

# RIVERSIDE

## STARTERS

KALE CAESAR LOCAL ORGANIC KALE, RADICCHIO, FOCACCIA CROUTONS, PECORINO, HOUSE DRESSING - **MAKE IT PLANT-BASED	\$9
ROASTED BEET SALAD ROASTED ORGANIC BEETS, SHAVED FENNEL, WHIPPED RICOTTA, TOASTED PISTACHIOS, AGED BALSAMIC, ORANGE OIL - **MAKE IT PLANT BASED	\$11
RADICCHIO & KALE SALAD LOCAL ORGANIC DELICATA SQUASH, TOASTED PUMPKIN SEEDS, SPICE ROASTED CHICKPEAS, FETA CHEESE, PRESERVED LEMON VINAIGRETTE	\$11
BACON WRAPPED DATES STUFFED WITH MARCONA ALMONDS AND DRIZZLED WITH HONEY	\$11
GRILLED CALAMARI MARINATED WITH GARLIC AND CHILI, BLACK LENTILS, CHARRED ONION, ROMESCO SAUCE	\$15
FRIED CALAMARI CRISPY FENNEL AND CALABRIAN CHILE AIOLI	\$15
MANILA CLAMS STEAMED IN SAFFRON BROTH W/ LOCAL ORGANIC CHERRY TOMATOES	\$15

## CLASSICS

RIVERSIDE BURGER WHITE CHEDDAR, BACON, CARAMELIZED ONION, LETTUCE, TOMATO, PICKLES	\$15
FONDUE BURGER COLUMBIA MUSHROOM CO. OYSTER MUSHROOMS, CARAMELIZED ONION, CASCADIA CREAMERY ROSEMARY FONDUE	\$16
VEGGIE BURGER HOUSE-MADE PATTY WITH FARRO, ALMONDS, WHITE CHEDDAR, WHITE BEANS AND QUINOA, BASIL LEAVES, ARUGULA, CHIPOTLE AIOLI, WHEAT BUN	\$15
TOFURKY® BURGER **PLANT-BASED** PLANT BASED PATTY, OYSTER MUSHROOMS, FOLLOW YOUR HEART SMOKED GOUDA	\$16
FISH 'N CHIPS CRISPY FRIED COD, FRIES, TARTAR AND LEMON	\$22

## MAINS

GORGONZOLA GNOCCHI HOUSEMADE POTATO GNOCCHI, GORGONZOLA DOLCE, FRESH SPINACH, TOASTED HAZELNUTS, CRISPY PROSCIUTTO, PECORINO	\$24
CREAMY MUSHROOM LINGUINE LOCAL ORGANIC OYSTER MUSHROOMS, GARLIC, FRESH HERBS, SPINACH, PECORINO & FRESH LINGUINE - **MAKE IT PLANT-BASED W/ SOY PUREE	\$24
ZUCCA ROASTED ORGANIC DELICATA SQUASH, SHITAKE MUSHROOMS, ORGANIC ARUGULA, GORGONZOLA, GARLIC, SAGE, BALSAMIC CREAM, FRESH PASTA	\$24
VONGOLE FRESH MANILA CLAMS, GARLIC, CHILI FLAKES, PARSLEY, WHITE WINE, BUTTER, FRESH LINGUINE	\$25
CALAMARI PASTA CHILI-MARINATED CALAMARI, GARLIC, PANCETTA, CHILI FLAKES, FRESH MINT, POMODORO, FRESH LINGUINE	\$24
PENNE ALLA NORMA CARMELIZED LOCAL EGGPLANT, GRILLED PEPPERS, CHERRY TOMATO, GARLIC, BASIL, GOAT CHEESE, PECORINO, PENNE - **MAKE IT PLANT-BASED W/ VEGAN FETA	\$24
SAUSAGE TOMATO PESTO **PLANT BASED** BEYOND ITALIAN SAUSAGE, TOMATO, BASIL PESTO, POMODORRACIO TOMATOES, OYSTER MUSHROOMS, SHREDDED VEGAN MOZZARELLA , FOLLOW YOUR HEART PARMESAN, PENNE	\$24
BRAISED LAMB PAPPARDELLE BRAISED LAMB RAGU, TOMATO, BRAISING SAUCE, ORGANIC PEAS, FRESH MINT, GRATED PECORINO, FRESH PASTA	\$25
BOLOGNESE CLASSIC RAGU OF BEEF, PORK AND VEAL, PECORINO CHEESE, PAPPARDELLE - **MAKE IT PLANT BASED	\$24
SALSICCIA SPICY ITALIAN SAUSAGE RAGU, ROASTED SWEET PEPPERS, KALAMATA OLIVES, FRESH BASIL, PECORINO, FRESH PENNE	\$24
STUFFED PIQUILLO PEPPERS **PLANT-BASED** STUFFED WITH QUINOA AND VEGETABLES, SAUTÉED LOCAL VEGETABLES, ROMESCO SAUCE	\$26
CIOPPINO COD, MANILA CLAMS, JUMBO SHRIMP, TOASTED PASTA, WHITE BEANS, VEGETABLES, TOMATO-ANISE BROTH	\$23
CHICKEN PICCATA PAN ROASTED DRAPER CHICKEN BREAST, LEMON-CAPER BUTTER SAUCE, SAUTÉED FARRO AND LOCAL VEGETABLES	\$30
BRAISED SHORT RIB ALL NATURAL BEEF, BRAISED WITH RED WINE AND TOMATO, ROSEMARY POLENTA, LOCAL ORGANIC VEGETABLES	\$32
PORK SHANK OSSO BUCCO BRAISED CARLTON FARMS PORK, SAFFRON INFUSED FREGULA PASTA W/ GARLIC AND BRAISED GREENS	\$32