

RIONDO'S RISTORANTE

Lunch Menu

AVAILABLE WEDNESDAY - FRIDAY ONLY 11AM - 3PM

Chef Rico's
Housemade
Ciabatta &
Focaccia
Bread
\$1 per person

APPETIZERS

Blackened Diver Scallops (GF)

Two Pan Seared Diver Scallops,
Sautéed Spinach & Lemon Butter

18

Crab Stuffed Baby Bellas (GF)

Gulf Crab, Sautéed Spinach, Ricotta & Bianco Sauce

16

Prosciutto di Parma Bread

Housemade Bread filled w/Prosciutto di Parma,
EVOO & "Riondo Mozz", served with Pomodoro Sauce

16

Housemade Meatballs

Freshly Ground Beef, Parmesan, Fresh Herbs
& Bolognese Sauce

13

Fresh Garlic Bread

Housemade Ciabatta, Garlic, EVOO

9

Calamari Fritti

Squid, Parmesan Crust & Pomodoro Sauce

13

SOUP AND SALADS

Chef's Choice Soup of the Day Cup 8 • Bowl 10

Insalata di Casa (GF)

Mixed Lettuces, Roma Tomatoes, Cucumbers,
Onions, Asiago Cheese w/ House Vinaigrette

8

Caesar Salad

Romaine Lettuce, Parmigiano Reggiano,
Housemade Croutons & Talatta Anchovy Dressing

9

Baby Strand Caprese (GF)

Fresh "Riondo Mozz", Beefsteak Tomatoes,
Grilled Eggplant, Fresh Basil, EVOO & Balsamic Reduction

10

SANDWICHES \$15

Your choice of: House Salad or Parmesan Fries

Chicken Parmesan

Lightly Breaded Chicken, Housemade
Hoagie Bun & Rosso Sauce

Riondo's Meatballs Sub

Housemade Meatballs, Bolognese, Parmesan
& Housemade Hoagie Bun

Caprese Panini

"Riondo Mozz", Fresh Basil, Tomatoes, EVOO,
Pesto Sauce & Housemade Ciabatti Bread

Panini Salciccia

"Riondo Mozz", Housemade Sausage, Bell Peppers,
Onions, Pomodoro Sauce & Housemade Hoagie Bun

LUNCH ENTREES \$18

Chicken Parmesan

Lightly Breaded Chicken Breast, Pomodoro Sauce,
Parmigiano Reggiano, "Riondo Mozz" & Linguine

Chicken Bianco

Linguini, Tomatoes, Green Onions & Bianco Sauce

Sautéed Shrimp Antonio

Sautéed Shrimp, Penne Pasta, Asparagus,
Cremini Mushrooms, Tomatoes & Basil

Gnocchi di Spinachi a la Panna (PF)

Housemade Spinach Potato Gnocchi, Prosciutto,
Green Peas, Parmigiano Reggiano & Bianco Sauce

Chicken Penne a la Vodka

Penne Pasta, Garlic, Sugo Rosa & Vodka Sauce

Three Layer Lasagna Bolognese (PF)

Three Layer Housemade Lasagna, Freshly Ground Beef,
Béchamel, Parmigiano Reggiano & "Riondo Mozz"

ARTISAN PIZZAS

24TH ST. Formaggio | \$20

"Riondo Mozz", Parmigiano Reggiano
& San Marzano Tomato Sauce

The Tuscan | \$22

Grilled Chicken, Artichokes,
Baby Spinach & EVOO

Pizza di Al Fichera | \$25

Housemade Sausage, Meatballs, "Riondo Mozz",
Pancetta, Baby Bellas & San Marzano Tomato Sauce

The Proscuitto | \$22

Prosciutto di Parma, Arugula,
EVOO, Fresh Basil, Garlic &
Shaved Parmigiano Reggiano

Margherita | \$20

"Riondo Mozz", Fresh Basil, EVOO,
Sliced Roma Tomatoes &
San Marzano Tomato Sauce

The Garden | \$22

Baby Bellas, Eggplant, Red Onions, Spinach,
Roasted Red Bell Pepper, "Riondo's Mozz" &
Chef Rico's Pizza Sauce

The Jaxson 5 | \$20

Pomodoro, Cucumber, Sun-dried
Tomatoes, Fresh Basil & Roma's



ASK YOUR SERVER FOR KIDS OPTIONS

** Please Curb the Volume on Your Cell Phones or We will Release the Ghosts! ** Splitting Dishes will be an Additional \$5

+ Protein: Colossal Crabmeat (3 oz) \$12, Gulf Shrimp (3 Shrimp) \$12, Sea Scallop (each) \$10, Chicken (Grilled or Blackened 4 oz) \$8
Gluten Free Pasta & Gluten Free Pizza Dough is available... Ask your Server (PF) = Fresh Pasta, (GF) = Gluten Free Dish

RIONDO'S RISTORANTE

WINE LIST

VINO-BIANCO

SPARKLING/CHAMPAGNE

	GLASS	BOTTLE
Alma Negra, Brut Rose, Mendoza	13	52
Massottina Prosecco Treviso DOC, Italy	10	40
Antica Fratta, Franciacorta Brut, Lombardy		52
Veuve Clicquot, YL Label, (375ml), Champagne, FR		70
Buena Vista Champagne, La Victoire Brut, FR		75
Veuve Clicquot, Yellow Label, Champagne, FR		135

SAUVIGNON BLANC

Daou Vineyards, Sauvignon Blanc, Paso Robles	10	40
Fantinel, Borgio Tesis, Sauvignon Blanc, Italy	11	44
Stout Family, Sauvignon Blanc, Napa Valley		50
Whitehaven, Sauvignon Blanc, New Zealand	14	56
Sancerre, Loire Valley, (Managers Choice)		56

CHARDONNAY

Alexander Valley Vineyards, Estate Grown, AVV	10	40
Becker Vineyards, Tallent Vineyard Reserve, TX	12	48
Jordan, Russian River		60
Duckhorn, Napa Valley		64
Groth, Hillview Vineyard, Oak Knoll District	17	68
Jayson Pahlmeyer, Napa Valley		70
Cakebread, Napa Valley		75
Chateau Montelena, Napa Valley		90

OTHER WHITES

Luna Nuda, (Pinot Grigio), Alto-Adige, Italy	10	40
Bassermann-Jordan, (Riesling), Organic, DE	13	52
Castello del Poggio, (Moscato), Vegan, Italy	10	40
Bravium, (Rose), Anderson Valley	14	56

VINO-ROSSO

ITALIAN REDS

	GLASS	BOTTLE
Masciarelli, d'Abruzzo, (Montelpuciano)	10	40
Basilica Caffaggio, Single Estate Chianti Classico, (Sangiovese)	10	40
Sassodisole, Brunello di Montalcino, (Sangiovese Grosso)	14	56
Perpetua, Roagna Barbera d'Alba, (Barbera)	15	60
Rubinelli, Vajol, Ripasso, Valpolicella Superior, (Corvin a, Rondinella)		60
Phillip Mazzei, Super Tuscan, (Cab Sauv)		75
Tommasi, Veneto, (Amarone)		110
Marcarini Barolo, Brunate, (Nebbiolo)		140

PINOT NOIR

Willamette Ridge, Oregon	11	44
Alexander Valley Vineyards, Alexander Valley		48
Brewer Clifton, Santa Rita Hills	14	56
Dairyman, Belle Glos, Russian River		65
Goldeneye, Ten Degrees, Anderson Valley		140

MERLOT

Raymond "R" Collection, Napa Valley	10	40
Rutherford Hill, Napa Valley		75
Duckhorn, Napa Valley		90

CABERNET SAUVIGNON

Truth Be Told, Columbia Valley	11	44
Big Flower, Stellenbosch, South Africa	13	52
Alexander Valley Vineyards, Alexander Valley	15	60
Buena Vista, Napa Valley		65
Raymond Reserve Red Velvet, Napa Valley		75
Faust, Coombsville		80
Elizabeth Spencer, Napa Valley		85
Groth, Oakville-Napa Valley		90
Ramey, Napa Valley	23	92
Stout Family, Napa Valley		105
Stag's Leap, "Artemis", Napa Valley		110
UpRoar, by Mark Herold, Napa Valley		120
O'Shaughnessy, Napa Valley		160
Cade, by the Plumpjack Group, Howell Mountain		180
PATRIMONY, Caves Des Lions, Paso Robles		430

OTHER REDS

Padrillos, Mendoza, (Malbec)	10	40
Ramey, Napa Valley, (Syrah)	12	48
Daou, Pessimist, Paso Robles, (Red Blend)	12	48
Regis, Valle de Uco, Reserva Blend, (Malbec, Cabernet Franc)		70
8 Years in the Desert, Orin Swift, California	18	72
Cyrus, Alexander Valley, (Bordeaux Style)	22	88

BEER SELECTIONS

Birra Baladin	6.5
Bud Light	4.5
Budweiser	4.5
Chimay, "Grand Reserve" 750ml	28
Coors Light	4.5
Dos XX	5.5
Einbecker (Non-Alc)	4
Elissa IPA	5.5
Galveston Tiki Wheat	5.5
Holidaily, (Seasonal Gluten-Free)	7
Michelob Ultra	4.5
Miller Lite	4.5
Shiner Bock	4.5
Stella Artois	5.5
Squatters, Hop Rising, Double IPA (9.0%)	6
The Maredsous, Belgian Triple	10
Yuengling	4.5
Yellow Rose, Smash IPA, (6.8%)	10

JOIN US FOR SUNDAY BRUNCH | 10AM - 3PM
HAPPY HOUR WEDNESDAY - SUNDAY | 3PM - 7PM

SPECIAL EVENTS & PRIVATE PARTIES
Rehearsal Dinners • Weddings • Receptions • Corporate Events • Birthday Catering • Fine Dining