

RIVERSIDE

· STARTERS ·

TOMATO BREAD SOUP - Basil Pesto, Pecorino Cheese · 8

 **SAUSAGE & WHITE BEAN MINISTRONE** - With Organic Italian Kale & Parmesan · 8

 **NEW ENGLAND CLAM CHOWDER** - Cup · 5 Bowl · 8

Add to any Salad: Draper Airline Chicken Breast · 10


 **HOUSE SALAD** - Organic Mixed Greens, Roasted Walnuts, crumbled Blue Cheese, Balsamic Vinaigrette · 7

CAESAR SALAD* - Chopped Romaine, Radicchio, Focaccia Croutons, Pecorino Cheese, housemade Caesar Dressing · 7

 **CLASSIC WEDGE** - Iceberg Lettuce, housemade Blue Cheese Dressing, Blue Cheese Crumbles, chopped Bacon · 9

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

FRIED CALAMARI - Crispy Fennel, Calabrian Chili Aioli · 14

 **MANILA CLAMS** - Sautéed with Garlic, Shallots, White Wine, Butter, fresh Thyme, Parsley · 14

 **MUSSELS** - Sautéed with Garlic, Shallots, Mustard, White Wine & Crème Fraiche. Served with grilled Blue Skies Bread · 12


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


· MAINS ·

 **BRAISED SHORT RIB** - Boneless Cascade Farms Short Rib, Creamy Rosemary Polenta, Braising Sauce, roasted seasonal Vegetables · 29

CHICKEN MARSALA ** - Pan seared Chicken Breast, Columbia Mushroom Company Oyster Mushrooms, Marsala Pan Sauce, Buttered Orzo with sautéed Greens · 26

 **12 OZ. RIB EYE **** - Certified Angus Rib Eye, grilled to order, roasted Sweet Potatoes sautéed with Braised Leeks, Brussels Sprouts, Kale, Topped with sautéed Columbia Mushroom Company Organic Mushrooms · 32

 **RACK OF LAMB **** - Reister Farms (Washougal, WA) Lamb, sautéed Local Vegetables, Garlic roasted Baby Potatoes · 32

 **PAN SEARED SCALLOPS** - (4) Brown Butter Scallops, Lentils and Black Quinoa sautéed with housemade Chorizo, shaved Brussels Sprouts and Kale, Romesco Sauce · 28

 **CIOPPINO** - Blue Mussels, Jumbo Shrimp, Manila Clams, Cod, Tomato-Anise Broth, toasted Pasta, White Beans, Vegetables, Fennel Pollen · 28

 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 ·



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



Gluten-free Pasta available · Add 1.50

- CACIO E PEPE** - Classic dish of Rome with Black Pepper, Pecorino Cheese, fresh Linguine · 17
- MAC N' CHEESE** - Béchamel, Fontina, White Cheddar, and Pecorino, fresh Penne, Bread Crumbs · 18
- ALFREDO** - Classic Sauce of Cream, Butter, and Parmesan, with fresh Linguine · 19
- ZUCCA** - Roasted Butternut Squash, Columbia Mushroom Company Oyster Mushrooms, fresh Sage, Gorgonzola, Balsamic Cream, fresh Penne · 20
- CHICKEN PASTA** - Garlic, Prosciutto, Sage, pulled Chicken, Cream, Pecorino, Bucatini · 21
- MUSHROOM AGLI E OLIO** - Columbia Mushroom Company Oyster Mushrooms, Spinach, Garlic, Chili Flakes, Pecorino, fresh Linguine · 20
- CAULIFLOWER PASTA** - Roasted Cauliflower with Garlic, Chili, Anchovy, roasted Tomatoes, Olives, Capers, with Bucatini · 20
- VONGOLE** - Manila Clams, Garlic, Chili, Parsley, White Wine, Butter, fresh Linguine · 23
- SAUSAGE PASTA** - Hot Italian Sausage, Garlic, braised Fennel, Olives, Calabrian Chiles, roasted Tomatoes, Penne · 21
- CARBONARA** - House cured Pancetta, Egg Sauce, Parsley, Pecorino, Bucatini · 19
- SHRIMP PASTA** - Garlic, Rock Shrimp, Scallions, roasted Tomatoes, grated Lemon, Fennel Pollen, Linguine · 22
- PENNE VODKA** - House-smoked Salmon, roasted Peppers, Capers, Spinach, Pink Vodka Sauce, fresh Penne · 22
- AMATRACIANA** - Garlic, House-cured Pancetta, Chili, Red Sauce, fresh Linguine · 19
- BOLOGNESE** - Classic Italian Ragù of Veal, Pork, and Beef with Tomato, Pecorino Cheese, fresh Penne · 20
- SALSICCIA** - Italian Sausage Ragù with Sweet Peppers, Olives and Basil, Pecorino, fresh Penne · 20
- LENTIL-BLACK QUINOA BOLOGNESE** - Green Lentil Ragù with Tomatoes, Sage, and Vegetables, Pecorino, fresh Penne · 20
- CALAMARI PASTA** - Marinated Calamari, Pancetta, Garlic, Chili, Red Sauce, fresh Mint, Bucatini · 22
- BRAISED BEEF PASTA** - Braised Short Rib, Garlic, Tomato, Braising Sauce, Pecorino, Penne · 22
- SAUSAGE & FREGULA** - Olympia Provisions Pecorino Sausage, toasted Fregula Pasta, Garlic, Calabrian Chiles, Broccolini · 21
- LEMON GORGONZOLA GNOCCHI** - Housemade Gnocchi, Gorgonzola Dolce, grated Lemon, Spinach, toasted Walnuts · 21
- GNOCCHI ARRABIATA** - Housemade Gnocchi, Garlic, Chili Flakes, Red Sauce, Pecorino · 20
- PESTO RICOTTA GNOCCHI** - Housemade Gnocchi, Basil Pesto, Whole Milk Ricotta, Pecorino · 20

· CLASSICS ·

FISH & CHIPS

Tempura battered True Cod, French Fries, Tartar Sauce, Lemon · 19

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

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

Make it **IMPOSSIBLE™** (Vegan)

French Fries · 14