



## Antipasti-

MINI SUPPLI AL TELEFONO <i>fried rice balls stuffed with fresh mozzarella and herbs over marinara</i>	\$8
GORGONZOLA STUFFED DATES <i>served warm with marinated Sicilian vegetables</i>	\$10
BAKED EGGPLANT <i>stuffed with ricotta and goat cheese, topped with evoo, tomatoes and fresh herbs</i>	\$9
CANNELLONI FRITTI <i>homemade cannelloni stuffed with crab, artichoke, ricotta, roasted red pepper, spinach and dill- deep fried and topped with bechamel</i>	\$9
SHRIMP BRUSCHETTA <i>grilled shrimp over demi points topped with eggplant tapenade</i>	\$11
FRIED CALAMARI <i>in a garlic butter sauce with pepperoncini and sun dried tomato aioli</i>	\$9
STEAMED P.E.I. MUSSELS <i>smoked bacon, spinach, fennel and tomatoes in a garlic white wine herb broth</i>	\$12
HOMEMADE SOUP OF THE EVENING	\$7

## Insalata-

SPINACH SALAD <i>with sliced apples and roasted butternut squash, topped with honey, chives and a balsamic drizzle</i>	\$8
INSALATA MISTA <i>seasonal greens tossed in a light balsamic vinaigrette with dried cranberries, walnuts and goat cheese</i>	\$7
PANZANELLA SALAD <i>mixed greens topped with sliced pears, apricots, croutons and smoked provolone with a red wine vinaigrette</i>	\$8
CLASSIC CAESAR SALAD <i>romaine lettuce, parmesan croutons and homemade dressing</i>	\$7
ICEBERG WEDGE <i>with homemade gorgonzola dressing, tomatoes and apple wood smoked bacon</i>	\$7

## Pasta

BRAISED SHORT RIBS <i>in a red wine brodo with fresh pappardelle in a parmesan cream sauce</i>	\$25
PAN SEARED HALIBUT RISOTTO <i>red and yellow tomato risotto with rosemary and spinach topped with pan seared Halibut</i>	\$24
LASAGNA BOLOGNESE <i>homemade lasagna topped with marinara and bechamel</i>	\$19
CHICKEN PARMESAN <i>over linguine with marinara and fresh mozzarella</i>	\$18
BUTTERNUT SQUASH RAVIOLI <i>served in a brown butter, sage sauce with dried cranberries, roasted pumpkin seeds and shaved Toscana</i>	\$19
LINGUINE CON VONGOLE <i>fresh clams in a white wine garlic herb butter sauce finished with tomatoes</i>	\$21
GRILLED CHICKEN AND BROCCOLI <i>tossed in penne with a parmesan cream sauce</i>	\$18
SHRIMP ANGELICA <i>sauteed shrimp tossed with penne, artichokes, roasted red peppers, button mushrooms, Calamata olives and spinach in a basil butter sauce</i>	\$22
MEZZI RIGATONI AND MEATBALLS <i>with house marinara topped with Pecorino Toscana</i>	\$17

## Secondi-

AMARETTO ENCRUSTED SALMON <i>topped with an almond cream with grilled polenta and vegetable</i>	\$24
CHICKEN SALTIMBOCA <i>with fresh sage, prosciutto and blended cheeses in a lemon butter sauce with mashed potatoes and vegetables</i>	\$19
GRILLED FILET MIGNON <i>topped with gorgonzola dolce and a Sangiovese reduction, served with a grilled winter pear and house mashed potatoes</i>	\$26
DOUBLE THICK PORK CHOP <i>stuffed with apricots, figs and shallots topped with a cider demi glaze, served with fingerling potatoes and vegetable</i>	\$21
BRAISED LAMB SHANK <i>in a Malbec reduction with cipollini onions and figs, served over grilled polenta and vegetable</i>	\$27
TUSCAN VEAL MEATLOAF <i>braised in a white wine veal stock with button mushrooms, served with mashed potatoes and vegetable</i>	\$19
CHICKEN MILANESE <i>topped with a lemon caper butter sauce with mashed potatoes and vegetable</i>	\$19
PANCETTA WRAPPED COD <i>topped with a sweet corn lobster cream with tomato and basil, served with fingerling potatoes and vegetable</i>	\$23
ZUPPA DI PESCE <i>a traditional blend of shrimp, cod, clams, mussels and calamari in a savory tomato broth with garlic and herbs, topped with grilled demi points</i>	\$24

Please no menu substitutions

Riva will always use the freshest ingredients available. We support local farmers and fisherman.

Executive Chef- Brian Lauzon [www.rivarestaurant.com](http://www.rivarestaurant.com) 781.545.5881

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food borne illness\*

\* before placing your order please inform your server if anyone in your party has a food allergy\*