

RIVERSIDE

STARTERS

MIXED GREENS \$9
LOCAL ORGANIC GREENS, TOASTED WALNUTS, GORGONZOLA,
BALSAMIC VINAIGRETTE
- AVAILABLE PLANT BASED

KALE CAESAR \$9
LOCAL ORGANIC KALE, RADICCHIO, FOCACCIA CROUTONS,
PECORINO, HOUSE DRESSING
- AVAILABLE PLANT BASED

PEACH BURRATA SALAD \$15
LOCAL ORGANIC PEACHES, TOMATOES, BASIL, FRESH
BURRATA, PEACH INFUSED WHITE BALSAMIC VINEGAR AND
EXTRA VIRGIN OLIVE OIL

CAPRESE SALAD \$15
LOCAL ORGANIC TOMATOES AND BASIL, BURRATA CHEESE,
AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL

BACON WRAPPED DATES \$11
STUFFED WITH MARCONA ALMONDS AND DRIZZLED WITH
HONEY

GRILLED CALAMARI \$15
MARINATED WITH GARLIC AND CHILI, BLACK LENTILS,
CHARRED ONION, ROMESCO SAUCE

FRIED CALAMARI \$15
CRISPY FENNEL AND CALABRIAN CHILE AIOLI

MANILA CLAMS \$15
STEAMED IN SAFFRON BROTH W/ LOCAL ORGANIC CHERRY
TOMATOES

CLASSICS

RIVERSIDE BURGER \$15
WHITE CHEDDAR, BACON, CARAMELIZED ONION, LETTUCE,
TOMATO, PICKLES

FONDUE BURGER \$16
COLUMBIA MUSHROOM CO. OYSTER MUSHROOMS,
CARAMELIZED ONION, CASCADIA CREAMERY ROSEMARY
FONDUE · 16

VEGGIE BURGER \$15
HOUSE-MADE PATTY WITH FARRO, ALMONDS, WHITE
CHEDDAR, WHITE BEANS AND QUINOA, BASIL LEAVES,
ARUGULA, CHIPOTLE AIOLI, WHEAT BUN

TOFURKY® BURGER \$16
PLANT BASED PATTY, OYSTER MUSHROOMS, FOLLOW YOUR
HEART SMOKED GOUDA
- PLANT BASED

FISH 'N CHIPS \$22
CRISPY FRIED COD, FRIES, TARTAR AND LEMON

MAINS

HEIRLOOM TOMATO LINGUINE \$22
LOCAL ORGANIC HEIRLOOM TOMATO BUTTER SAUCE,
ROASTED GARLIC, LOCAL ORGANIC BASIL, PECORINO, FRESH
LINGUINE

CREAMY MUSHROOM LINGUINE \$24
LOCAL ORGANIC OYSTER MUSHROOMS, GARLIC, FRESH
HERBS, SPINACH, PECORINO & FRESH LINGUINE
**MAKE IT PLANT-BASED W/ SOY PUREE

GARLIC SHRIMP LINGUINE \$24
JUMBO PRAWNS, GARLIC, CHILE, BASIL, CHERRY TOMATO,
FENNEL POLLEN

CALAMARI PASTA \$24
CHILI-MARINATED CALAMARI, GARLIC, PANCETTA, CHILI
FLAKES, FRESH MINT, POMODORO, FRESH LINGUINE

PENNE ALLA NORMA \$24
CARMELIZED LOCAL EGGPLANT, GRILLED PEPPERS, CHERRY
TOMATO, GARLIC, BASIL, GOAT CHEESE, PECORINO, PENNE
**MAKE IT PLANT-BASED W/ VEGAN FETA

SAUSAGE TOMATO PESTO **PLANT BASED** \$24
BEYOND ITALIAN SAUSAGE, TOMATO, BASIL PESTO,
POMODORRACIO TOMATOES, OYSTER MUSHROOMS, VEGAN
MOZZARELLA SHREDS, FYH PARMESAN, PENNE

PENNE VODKA \$24
HOUSE SMOKED SALMON, ROASTED SWEET PEPPERS,
ROASTED OLIVES, FRESH SPINACH, PINK VODKA SAUCE

BRAISED LAMB PAPPARDELLE \$25
BRAISED LAMB RAGU, TOMATO, BRAISING SAUCE, ORGANIC
PEAS, FRESH MINT, GRATED PECORINO, FRESH PASTA

SALSICCIA \$24
SPICY ITALIAN SAUSAGE RAGU, ROASTED SWEET PEPPERS,
KALAMATA OLIVES, FRESH BASIL, PECORINO, FRESH PENNE

CIOPPINO \$32
COD, MANILA CLAMS, JUMBO SHRIMP, TOASTED PASTA,
WHITE BEANS, VEGETABLES, AND TOMATO-ANISE BROTH

CHICKEN PICCATA \$30
PAN ROASTED DRAPER CHICKEN BREAST, LEMON-CAPER
BUTTER SAUCE, SAUTÉED FARRO AND LOCAL VEGETABLES

BRAISED SHORT RIB \$32
ALL NATURAL BEEF, BRAISED WITH RED WINE AND TOMATO,
ROSEMARY POLENTA, LOCAL ORGANIC VEGETABLES

RIB EYE \$34
GRILLED 12OZ RIBEYE, SLICED OVER GARLIC-ROASTED
MOSIER NEW POTATOES, BALSAMIC ROASTED LOCAL
CIPPOLINI ONIONS, BRAISED ORGANIC GREENS, CHIMICHURRI
SAUCE

STUFFED PIQUILLO PEPPERS **PLANT-BASED** \$26
STUFFED WITH QUINOA AND VEGETABLES, SAUTÉED LOCAL
VEGETABLES, ROMESCO SAUCE