ** *Certified Prime Cut Top Sirloin, housemade Gnocchi with fresh Spinach, Gorgonzola, Pecorino Cheese* · 26

 **14 OZ. RIBEYE** ** *Garlic roasted Red Creamer Potatoes & roasted Vegetables* · 30

 Indicates Gluten Free (GF)

· All ingredients may not be listed * Contains raw Eggs

** All proteins are cooked to order.

· Consuming raw or undercooked Meats or Seafood may increase your risk of foodborne illness

· A 20% gratuity will be added to all parties of 8 or more · No checks please



• **PASTAS** •



(2) *Gluten-free Dinner Rolls* (Columbia Gorge Gluten Free, Bingen, WA) · 1.50



Gluten-free Pasta available · Add 1.50

- POMODORO** *Tomato, Butter, fresh Linguine, Pecorino Cheese* · 17
- ALFREDO** *Classic Sauce of Cream, Butter, Parmesan, fresh Linguine* · 18
- PASTA E FAGIOLI** *Toasted Pasta, White Runner Beans, Oil & Garlic Broth, sautéed Kale, Chili Flakes, Pecorino Cheese* · 18
- AGLI E OLIO** *Olive Oil & Garlic Sauce, Chili Flakes, fresh Parsley, Pecorino Cheese, fresh Linguine* · 16
- MAC 'N CHEESE** *Fresh Penne, Béchamel, Fontina, White Cheddar, Parmesan, Pecorino, Bread Crumbs* · 18
- GNOCCHI** *Housemade Potato Gnocchi, Lemon-Gorgonzola Cream, fresh Spinach* · 20
- ZUCCA** *Roasted Butternut Squash, Balsamic Onions, Crimini Mushrooms, Gorgonzola, fresh Sage, Balsamic Cream Sauce, fresh Penne* · 20
- TORTELLINI** *Fresh made Cheese Tortellini, roasted Delicata Squash, Basil Pesto Cream* · 20
- SAFFRON RISOTTO** *Roasted Tomatoes, fresh Spinach, Mascarpone & Pecorino Cheeses* · 20
- MUSHROOM PASTA** *Hood River Organic Crimini Mushrooms, Garlic, fresh Herbs, Arugula, Mushroom Cream Sauce, Pecorino Cheese, fresh Penne* · 20
- CAULIFLOWER PASTA** *Garlic, Chili Flakes, Anchovy, Lemon, Roasted Tomatoes, Capers, Niçoise Olives, Roasted Cauliflower, Bread Crumbs, Parmesan, fresh Bucatini* · 19
- CARBONARA** *House-cured Pancetta, Garlic, Egg Sauce, Parsley, Parmesan, fresh Bucatini* · 18
- AMATRACIANA** *House-cured Pancetta, Garlic, Red Sauce, Chili, Parmesan, fresh Bucatini* · 18
- SALSICCIA** *Spicy Italian Sausage Ragu, Sweet Peppers, Niçoise Olives, Basil, Parmesan, fresh Penne* · 20
- SAUSAGE & FREGULA** *Olympic Provisions Parsley & Pecorino Sausage, Toasted Fregula Pasta, Garlic, Calabrian Chilies, Broccolini, Spinach, Parmesan* · 21
- VONGOLE** *Large Manila Clams, Garlic, Chili Flakes, Parsley, White Wine, Butter, fresh Linguine* · 21
- CALAMARI DIAVOLO** *Chile-marinated Calamari, Garlic, Pancetta, Mint, Chili Flakes, Red Sauce, fresh Penne* · 21
- SHRIMP & SAUSAGE PASTA** *Rock Shrimp, Italian Sausage, Garlic, Basil, Red Sauce, fresh Mozzarella, Parmesan, fresh Penne* · 21
- SMOKED SALMON PENNE** *House-smoked Skuna Bay Salmon, roasted Sweet Peppers, Capers, Spinach, Pink Vodka Sauce, fresh Penne* · 21
- CHICKEN PASTA** *Prosciutto, Herbs, Chicken Breast, Peas, Cream, Parmesan, fresh Penne* · 20
- BOLOGNESE** *Classic Ragu of Veal, Pork & Beef, with Tomato, Pecorino Cheese, fresh Penne* · 20
- BRAISED BEEF PASTA** *Braised Short Rib, Garlic, Tomato, Braising Sauce, fresh Penne* · 21

• **CLASSICS** •

FISH & CHIPS

Tempura battered True Cod, French Fries, Salsa Verde, pickled Onions, Lemon · 17

RIVERSIDE BURGER **

1/2 lb., Organic White Cheddar, Bacon, Sautéed Onion, French Fries · 14



With Gluten Free Bun (Columbia Gorge Gluten Free, Bingen, WA) · Add 1.50

VEGGIE BURGER

Housemade Burger with White Beans, Farro, Quinoa, Almonds, Shiitake Mushrooms, Arugula, Basil, Organic White Cheddar, Chipotle Mayo, French Fries, Whole Wheat Bun · 14