

ANTIPASTI

three plates 10 one plate 4

Eggplant caponata with green olives

Saffron peppers with mint

Grilled mushrooms with hazelnut vinaigrette

Orange beets with basil and ricotta salata

Zucchini ribbons with parmesan

Citrus marinated olives

Parma prosciutto simple

Parma prosciutto on a breadstick

Salami with mustard onions

Duck liver pate with capers

Buffalo mozzarella with slow braised tomatoes

Sheep's milk ricotta with fennel pesto

SALADS & SANDWICHES

Farm greens with walnuts, caciotta and quince balsamic 6

Arugula, endive, mushrooms and Parmigiano-Reggiano 6

Crunchy salad of celery, zucchini, radishes, fennel, scallions and anchovy dressing 6

Softshell crab sandwich with pancetta, avocado and hand cut fries 14

Rialto burger with buffalo mozzarella, crispy prosciutto and hand cut fries 13

PLATES

Pizza of the day 12

Tomato, basil and mozzarella pizza 12

Mussels in white wine with garlic, chili and thyme 12

Penne with tomatoes, mozzarella and fried eggplant 15

Slow-cooked chicken with lemon, olives and capers 15

Beer braised pork belly with farm beans 15

Mini Tuscan-style steak with sliced portabella mushroom, endive and arugula salad, shaved Parmigiano-Reggiano and truffle oil 18

DESSERTS

Chocolate and grappa fruit bruschetta 5

Olive oil gelato with pine nut cookies 7

Italian cookie selection 5

RIALTO BAR CLASSICS

Oysters 2 each

Spicy shrimp with garlic and parsley 8

Pat and Barbara's perfect grilled littlenecks with andouille and toasted garlic bread 17

Risotto fritters 6

Fried squid with spicy mayonnaise 7

Provençal fisherman's soup with rouille, gruyere and basil oil 12

Parmesan potato crisps 5