



Antipasti-

MINI SUPPLI AL TELEFONO <i>fried rice balls stuffed with fresh mozzarella and herbs over marinara</i>	\$8
BRUSCHETTA <i>with sauteed shrimp and sweet corn served in a tomato, white wine herb broth</i>	\$12
STEAMED P.E.I. MUSSELS <i>with smoked bacon, asparagus, fennel and tomatoes in a garlic white wine herb broth</i>	\$11
FRIED CALAMARI <i>in a garlic butter sauce with pepperoncini and sun dried tomato aioli</i>	\$9
CRABMEAT STUFFED ENDIVE <i>served with grapefruit wedges and a cilantro lime aioli</i>	\$10
BAKED EGGPLANT <i>stuffed with ricotta and goat cheese, topped with evoo, tomatoes and fresh herbs</i>	\$9
FIGS AND SCALLOPS <i>pistachio stuffed figs and grilled fennel rubbed scallops with honey and balsamic glazes</i>	\$11
SEARED TENDERLOIN CARPACCIO <i>with parmesan salsa, arugula, lemon, toasted pine nuts and evoo</i>	\$9

Insalata-

MIXED GREENS SUMMER SALAD <i>tossed in a raspberry vinaigrette with roasted pistachios and candied strawberries</i>	\$5 / 9
INSALATA MISTA <i>with teardrop tomatoes, cucumber, red onion and shaved carrots in a balsamic vinaigrette</i>	\$4.5 / 8
CAPRESE SALAD <i>of fresh mozzarella, sliced tomatoes and parmesan crusted eggplant topped with basil, evoo and aged balsamic</i>	\$5 / 9
CLASSIC CAESAR SALAD <i>with romaine lettuce, parmesan croutons and homemade dressing</i>	\$4.5 / 8
BOSTON BIBB SALAD <i>with grated gorgonzola, candied walnuts, teardrop tomatoes and shaved red onion tossed in a light balsamic dressing</i>	\$5 / 9
ICEBERG WEDGE <i>with homemade gorgonzola dressing, tomatoes and apple wood smoked bacon</i>	\$4.5 / 8

Pasta-

BRAISED SHORT RIBS <i>in a red wine brodo with fresh pappardelle in a parmesan cream sauce</i>	\$24
HOUSEMADE KOBE BEEF MEATBALLS <i>with marinara and shaved pecorino Toscana over bucatini</i>	\$17
LOBSTER SAFFRON RISOTTO <i>with teardrop tomatoes, asparagus, red onion and sweet roasted fennel and leeks</i>	\$24
CHICKEN PARMESAN <i>over linguine with marinara and fresh mozzarella</i>	\$18
BUTTERNUT SQUASH RAVIOLI <i>in a sage butter sauce with toasted hazelnuts</i>	\$18
SHRIMP AND CLAMS <i>in a white wine garlic herb broth with smoked bacon, tomato, crushed pepper and baby spinach over linguine</i>	\$21
GRILLED CHICKEN AND BROCCOLI <i>tossed with penne in a parmesan cream sauce</i>	\$18

Secondi- *entrees served with vegetables and starch*

AMARETTO CRUSTED SALMON <i>topped with an almond cream sauce</i>	\$23
RACK OF LAMB <i>marinated and grilled with a citrus, balsamic glaze</i>	\$27
CHICKEN SALTIMBOCA <i>with fresh sage, prosciutto and blended cheeses in a lemon butter sauce</i>	\$19
LUMP CRAB ROASTED COD <i>topped with a native corn and tomato beurre blanc</i>	\$23
FILET MIGNON <i>topped with a porcini mushroom and sangiovese reduction</i>	\$25
PAN ROASTED CHICKEN BREAST <i>over soft polenta with a fig port glaze</i>	\$18
GRILLED VEAL CHOP <i>topped with a Madeira reduction sauce</i>	\$26
ZUPPA DI PESCE <i>a traditional stew of shrimp, scallops, clams, cod, mussels and calamari in a spicy tomato broth</i>	\$25

Please no menu substitutions

Riva will always use the freshest ingredients available. We support local farmers and fisherman.

Take out and catering are available. Executive Chef- Brian Lauzon

www.rivarestaurant.com 781.545.5881 *FaceBook *Yelp

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food borne illness.