

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 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. Our love for Italy is so important to us. We have been fortunate enough to have explored many areas of Italy each time with the intent of bringing back our experience and doing things right by our friends there. We truly hope you enjoy the fruits of our labor. Buon Appetito!

September Menu

Antipasti and Fritti (appetizers)

Pizza Tonda	We have many Tonda Style Roman Thin Crust personal sized Pizzas to choose from. Please refer to our pizza menu for options.
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. (GF, V)
Stuffed Zucchini Blossoms	(4) Zucchini Blossoms filled a mixture of Parmesan, Ricotta, Smoked Mozzarella and Basil served with a Tomato Vinaigrette and Citrus Aioli 14. (V)
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. (V)
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. (V)
Bruschetta Stracciatella	Toasted Sourdough Bread topped with Stracciatella Cheese (made from cow’s milk), Truffle Paste and Honey (vegetarian) 12. (V)
Meatballs al Forno	A mixture of Beef and Pork Meatballs served over Creamy Polenta topped with Tomato Sauce and Parmesan 16. (not spicy)
Marinated Artichokes	Pan Seared Marinated Artichokes served with a Lemon Parmesan Cream Sauce 14. (GF, V)
Gorgonzola Salad	Spring Mix Lettuce tossed in a Balsamic Vinaigrette topped with Candied Walnuts, Gorgonzola, and Strawberries 12. (GF, V)
House Salad	Radicchio, Mixed Greens, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish, Fresh Beets and Parmesan 12. (GF, V)

Primi (Entrees – pasta dishes) **Add a half salad for \$8 with all entrees.**

Carbonara	Imported Mezzi Rigatoni Pasta and Guanciale tossed in a creamy sauce of Egg Yolks, Pecorino Romano, Starchy Pasta Water, and Coarse Black Pepper 24.
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 24. (slightly spicy)
Cacio e Pepe with Truffle	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 20. (V) Add guanciale (Pasta Gricia) 24.
Pappardelle alla Papalina (The Pope’s Pasta)	Prosciutto Crudo, Peas, and Kalamata Olives tossed with Fresh Pappardelle Pasta, Coated with a Creamy Egg and Parmesan Sauce Mixture 23.
Spaghetti al Limone with Pistachio	Spaghetti alla Chitarra Pasta tossed with Pistachio, Onions, Garlic, Butter, Red Peppers, Lemon Zest and Pecorino Romano 20. (vegetarian) Add Spicy Shrimp 8.
Vegetable Lasagna	Alternating Layers of Pasta, Roasted Zucchini, Eggplant, Fontina and Smoked Mozzarella, Pesto, and Tomato Sauce, topped with Pine Nuts 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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Primi (Entrees – pasta dishes)

- Zozzona** Mezzi Rigatoni tossed with Italian Sausage and Guanciale in a marriage of sauces Carbonara and Amatriciana producing a very Creamy Tomato Sauce, topped with Pecorino 25.
- Bucatini alla Puttanesca** Bucatini tossed with Olive Oil, Garlic, Capers, Cherry Tomatoes, House Made Tomato Sauce, and Kalamata Olives (Vegan) 22. Roman Style ask for anchovies \$4
- Ravioli alla Norcina (Umbria Region)** 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.
- 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 26.
- Ziti Pasta with Brisket and Pancetta Ragu (Napoli Genovese)** A Ragu made with Slow Cooked Brisket, White Wine, Pancetta, Yellow Onions, Celery, Carrots and very light Tomato Sauce, tossed with Ziti Pasta and topped with Parmigiano Reggiano 24.
- Creamy Pasta with Roasted Turnips, Artichokes and Pan Seared Chicken Breast** Roasted Turnips and Artichokes prepared in a Garlic and Truffle Cream Sauce tossed with Mezzi Rigatoni Pasta, topped with Pan Seared Chicken Breast 26.

Secondi (entrees)

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

- Chicken Saltimbocca alla Romana** Lightly Floured Medallions of Chicken Breast 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 Mashed Potatoes or Polenta 28.
- Veal Saltimbocca alla Romana** Lightly Floured Medallions of 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 32.
- Pan Seared Atlantic Salmon or Branzino** Pan Seared Atlantic Salmon or Mediterranean Branzino served over Pecorino Risotto topped with a White Wine Sauce with Lemon, Butter, Cherry Tomatoes, and Capers 30.(GF)
- Sauteed Shrimp with Mushroom Risotto** Shrimp sauteed in a sauce of Sweet Marsala Wine, Butter, Lemon, and Garlic served over Pecorino and Mushroom Risotto 27. (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 48. (GF)
- Umbrian Rabbit Cacciatore** Braised-Pulled Rabbit Thigh with Rabbit Herb Sausage slowly cooked in a sauce of White Wine, White Balsamic, Garlic, Rosemary with Castelvetro Olives and Capers, served over Creamy Polenta 32.

Pizza and Calzones

We have many Tonda Style Roman Thin Crust personal sized Pizzas to choose from as well as Calzones. Please refer to our pizza menu for options.

Contorno (side dishes)

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| | Mashed Potatoes 6. | Braised Greens 6. | Pecorino Mushroom Risotto 8. |
| | | Creamy Polenta 6. | Pecorino Risotto 7. |
- Kids Menu 10 and under** Fettucine Alfredo 14.
Spaghetti with Meat Balls (not spicy at all) 12.
Kid’s Pizza (cheese, pepperoni, or ham) 12.
Kids Grilled Ham and Mozzarella Sandwich with Garlic Mayo and cooked Tomatoes, served with French Fries 12.

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Pizza

Tonda Style Roman Thin Crust (personal) 12-14 inch Pizza (tomato sauce made with true imported San Marzano tomatoes)

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

Calzones

(please advise your server baked or fried)

Meat Ball/Sausage Calzone 18

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