

RIONE

ITALIAN RESTAURANT

Welcome to Rione — A Modern Roman Trattoria

Inspired by the charm of Rome’s cobblestone streets, Rione is a neighborhood trattoria where tradition, warmth, and flavor come together. Our menu is rooted in the classics of the Eternal City, while also traveling across Italy—from Tuscany to Campania, Calabria to Umbria, and Puglia—celebrating the character of each region. We also embrace the Italian-American dishes many of us grew up with. You’ll find a few familiar favorites alongside traditional Roman cooking, creating a balance between authenticity and comfort. Our goal is simple: to cook with respect for Italy’s traditions while making everyone feel at home.

Antipasti & Fritti

Stuffed Zucchini Blossoms

Ricotta, smoked mozzarella, Parmesan, basil, tomato vinaigrette, citrus aioli (V) 14

Suppli al Telefono

Crispy risotto croquette with mozzarella, pomodoro (V) 12

Prosciutto-Wrapped Figs

Local figs, prosciutto, goat cheese mousse, walnuts, honey drizzle 12

Peaches and Burrata

Macerated peaches, crostini (V) 15

Caprese

Heirloom tomatoes, fior di latte mozzarella, basil, olive oil, sea salt (GF, V) 15

Prosciutto & Burrata

Arugula, olive oil, crostini 16

Salumi e Formagi (assorted meats and cheeses)

Gorgonzola, Pecorino Romano, goat cheese with honey, mortadella, prosciutto crudo, soppressata, almonds, Castelvetro olives, fig jam and crostini 20

Calamari Fritti

Lightly fried calamari, tomato sauce, citrus aioli 15

Bruschetta alla Romana

Cherry tomatoes, basil, capers, Castelvetro olives, balsamico (V) 12

Bruschetta with Stracciatella

Stracciatella, truffle paste, honey, toasted sourdough (V) 14

Meatballs al Forno

Pork and beef meatballs with creamy polenta, tomato sauce, Parmesan 16

Artichokes

Pan-seared with lemon Parmesan cream (GF, V) 14

Gorgonzola Salad

Mixed greens, candied walnuts, red delicious apples, apple vinaigrette gorgonzola (GF, V) 13

House Salad

Spring mix, radicchio, fennel, diced peaches, pecans, goat cheese, peach vinaigrette (GF, V) 13

Primi - Pasta - Roman Staple Pastas

Add a half salad 8

Cacio e Pepe al Tartufo

Spaghetti alla chitarra tossed with a Pecorino Romano, truffle paste, and black pepper (V) 22

Gricia

Pici pasta tossed with a Pecorino Romano, black pepper, and guanciale 24

Carbonara

Mezzi rigatoni tossed with guanciale, egg yolk, Pecorino Romano, black pepper (NO CREAM, NEVER CREAM) 25

Amatriciana

Bucatini tossed with guanciale, San Marzano tomatoes, red peppers, topped with pecorino romano 24

Zozzona

Mezzi rigatoni, sausage, guanciale, tomato, red peppers, egg, pecorino romano 25

Primi — Pasta — dishes found in Rome but deriving from other regions such as Tuscany-Campania-Umbria-Puglia, etc.

Add a half salad 8

Nerano

Spaghetti alla chitarra tossed with roasted zucchini, mascarpone, Pecorino Romano, Parmesan cheeses and pesto 24.

Limone

Spaghetti alla chitarra tossed with lemon zest, red onions, pistachio, butter, Pecorino Romano(V) 23

Add spicy shrimp 8

Puttanesca

Bucatini tossed with roasted cherry tomatoes, tomato sauce, red peppers, kalamata olives, capers, garlic 24 *Add anchovies 4*

Bolognese

Classic meat ragù with beef, veal, pork, celery, carrots, onions, tossed with tagliatelle and topped with Parmesan 26

Ravioli alla Norcina

Our house-made raviolis served with Italian sausage and sauteed mushrooms in a truffle cream sauce 26

Secondi (dishes you would find in Rome)

Add a half salad 8

Saltimbocca alla Romana with lemon and capers Chicken 28 | Veal 36

Medallions of chicken breast or veal shoulder with prosciutto, sage, white wine, lemon, capers, served over mashed potatoes, polenta, or with braised greens

Coda alla Vaccinara (Slow Cooked Oxtail)

Slow braised, rich and deeply savory, with its natural fat/collagen lending the red wine and tomato sauce a luxurious, silky texture, featuring pancetta, celery, onions, carrots, golden raisins, toasted pine nuts, served over creamy polenta 32

Straccetti di Manzo (Ribeye and Arugula)

Slices of pan-seared ribeye, served with olive oil dressed arugula, tomatoes, basil, capers, kalamata olives, topped with parmesan 28

Secondi (dishes you would find all over the beautiful country of Italy)

Add a half salad 8

Lasagna alla Bolognese

Layers of pasta with a ragu of tomato sauce, pork, veal, beef, béchamel, mozzarella, fontina, smoked provolone, parmesan 26

Spicy Seafood Pasta

Spicy tonnarelli pasta tossed with shrimp, clams, cod, seafood broth, garlic, light cream and house-made pesto 32

Secondi (chef creations, signature dishes and an American Italian favorite)

Add a half salad 8

Duck Confit Cannelloni

Cannelloni stuffed with slow roasted duck, fennel sausage, mascarpone, pecorino, topped with creamy truffle tomato sauce 32

Pan-Seared Atlantic Salmon

A six-ounce portion served with a sauce of white wine, lemon, butter, cherry tomatoes, capers over Pecorino Romano risotto (GF) 30

Shrimp & Mushroom Risotto

Sauteed shrimp served in a sauce of sweet marsala and white wine, lemon, garlic, butter, pecorino, over mushroom risotto (GF) 28

Chicken Marsala or Veal Marsala (A delicious American-Italian Dish) Chicken 28 | Veal 36

Your choice of sliced chicken breast medallions or veal shoulder medallions, mushrooms, butter, sweet marsala wine, over creamy Polenta or mashed Potatoes 28

Bistecca in Padella (Filet Mignon)

A seven-ounce portion with sauteed mushrooms and onions topped with a Port wine reduction over mashed potatoes (GF) 48

Pan Seared T-Bone (for two)

An eighteen-ounce portion with Roasted Asparagus and Yukon Gold Potatoes, topped with salmoriglio sauce (garlic, olive oil, oregano, parsley, thyme, red pepper, lemon) 72

Pizza & Calzones

Roman-style thin crust pizzas and calzones available. Please ask for our pizza menu.

Contorni

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

Kids (10 & under)

Fettuccine Alfredo 14	Half Panuozzo Sandwich with Ham & Mozzarella
Spaghetti & Meatballs with tomato sauce 12	Garlic mayo, cooked tomatoes, fries 12
Kids Pizza Cheese, pepperoni, or ham 12	