

RIONDO'S RISTORANTE

Dinner Menu

AVAILABLE WEDNESDAY - SUNDAY ALL DAY

APPETIZERS

Chef Rico's Fresh Housemade Ciabatta & Focaccia bread is now available for \$1 per person.

Housemade Meatballs 	15
Freshly Ground Beef, Parmesan, Fresh Herbs & Bolognese Sauce	
Prosciutto di Parma Bread	18
Housemade Bread filled w/Prosciutto di Parma, EVOO & "Riondo Mozz", served with Pomodoro Sauce	
Housemade Bruschetta & Olive Tapenade	12
Three Stone Oven Toasted Crostini's, Roma Tomatoes, Fresh Basil, EVOO & "Riondo Mozz"	
Blackened Diver Scallops (GF)	20
Two Pan Seared Diver Scallops, Sautéed Spinach & Lemon Butter	

Fresh Garlic Bread	9
Housemade Ciabatta, Garlic, EVOO	
Italian Country Table (GF)	18
Riondo's Charcuterie Plate, Add \$2 for Tableside Applewood Smoke in our Smoking Cloche	
Riondo's Platter 	25
Calamari, Crab Bellas, Housemade Meatballs, Bruschetta, Fried "Riondo Mozz" & Pomodoro Sauce	
Calamari Fritti	15
Squid, Parmesan Crust & Pomodoro Sauce	
Crab Stuffed Baby Bellas (GF)	18
Gulf Crab, Sautéed Spinach, Ricotta & Bianco Sauce	

SOUP AND SALAD

Chef's Choice Soup of the Day	Cup 9 • Bowl 12
Housemade Soups Inspired by Chef Rico	
The Strand Caprese (GF)	14
Fresh "Riondo Mozz", Beefsteak Tomatoes, Grilled Eggplant, Fresh Basil, EVOO & Balsamic Reduction	
Tuscan Salad (GF)	14
Romaine Lettuce, Cherry Tomatoes, Kalamata Olives, "Riondo Mozz", Croutons, EVOO & Balsamic Vinegar	

Caesar Salad	12
Romaine Lettuce, Parmegiano Reggiano, Housemade Croutons & Talatta Anchovy Dressing	
Insalata di Casa (GF)	10
Romaine Lettuce, Roma Tomatoes, Cucumbers, Onions, Asiago Cheese w/House Balsamic Vinaigrette	

ENTREES

Three Layer Lasagna Bolognese (PF) 	28
Three Layer Housemade Lasagna, Freshly Ground Beef, Béchamel, Parmigiano Reggiano & "Riondo Mozz"	
Veal Picatta	35
Sautéed Gourmet Ranch Veal, Capers, Lemon Butter Sauce, Asparagus & Gruyere Scalloped Potatoes	
Pappardelle & Duck Ragu (PF)	38
Roasted Duck, Housemade Pasta, San Marzano Tomatoes, Cremini Mushrooms, Thyme & Parmigiano Reggiano	
Chicken Cannellonis (PF)	28
Housemade Pasta, Free-Range Chicken, Spinach, Cremini Mushrooms, Parmigiano Reggiano & SugoRosso Sauce	
Gamberi Scampi	35
Sautéed Gulf Coast Shrimp, Lemon Garlic Butter & Linguine	
Angry Diver Scallops	40
Four Blackened Diver Scallops, Wild Berry Compote Seedless Chilis w/ Angel Hair Pasta, EVOO & Garlic	
Gnocchi di Spinachi a la Panna (PF)	28
Housemade Spinach Potato Gnocchi, Prosciutto di Parma, Green Peas, Parmigiano Reggiano & Bianco Sauce	
Housemade Fettuccine Primavera (PF)	28
Your Choice: Bianco Sauce or Rosso Sauce, served w/ Sauteed Vegetables	

Grilled Prime 1855 Ribeye	52
Hand-cut 16 oz Ribeye, Chimichurri Sauce & Gruyere Scalloped Potatoes	
Pollo a la Rosa	32
Grilled Chicken Breasts, Risotto, Sautéed Spinach, Sun-dried Tomatoes, Cremini's & Garlic Butter Sauce	
Seafood Ravioli Pillows (PF)	40
Five Housemade Raviolis w/ Gulf Coast Shrimp, Fresh Catch & Bianco Sauce	
Gulf Shrimp Spaghetti Carbonara	35
Fresh Gulf Shrimp, Pancetta, EVOO, Free-Range Egg Yolks, Spaghetti & Parmesan	
Zucchini Zoodles (PF) (GF)	20
Fresh Zucchini Spirals, Tomatoes, Fresh Basil, EVOO, Garlic & Parmigiano Reggiano	
Sicilian Eggplant Tower (PF) (GF)	26
Baked Eggplant Stacked with "Riondo Mozz", Parsley, Pomodoro Sauce, Fresh Basil & Zucchini Spirals	
Cioppino (PF)	40
Fresh Catch, Sea Scallops, Gulf Coast Shrimp, Pomodoro Stew & Housemade Fettuccine (Clams & Mussels when available)	

ARTISAN PIZZAS

24TH ST. Formaggio 20
"Riondo Mozz", Parmigiano Reggiano & San Marzano Tomato Sauce
The Jaxson 5 20
Pomodoro, Cucumber, Sun-dried Tomatoes, Fresh Basil & Roma's
The Tuscan 22
Grilled Chicken, Artichokes, Baby Spinach & EVOO

Margherita 20
"Riondo Mozz", Fresh Basil, EVOO, Sliced Roma Tomatoes & San Marzano Tomato Sauce
The Prosciutto 25
Prosciutto di Parma, Arugula, EVOO, Fresh Basil, Garlic & Shaved Parmigiano Reggiano

Pizza di Al Fichera 25 
Housemade Sausage, Meatballs, "Riondo Mozz", Pancetta, Baby Bellas & 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



ASK YOUR SERVER FOR KIDS OPTIONS | Splitting Dishes will be an Additional \$5
*** PLEASE CURB THE VOLUME ON YOUR CELL PHONES OR WE WILL UNLEASH THE GHOSTS ***



+ **Protein:** Colossal Crabmeat (3 oz) \$12, Gulf Shrimp (3 Shrimp) \$12, Sea Scallop (each) \$10, Seafood Ravioli (each) \$8, 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

Sunday Brunch Menu

AVAILABLE 10 AM - 3 PM

(PLEASE INQUIRE ABOUT OUR \$5 MIMOSAS,BELLINIS & BLOODY MARYS) • KIDS BRUNCH MENU IS AVAILABLE

All items are served with fresh fruit & potatoes, except for the "R & B Bowl", "Tiramisu Crepes" & "Breakfast Prosciutto Pizzetta"

Omelette w/ "Riondo Mozz" (GF) Your choice of Colossal Crabmeat... add \$10 Prosciutto Di Parma...add \$6 or Garden Vegetables... add \$4 served with Housemade Italian Sausage & Applewood Bacon	15	Riondo's Basic Plate Three Eggs Your Way, served with Crostini's, Housemade Italian Sausage & Applewood Bacon	15
Mario's Gulf Shrimp Migas (GF) Fresh Gulf Shrimp, Corn Tortillas, Free-Range Egg Yolks,Tomato, Onion, "Riondo Mozz" & Salsa	17	Colossal Crab Eggs Sardu Toasted English Muffin, Canadian Bacon, Creamed Spinach, Colossal Gulf Crabmeat & Two Poached Free-Range Eggs	20
R & B Bowl (GF) Breakfast Potatoes, Black Beans, Spinach, Goat Cheese, Crema, Housemade Italian Sausage & Two Poached Free-Range Eggs	16	Grand Marnier French Toast Ciabatta French Toast with Strawberries & Whipped Cream served with Housemade Italian Sausage & Applewood Bacon	18
Two Pancakes Your Way Your choice of Fresh Blueberries, Chocolate Chips or Bananas served with Housemade Italian Sausage & Applewood Bacon	15	Breakfast Prosciutto Pizzetta Rico's Fresh Pizza Dough, Three Free-Range Eggs, Prosciutto, Spinach, "Riondo Mozz", Pomodoro Sauce & Cremini Mushrooms	16
Tiramisu Crepes Two Housemade Tiramisu Crepes, Espresso, Kahlua and Mascarpone w/Wild Berry Compote	14	Italian Sausage Egg Bake Fresh Ciabatta, Housemade Italian Sausage, Parmigiano Reggiano, Colby, Basil, Tarragon served with Fresh Fruit & Applewood Bacon	17

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, Hilluiew 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
Braviium, (Rose), Anderson Valley	14 56

VINO-ROSSO

ITALIAN REDS

GLASS	BOTTLE
Masciarelli, d'Abruzzo, (Montepuciano)	10 40
Basilica Caffaggio, Single Estate Chianti	10 40
Classico, (Sangiovese)	
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
La Fond, 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

GLASS	BOTTLE
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