

RIONE

ITALIAN RESTAURANT

Welcome to Rione Italian Restaurant. The name "Rione" is an Italian term used since the 14th century to name a district of a town. Our concept is based on many menu items found in Rome with an addition of other favorites of ours. We use imported Italian Pasta, Meats, Cheeses, Tomatoes, Olive Oil, Flour and much more. We believe this is best in order to bring the most authentic representation of our concept. We make our own fresh pasta, raviolis and pizza dough. A few of our dishes can be prepared Vegan and we have gluten free pasta available with some of our dishes. Please ask your server. On behalf of our family and staff, welcome and please enjoy!

SUMMER MENU

ANTIPASTI AND FRITTI

- Burrata with Figs and Peaches** Stracciatella Cheese wrapped with Mozzarella Cheese, topped with Sea Salt, Lemon Infused Olive Oil, and Roasted Pistachios, served with Fresh Peaches, Figs and Crostini 15. (vegetarian)
- Caprese** Alternating Layers of Heirloom Tomatoes and Fior di Late Fresh Mozzarella, topped with Fresh Basil, Oregano, Sea Salt, Olive Oil 15. (gluten free, vegetarian)
- Prosciutto and Burrata** Burrata Cheese and Prosciutto Served over Arugula, topped with Olive Oil Drizzle, served with Crostini (gluten free) 16.
- Suppli al Telefono (the original)** A large Panko Crusted Risotto Ball with Smoked Mozzarella and Tomato Sauce in the Center, served over House-made Tomato Sauce and Fresh Basil 10. (vegetarian)
- Suppli alla Carbonara with Pesto** A large Panko Crusted Ball made of Trofie Pasta, Guanciale, and our Pecorino Egg Mixture topped with a Zesty Pesto Sauce 12.
- Stuffed Zucchini Blossoms** Zucchini Blossoms filled a mixture of Parmesan, Ricotta, Smoked Mozzarella and Basil served with a Tomato Vinaigrette and Citrus Aioli 12. (gluten free, vegetarian)
- Bruschetta alla Romana** A mixture of Cherry Tomatoes, Fresh Basil, Capers, Castelvetrano Olives and Olive Oil served over Toasted Garlic Rubbed Bread with a drizzle of Balsamic 10. (vegetarian)
- Bruschetta alla Stracchino** Toasted Sourdough Bread topped with Imported Creamy Stracchino Cheese (made from cow's milk), Truffle Paste and Honey (vegetarian) 12.
- Meatballs al Forno** Beef, Veal, and Pork Meatballs served over a Creamy Polenta topped with Tomato Sauce and Parmesan 16. (slightly spicy)
- Marinated Artichokes** Pan Seared Marinated Artichokes served with a Lemon Parmesan Cream Sauce 12. (gluten free, vegetarian)
- Gorgonzola Salad** Spring Mix Lettuce tossed in a Balsamic Vinaigrette topped with Candied Walnuts, Gorgonzola, and Strawberries 12. (gluten free, vegetarian)
- House Salad** Mix of Radicchio, Endive, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish and Beets with Parmesan 12. (gluten free, vegetarian)

Entrees (Traditional Roman Staples)

- Carbonara** *This is an Italian Carbonara. No use of cream or butter goes into this dish.*
Imported Mezzi Rigatoni Pasta and Crispy Guanciale tossed in a creamy sauce of Egg Yolks, Pecorino Romano, and Coarse Pepper 23.
- Cacio e Pepe e Tartufo** Imported Spaghetti alla Chitarra Pasta tossed in a delicate sauce prepared with Pecorino Romano, a Paste of Mushrooms, Olives and White Truffle, and Coarse Black Pepper 20. (vegetarian) The most traditional way to have this dish is without Truffle but many Roman Chefs now add truffles and we love it.
- Pasta alla Gricia** Spaghetti alla Chitarra Pasta tossed in a delicate sauce prepared with Pecorino Romano, Starchy Pasta Water and plenty of Coarse Black Pepper, topped with Guanciale 22.
- Amatriciana** Imported Bucatini Pasta and Crispy Guanciale tossed with a Tomato Sauce prepared with San Marzano Tomatoes, Onions, Calabrian Spice and White Wine 23. (spicy)
- Zozzona** Mezzi Rigatoni tossed with Italian Sausage and Guanciale in a marriage of sauces Carbonara and Amatriciana (mild spice) producing a very Creamy Tomato Sauce 25.
- Pasta Papalina (The Pope's Pasta)** Sauteed Prosciutto, Peas, and Kalamata Olives tossed with Spaghetti alla Chitarra, Coated with a Creamy Egg and Parmesan Sauce Mixture 23.
- Chicken Saltimbocca (\$26) or Veal Saltimbocca (\$32.) alla Romana**
Lightly Floured Medallions of Chicken Breast or Veal layered with Prosciutto and Sage sauteed in a sauce of Olive Oil, Butter, and White Wine (we add capers and lemon to this dish as we love the combination), served over Creamy Mashed Potatoes or Polenta

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Entrees (favorites of ours from other Regions of Italy)

- Trofie al Pesto Genovese** Trofie Pasta from the Ligurian Coast tossed with House Made Italian Basil Pesto, Asparagus Tips, Artichokes, Potatoes, and Red Peppers, topped with Toasted Pine Nuts and Parmesan Cheese 22.
- Ravioli alla Norcina** Freshly prepared Raviolis stuffed with Peppered Mascarpone and Pecorino Romano, topped with Ground Italian Sausage and served in a Truffle, Nutmeg and White Wine Cream Sauce 24.
- Lasagna Bolognese** A Meaty blend of Ground Pork, Veal and Beef, Celery, Carrots, Onions, layered between Fresh Lasagna Pasta, Smoked Mozzarella, Fontina and Fresh Mozzarella Cheeses, House Made Tomato Sauce and Bechamel, topped with Parmigiano Reggiano 25.
- Pappardelle Bolognese** A Meaty blend of Ground Pork, Veal, Beef, Celery, Carrots, Onions, tossed in a homemade San Marzano Tomato Sauce with Pappardelle Pasta and topped with Parmigiano Reggiano 23.
- Cinghiale (Wild Boar) alla Bolognese** Bolognese prepared with Braised Wild Boar, Sauteed Carrots, Celery and Onions, and a light amount of Tomato Sauce, served over Freshly prepared Pappardelle Pasta, topped with Parmigiano Reggiano 25.
- Trofie Pasta and Clams** Fresh Manilla Clams and Baby Clams tossed in a sauce of White Wine, Pesto, Garlic, Olive Oil, Butter, Dash of Cream and Red Peppers, Tossed with Trofie Pasta 26.
- Umbrian Chicken** **(a tomato-less hunter style cacciatore)** Braised Chicken Thighs slowly cooked in a sauce of White Wine, White Balsamic, Garlic, Light Anchovies for flavor, Rosemary, Castelvetrano Olives and Capers, served over Creamy Polenta 25. (GF)

Entrees (Chef-centric signature dishes)

- Pan Seared Atlantic Salmon over Saffron Risotto** Pan Seared Atlantic Salmon served in a White Wine and Lemon-Butter Sauce with Capers, Roma Tomatoes, and Asparagus Tips over Saffron Risotto 30. (GF)
- Pan Seared Sea Scallops** Served with Sardinian Fregola Sarda Pasta (similar to couscous), House Made Pesto and a Puttanesca Style Sauce (Blended Capers, Peppers, Olives, Anchovies, Garlic, Tomatoes). 34.
- New Zealand Lamb Chops** Served over a Canellini Bean and Calabrian Spicy Sausage Puree with a Fennel and Beet Frisee topped with Herbed Brown Butter Pan Sauce 36.
- Shrimp Risotto** Five Large Tiger Prawns sauteed in a sauce of Sweet Marsala Wine, Butter, Lemon, and Garlic served over Saffron Risotto 25. (GF)
- Bistecca in Padella (Filet Mignon)** Pan Seared Petite Filet Mignon served over Creamy Mashed Potatoes, topped with Sauteed Mushrooms and Onions in a Port Wine and White Wine Reduction 46. (GF)
- Tonda Style Roman Pizza. (Pizza tonda is a thinner and crispier version of the original Naples Style Pizza. We hand roll each pizza dough after 72 hours of cold refrigerated proofing and about four hours of warm proofing. We then bake it in our extremely high temperature wood/gas pizza oven.**
- Margherita 16.** San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil, Olive Oil Drizzle (vegetarian)
- Prosciutto Crudo 18.** Tomato Sauce, Fresh Mozzarella, Prosciutto, Olive Oil Drizzled Arugula
- Diavola 18.** Tomato Sauce, Spicy Salami, Fresh Mozzarella, Basil, Olive Oil Drizzle
- Giovani 17.** Tomato Sauce, Mozzarella, Imported Pepperoni, Sausage, Mushrooms
- Rione 18.** Pecorino Romano, Course Ground Pepper, Mild Italian Sausage, Mushrooms and Red Peppers, lemon Olive Oil Drizzle
- Quattro Formaggi 16.** Garlic, Fontina, Gorgonzola, Parmesan and Smoked Mozzarella
- Cynara 17.** Garlic, Tomato Sauce, Fontina, Roasted Rosemary Potatoes, Marinated Artichokes, Castelvetrano Olives, Capers
- Mortadella and Pistachio 18.** Olive Oil, Imported Mortadella, Pistachio Paste, Crescenza-Stracchino Cheese, Crushed Pistachios, Arugula dressed with Lemon Vinaigrette
- Fried Meat Calzone 18.** A pizza turnover filled with House Made Meatball, Pepperoni, Prosciutto Cotto (Italian Ham), Smoked Mozzarella and Fontina served with Tomato Sauce and Fresh Basil
- Kids Menu 10 and below** Pappardelle Alfredo 12. Spaghetti with Tomato Sauce and Meatballs (slightly spicy) 12. Baked Mozzarella/Ham Sandwich with Tomato Vinaigrette, served with Fries 12. Cheese, Pepperoni or Sausage Pizza 13.