

# RIONE

ITALIAN RESTAURANT

Welcome to Rione Italian Restaurant. 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!

## FALL MENU

### ANTIPASTI (appetizers)

- Soup of the Day** Please ask your server 8.
- Burrata with Pear and Pomegranate** Stracciatella Cheese wrapped with Mozzarella Cheese, topped with Pear Chutney and Pomegranate Seeds, Sea Salt, Roasted Pistachios, served over Arugula and with Baked 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** A large Panko Crusted Risotto Ball with Smoked Mozzarella and Tomato Sauce in the Center, served over House-made Tomato Sauce and Fresh Basil 11. (vegetarian)
- Calamari Fritti** Fried Calamari Tentacles and Sliced Calamari Strips served with Citrus Aioli and Tomato Sauce 15.
- 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 12. (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 Pears 12. (gluten free, vegetarian)
- House Salad** Radicchio, Mixed Greens, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish and Beets with Parmesan 12. (gluten free, vegetarian)

### (Pasta Entrees)

*Add a half salad for \$8 with all entrees.*

- Carbonara** *This is an Italian Carbonara. No use of cream or butter goes into this dish.* Imported Bucatini Pasta and Guanciale tossed in a creamy sauce of Egg Yolks, Pecorino Romano, Starchy Pasta Water, and Coarse Black 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, Starchy Pasta Water and Coarse Black Pepper 19. (vegetarian) Add guanciale (**Pasta Gricia**) 23.
- Amatriciana** Imported Bucatini Pasta and Crispy Guanciale tossed with a Tomato Sauce prepared with San Marzano Tomatoes, Onions, Calabrian Spice and White Wine, topped with Pecorino Romano 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, topped with Pecorino 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.
- Pasta e Zucca** Roasted Acorn and Delicata Squash, Tomatoes, Onions, a touch of Calabrian Chili, sauteed in a Garlic Brown Butter Sauce served over Spaghetti Alla Chitarra topped with Pamigiano Reggiano and Crispy Sage (vegetarian) 22.
- Pasta con la Cicoria** Braised Chicory with a House Made Italian Basil and Pine Nut Pesto tossed with Trofie Pasta, Olive Oil, Black Pepper, White Wine, and Pecorino Romano, topped with Toasted Pine Nuts (vegetarian) 22.
- Ravioli alla Norcina** House prepared Raviolis stuffed with Peppered Mascarpone and Pecorino Romano, topped with Italian Sausage and served in a Truffle, Nutmeg and White Wine Cream Sauce 24.

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## (Pasta Entrees)

- 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, topped with Parmigiano Reggiano 25.
- Cinghiale (Wild Boar) alla Bolognese** Braised/Sangiovese-Marinated Wild Boar, Carrots, Celery, Onions, and a light amount of Tomato Sauce, served over Freshly prepared Pappardelle Pasta, topped with Parmigiano Reggiano 25.

## SECONDO (Entrees)

*Add a half salad for \$8 with all entrees.*

- Chicken Saltimbocca (\$26) or Veal Saltimbocca (\$34.) 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
- Coda alla Vaccinara (Slow Cooked Oxtail)** Braised Oxtail slowly cooked with Pancetta, Celery, onions, Carrots, Raisins (yes raisins), Pine Nuts in a Chianti and Tomato Sauce served over Creamy Parsnip Puree with Braised Swiss Chard 30.
- Umbrian Chicken** 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)
- Pan Seared Atlantic Salmon with a Pecorino Risotto** Pan Seared Atlantic Salmon served with a White Wine, Tomato, Kalamata Olive, and Caper Sauce over Pecorino Risotto topped with a drizzle of Herbed Asparagus Puree 30. (GF)
- House Made Ravioli with Lobster and Truffle Cream** House Made Raviolis stuffed with Peppered Mascarpone and Pecorino Romano, topped with Lobster Meat and a Truffle - White Wine Cream Sauce 28.
- Sauteed Shrimp with Mushroom Risotto** Five Large Tiger Prawns sauteed in a sauce of Sweet Marsala Wine, Butter, Lemon, and Garlic served over Pecorino and Mushroom Risotto 26. (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 and White Wine Reduction 46. (GF)

## Contorno (side dishes)

- Mashed Potatoes 6.**      **Braised Greens 6.**      **Pecorino Mushroom Risotto 8.**  
**Creamy Polenta 6.**      **Pecorino Risotto 7.**

## PIZZA

**Tonda Style Roman Thin Crust (personal) Pizza or 18 inch family thin crust Tonda (feeds 3 comfortably)**

- Personal price/Family price**
- Margherita 16./30.** San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil, Olive Oil Drizzle (vegetarian)
- Prosciutto Crudo 18./34.** Tomato Sauce, Fresh Mozzarella, Prosciutto, Olive Oil Drizzled Arugula
- Diavola 18./34.** Tomato Sauce, Spicy Salami, Fresh Mozzarella, Basil, Olive Oil Drizzle
- Giovani 17./32.** Tomato Sauce, Mozzarella, Imported Pepperoni, Sausage, Mushrooms
- Rione 18./34.** Pecorino Romano, Course Ground Pepper, Mild Italian Sausage, Mushrooms and Red Peppers, lemon Olive Oil Drizzle
- Quattro Formaggi 17./32.** Garlic, Fontina, Gorgonzola, Parmesan and Smoked Mozzarella
- Vegetarian 16./30.** Tomato Sauce, Garlic, Pesto, Kalamata Olives, Artichoke Hearts, Fresh Tomato, Fresh Mozzarella
- Mortadella and Pistachio 18./34.** 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 under** **Pappardelle Alfredo 14.** **Spaghetti with Meat Sauce 12.**  
**Baked Mozzarella/Ham Sandwich with Tomato Vinaigrette, served with Fries 12.**  
**Cheese, Pepperoni or Sausage Pizza 12.**

