

APPETIZERS

Simple lettuces with radishes, flowers and chardonnay vinaigrette 9.

Apples, endive, celery and candied walnuts with chevre custard 12.

*Scallop and tuna carpaccio with mint, green garlic and shaved summer truffles 17.

American prosciutto, fresh figs and stracciatella with olives and pistachios 15.

Smooth white bean soup with summer minestrone, lobster and fennel pesto 14.

Soupe de poissons — Provençal fisherman's soup with rouille, Gruyère and basil oil 12.

Ruby broth with veal meat balls, beet greens and shaved Parmigiano Reggiano 13.

Lasagna of wild greens with gorgonzola, pine nuts and Barolo syrup 14.

Crab agnolotti in black pasta with charred tomato sauce and celery fondue 18.

Chestnut gnocchi with rabbit ragu, porcini and apples 16.

*Pat and Barbara's perfect grilled littlenecks with andouille and toasted garlic bread 16.

*Join us for Hungry Sundays at Rialto
Every Sunday come enjoy a three course menu for only \$45
Each month featuring regional Italian Cuisine*

**Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.
18% Gratuity will be added to parties of 6 or more.*

Chef: Jody Adams
Sous Chefs: Carolyn Johnson and Nuno Alves
Pastry Chef: Tal Shofman-Schejter

MAIN COURSES

Potato and creamy cheese ravioli with farro, wild mushrooms and summer truffles 24.

Fish stew with tomatoes, fennel, Wellfleet clams, baby octopus and local catch 33.

Roasted cod in parchment with kale, grapes and fennel sausage 32.

Bluefish and crisp bacon with cranberry beans, punchy greens and vinaigrette agrodolce 29.

*Grilled tuna on skordalia with dukkah, beets and fennel 37.

*Roasted quails on brioche toast with figs, provolone and cappocollo ham 34.

Guinea hen with olives, peppers, tomatoes, pancetta and semolina gnocchi 35.

Slow roasted Long Island duck with braised escarole, roasted fingerlings and Sicilian olives 36.

*Grilled pork tenderloin, braised cheeks, fresh and smoked bacon packages
with oranges and farro 35.

*Grilled lamb chop and braised shoulder strudel with eggplant, mint and garlic yogurt 39.

*Tuscan style Wolf's Neck sirloin steak with sliced portabella mushroom, arugula salad,
shaved Parmigiano Reggiano and truffle oil 43.

DESSERTS

Gorgonzola mousse and quince jam on phyllo crisps with walnuts, figs and honey 9.

Panna Cotta with cider gelee, five spice apple beignets and caramel 9.

Syrup poached pear and almond tart with Armagnac ice cream and dried cherry sauce 9.

A Sicilian Trio: Cassata with chocolate-espresso sauce, lemon cannoli and ginger-mint granita 9.

Hot chocolate cream with pistachio macaroon ice cream sandwich and fresh berries 9.

Three great cheeses with bulgur crackers and almond stuffed dates 13.

Paired with wine 18.