

Riella's

ANTIPASTI

COLD ANTIPASTI PLATTER

CAN'T DECIDE? A PERFECT ABBONDANZA PLATTER FOR THE WHOLE TABLE
HOMEMADE MOZZARELLA, VINE RIPENED TOMATOES, BASIL, ROASTED PEPPERS, IMPORTED
PROSCIUTTO, SPECK, CALABRESE SALAMI, GRILLED EGGPLANT & PORTABELLA, PROVOLONE,
MARINATED ARTICHOKE HEARTS & IMPORTED OLIVES
For Two - \$16

MINISTRONE ALLA GENOESE	\$ 7
HEARTY, TOMATO BASED, VEGETABLE SOUP WITH A TOUCH OF BASIL	
STRACCIATELLA	\$ 7
SOUP OF CHICKEN, SPINACH & EGG	
MIXED BABY GREEN SALAD	\$ 6
MIXED BABY GREENS, RED ONION, VINE RIPENED TOMATOES & SHAVED PARMESAN IN A LIGHTLY HERBED BALSAMIC VINAIGRETTE	
CAESAR SALAD	\$ 7
CLASSIC WITH PARMESAN CRUSTED HOUSE MADE CROUTONS *	
TRE COLORE SALAD	\$ 7
BABY ARUGULA, RADICCHIO & ENDIVE WI SHAVED ASIAGO, LEMON VINAIGRETTE	
CAPRESE	\$ 9
MOZZARELLA, MADE FRESH DAILY, WITH VINE RIPENED TOMATO, BASIL & A DRIZZLE OF EXTRA VIRGIN OLIVE OIL	
EGGPLANT ROLATINI	\$ 9
A FAMILY FAVORITE, EGGPLANT ROLLED & STUFFED WITH RICOTTA, MOZZARELLA, AND PARMESAN IN A LIGHT POMODORO	
MOZZARELLA CAROZZA	\$ 11
FRESH MOZZARELLA BETWEEN SEMOLINA BREAD, DIPPED IN EGG, AND SAUTÉED IN A SAUCE OF ANCHOVIES, CAPERS, LEMON & WINE	
STUFFED ARTICHOKE HEARTS	\$ 10
WITH MASCARPONE SERVED ATOP A FRESH CREAM REDUCTION	
SCAROLA E FAGIOLI	\$ 9
SAUTÉED ESCAROLE AND CANNELLINI BEANS WITH GARLIC AND A HOT PEPPER BITE	
BAKED CLAMS OREGANATO	\$ 12
CALAMARI FRITTI	\$ 12
SEASONED FLOUR DUSTED, DEEP FRIED GOLDEN, AND SERVED WITH A FRADIAVOLO SAUCE	
ZUPPA DI COZZA	\$ 12
BLACK MUSSELS IN A SPICY TOMATO BROTH	

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PASTA

SPAGHETTI & JOE'S FAMOUS MEATBALLS	\$16
MY MOTHER'S, MADE OF PORK & VEAL, RANKED BEST IN NYC	
CAPELLINI WITH GRILLED EGGPLANT & FRESH MOZZARELLA	\$15
IN A LIGHT POMODORO, MY WIFE'S FAVORITE	
PAPPARDELLE BOLOGNESE	\$16
A HEARTY MEAT SAUCE OF BEEF, VEGETABLES, TOMATOES & CHIANTI	
GNOCCHI PESTO	\$16
ISABELLE'S FAVORITE, POTATO DUMPLINGS IN A SAUCE OF BASIL, GARLIC & PINENUTS WITH A TOUCH OF CREAM	
CAVATELLI WITH SUNDAY GRAVY	\$17
WE CALLED IT GRAVY AND I NEVER ARGUED WITH MY NANA. WITH A MEATBALL & SAUSAGE	
TORTOLLONI ALLA PANNA	\$17
CHEESE FILLED TORTOLLONI WITH PEAS & PROSCIUTTO IN A LIGHT CREAM SAUCE	
RIGATONI WITH FOUR MUSHROOMS AND SHALLOTS	\$15
FRESH ASSORTED MUSHROOMS & SHALLOTS AGLIO OLIO WITH A TOUCH OF CREAM AND A HOT PEPPER BITE	
ZITI AMATRICIANA	\$16
PANCETTA AND CARAMELIZED ONIONS IN A SPICY POMODORO	
FETTUCCINI WITH CHICKEN & ROASTED PEPPERS	\$16
CHICKEN, ROASTED RED PEPPERS & FRESH TOMATOES IN A PINK VODKA SAUCE	
LASAGNA	\$17
CLASSIC CALABRESE STYLE MEAT, CHEESE & PASTA CASSEROLE	
FUSILLI WITH SEARED SALMON	\$18
DICED TOMATOES AND BASIL AGLIO OLIO WITH A TOUCH OF CREAM	
SPAGHETTI CARBONARA	\$17
PANCETTA, CARAMELIZED ONION, FRESH PARSLEY & EGG YOLK	
SPAGHETTI VONGOLA	\$19
WITH CLAMS PREPARED WHITE OR RED	
LINGUINI FRADIAYOLO	\$20
FRESH SEAFOOD OF CLAMS, SHRIMP, MUSSELS & CALAMARI IN A LIGHT POMODORO WITH A HOT PEPPER BITE	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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ENTREES

ALL ENTREES ARE SERVED WITH A
POTATO CROQUETTE & FRESH SEASONAL VEGETABLE
UNLESS OTHERWISE STATED

CHICKEN MARIA	\$17
SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS & ARTICHOKES IN A LEMON & WHITE WINE SAUCE	
CHICKEN OR VEAL PARMIGIANA	\$17 / \$20
BREADED, SAUTÉED AND THEN BAKED WITH MOZZARELLA AND POMODORO. SERVED WITH SPAGHETTI POMODORO	
CHICKEN FIORENTINA	\$17
SAUTÉED CHICKEN BREAST WITH SPINACH & FONTINA IN A PANNA SAUCE	
CHICKEN OR VEAL MARSALA	\$17 / \$20
TENDER SCALOPPINI IN A MARSALA MUSHROOM SAUCE	
CHICKEN OR VEAL PICATTA	\$17 / \$20
SAUTÉED IN A SAUCE OF LEMON, CAPERS & WHITE WINE	
EGGPLANT PARMIGIANA	\$16
A FAMILY FAVORITE SERVED WITH SPAGHETTI POMODORO	
FLAT IRON PIZZIOLA	\$24
PAN SEARED WITH RED PEPPERS, MUSHROOMS & SHALLOTS *	
SALMON	\$22
GRILLED WITH A SAUCE OF ARTICHOKES, CAPERS AND FRESH TOMATO*	
SHRIMP PARMIGIANA	\$19
SERVED WITH SPAGHETTI POMODORO	
FISH OF THE DAY	\$PA
ALWAYS MARKET FRESH *	

DESSERTS

TIRAMISU	\$ 8
CHILLED ZABAGLIONE	\$ 8
MARSALA CUSTARD WITH FRESH STRAWBERRIES AND SWEET CREAM	
ITALIAN CHEESE CAKE	\$ 8
MADE WITH THE FINEST RICOTTA CHEESE	
ISA'S CHOCOLATE MOUSSE TORTA	\$ 7
TORTA DELLA NONNA	\$ 8
LEMON PASTRY CREAM, SHORTCRUST, PINENUTS & ALMONDS	
CANNOLI	\$ 6
A CLASSIC ITALIAN PASTRY	
ITALIAN GELATO	\$ 6
ASK YOUR SERVER ABOUT OUR SELECTION	
TARTUFO OF THE DAY	\$ 8