

RIONE

ITALIAN RESTAURANT

Lunch Menu

Appetizers and Salads

Burrata with Roasted Peaches	Stracciatella Cheese wrapped with Mozzarella Cheese, served with Roasted Peaches, Olive Oil Dressed Arugula and Baked Crostini 15. (V)
Caprese	Alternating Layers of Heirloom Tomatoes and Fior di Latte 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 and Sea Salt, served with Crostini 16.
Suppli al Telefono	A large breaded ball of House Made Risotto stuffed with Smoked Mozzarella and Tomato Sauce served over Tomato Sauce with Sea Salt, Parmesan and Fresh Basil 11. (vegetarian)
Calamari Fritti	Lightly floured Calamari Tentacles and Rings 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 Stracciatella	Toasted Sourdough Bread topped with Stracciatella Cheese (made from cow's milk), Truffle Paste and Honey 12. (vegetarian)
Gorgonzola Salad	Spring Mix Lettuce tossed in a Balsamic Vinaigrette topped with Candied Walnuts, Gorgonzola, and Strawberries 12. (gluten free, vegetarian)
House Salad	Radicchio, Mixed Greens, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish, Fresh Beets and Parmesan 12. (gluten free, vegetarian)

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

Spaghetti alla Papalina (The Pope's Pasta)	Prosciutto Crudo, Peas, and Kalamata Olives tossed with Spaghetti alla Chitarra, Coated with a Creamy Egg and Parmesan Sauce Mixture 19.
Rigatoni al Burro (alfredo) with Chicken	Mezzi Rigatoni tossed with a Pecorino Cream Sauce and Pan Seared Chicken Breast 22.
Bucatini and Meatballs (not spicy)	Three Beef, Veal, and Pork Meatballs served over a Bucatini Pasta, topped with Tomato Sauce and a drizzle of Truffle Cream Sauce 18.
Lasagna alla 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 (lunch portion 21.
Vegetable Lasagna	Alternating Layers of Roasted Zucchini, Eggplant, Fontina and Smoked Mozzarella, Pesto, and Tomato Sauce 19.
Orecchiette alla Checca	Orecchiette Pasta tossed with Roma Tomatoes, Castelvetrano Olives, Fennel, and Basil, topped with Stracciatella Cheese and a drizzle of Olive Oil 18.
Spaghetti and Clams	Fresh Manilla Clams and Baby Clams prepared in a Clam Broth with Garlic, White Wine, Red Peppers, Cream, Olive Oil and Butter tossed with Spaghetti alla Chitarra 23.
Chicken Marsala	A delicious American Italian Dish - Sliced Chicken Breast Medallions served in a sauce of Mushrooms, Butter, Olive Oil and Sweet Marsala Wine over Creamy Polenta or Mashed Potatoes 23.

G – gluten free, V- vegetarian. Effective 9/15 we will be adding a 2.5 percent surcharge to all credit card transactions. While we have delayed this decision, due to the astronomical increases in costs we have seen, it is now imperative. To all of our amazing guests and friends we sincerely appreciate the understanding and the support. 20 percent is added to parties of 8 or more. We are understanding and happy to accommodate any dietary restrictions.

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Entrees (continued)

House Made Naples Panuozzo Sandwich

(served with French Fries or Olive Oil Dressed Arugula)

- #1 Meatballs, Sausage, Pepperoncini Peppers, Tomato Sauce, Smoked Mozzarella 14.
- #2 Mortadella, Stracciatella, Pistachio Cream Mayo, Arugula, Olive Oil, Balsamic 15.
- #3 Porchetta, Nduja Sausage, Stracciatella, Truffle Cream Mayo, Cucumber, Arugula, Olive Oil 15.
- #4 Caprese - Tomato, Fresh Mozzarella, Basil and Pine Nut Pesto Mayo, Arugula, Olive Oil, Balsamic 13.
- #5 Spicy Salami, Pepperoni, Prosciutto Cotto, Fontina, Arugula, Olive Oil, Garlic Mayo 15.
- #6 Turkey, Tomatoes, Smoked Mozzarella, Arugula, Truffle Cream Mayo, Olive Oil 14.
- #7 Prosciutto Crudo, Mozzarella, Garlic Mayo, Tomato, Olive Oil, Basil 15.

Pizza and Calzones

Vegetarian

- Margherita 17.** Pomodoro Sauce, Fresh Mozzarella, Fresh Basil, Pecorino Romano, Olive Oil
- Giardiniera 17.** Pomodoro Sauce, Garlic, Pesto, Fresh Mozzarella, Kalamata Olives, Artichoke Hearts, Fresh Tomato,
- Quattro Formaggi 17.** Olive Oil and Garlic, Fontina, Gorgonzola, Parmesan and Smoked Mozzarella

Meats

- Prosciutto Crudo 18.** Pomodoro Sauce, Fresh Mozzarella, Cured Prosciutto Ham, Olive Oil Drizzled Arugula
- Diavola 19.** Pomodoro Sauce, Spicy Salami, Fresh Mozzarella, Basil, Olive Oil Drizzle
- Giovani 18.5** Pomodoro Sauce, Mozzarella, Imported Pepperoni, Sausage, Mushrooms

Meats without Tomato Sauce

- California Zesty Chicken 19.** Zesty Pesto, Smoked Mozzarella, Pan Seared Chicken, Sundried Tomatoes, Artichokes, Green Onions
- Rione 18.** Olive Oil and Garlic, Pecorino Romano, Course Ground Pepper, Mild Italian Sausage, Mushrooms and Red Peppers, lemon Olive Oil Drizzle
- Quattro Formaggi with Porchetta and Guanciale 19.**
Olive Oil and Garlic, Fontina, Gorgonzola, Parmesan, Smoked Mozzarella, Diced Porchetta and Guanciale
- Mortadella and Pistachio 18.**
Olive Oil, Imported Mortadella, Pistachio Paste, Stracciatella Cheese, Crushed Pistachios, Arugula dressed with Lemon Vinaigrette
- Meat Ball/Sausage Calzone 18 (please advise your server baked or fried)**
A pizza turnover filled with House Made Meatball, Italian Sausage, Smoked Mozzarella Fontina, and Marinara
- Pepperoni and Prosciutto Calzone 19**
A pizza turnover filled with Grated Mozzarella, Soppresatta, Pepperoni, Prosciutto Cotto (cooked ham), and Marinara

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