

Starters - Soups - Salads

House Soup	\$6
<i>Tuscan Tomato Bread Soup, Basil Pesto, grated Cheese</i>	
Broccolini	\$8
<i>Oil, Garlic, Chili flakes</i>	
Mussels	\$12
<i>½ Pound fresh mussels, Garlic, Kalamata Olives, roasted Sweet Peppers, Red Vinegar, Fennel Pollen</i>	
Manila Clams	\$13
<i>Fresh Manila Clams, Garlic, White Wine, Butter, Prosciutto, Arugula, Lemon</i>	
Scallops	\$14
<i>Brown Butter seared, Wild Mushrooms, sautéed local Arugula</i>	
Mixed Greens	\$7
<i>Balsamic Vinaigrette, Walnuts, Gorgonzola</i>	
Caesar Salad	\$7
<i>Romaine, housemade Dressing, Grated Cheese, toasted Bread Crumbs</i>	
Beet Salad	\$8
<i>Roasted Beets, Goat Cheese, Baby Arugula, Horseradish Vinaigrette</i>	
Smoked Chicken Spinach Salad	\$12
<i>House-smoked all-natural Chicken, baby Spinach, local Pears, Hazelnuts, Oregon Blue Cheese, Guanciale Vinaigrette</i>	
Smoked Salmon Niçoise	\$14
<i>House-smoked Wild Salmon, fingerling Potatoes, Green Beans, chopped Egg, pickled Onions, Niçoise Olives, mixed Greens, creamy Lemon-Tarragon Dressing</i>	
Insalata Caprese	\$12
<i>Local Organic Heirloom Tomatoes, local Basil, fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil</i>	

Pasta - Risotto - Gnocchi

Risotto	\$16
<i>Porcini, Shitake and Portobello Mushrooms, local organic Spinach, grated Cheese</i>	
Pomodoro	\$16
<i>Fresh Basil, Red Sauce, grated Cheese, Linguine</i>	
Meatballs	\$17
<i>Housemade Pork and Beef Meatballs, Italian Red Gravy, Penne</i>	
Pesto	\$17
<i>Local Zucchini, Squash, Cherry Tomatoes, Basil-Ricotta Pesto, Gemelli, roasted Pine Nuts</i>	
Grilled Vegetable Pasta	\$17
<i>Grilled Zucchini, Portobello Mushrooms, Eggplant, Garlic, Basil, Tomato, Goat Cheese, Gemelli</i>	
Salsiccia	\$18
<i>Spicy Italian Sausage Ragu, roasted Sweet Peppers, Niçoise Olives, Fresh Basil, grated Cheese, Penne</i>	
Housemade Gnocchi	\$18
<i>Imported Gorgonzola, Spinach, Lemon, roasted Walnuts</i>	
Vongole	\$18
<i>Fresh Manila Clams, Garlic, White Wine, Chili flakes, Linguine</i>	
Shrimp Pasta	\$18
<i>Wild Shrimp, spicy Italian Sausage, Tomato, Basil, fresh Mozzarella, Gemelli</i>	
Dungeness Crab Pasta	\$20
<i>¼ pound fresh Dungeness Crab, Garlic, Chili flake, oven roasted Tomatoes, Scallions, Parsley, Butter, grated Lemon, Linguine</i>	

Entrées

Riverside Burger	\$11
<i>Half pound Burger, White Cheddar Cheese, Bacon, Sautéed Onion, French Fries</i>	
Fish and Chips	\$17
<i>Fresh Fish of the Day, French Fries, Salsa Verde, pickled Onions, fresh Lemon</i>	
Cannelloni	\$18
<i>Fresh Pasta sheets stuffed with all-natural Chicken, Mushrooms, Caramelized Onions, Ricotta and Mozzarella Cheese, Sautéed Spinach, Béchamel Sauce</i>	
Beef Tenderloin Skewers	\$20
<i>Grilled to order, Arugula Salad, charred Red Onions, Cherry Tomato, Roasted Crimini Mushrooms, Blue Cheese, Rosemary Oil</i>	
Breaded Chicken	\$21
<i>Breaded all-natural Chicken Breast, pan-roasted, Rosemary Polenta, Local Tomato-Olive Salad, grilled Broccolini</i>	
Pan Roasted Salmon	\$23
<i>Wild Salmon filet, Mushroom Risotto, organic Watercress Salad with White Truffle Oil</i>	
All-Natural 10 oz. Top Sirloin	\$23
All-Natural 12 oz. New York Steak	\$26
<i>Both steaks served with Housemade Gnocchi, Prosciutto, Gorgonzola, Basil, Red Sauce</i>	



All ingredients may not be listed.
Please inform your server if you have
a food allergy.

6/2009