

**ENTREES**

(Lunch)

- CHOPPED CALIFORNIA SALAD** ..... 15  
*Radicchio, Endive, Arugula and Romaine Lettuce Tossed with Grilled Chicken Breast, Fresh Mozzarella, Olive Oil and Lemon*
- GRILL TOPPED CAESAR SALADS** ..... 15  
*Our House Caesar Salad Topped with Choice of Grilled Salmon Fillet, Chicken Breast or Jumbo Shrimp*
- POACHED TILAPIA WITH LEMON AND WHITE WINE SAUCE** ..... 15  
*Light, Flakey and Mild White Fish Fillet*
- GRILLED ATLANTIC SALMON** ..... 17  
*The Freshest Atlantic Salmon Fillet over Braised Spinach with Olive Oil and Lemon*
- FRESH NORTH CAROLINA RAINBOW TROUT** ..... 15  
*Completely Boneless! Sautéed and Served with Capers and Lemon Butter Sauce*
- VEAL SCALOPPINI** ..... 17  
*The Most Tender Cut of Veal Served Marsala, Piccata or Parmigiana Style*
- CHICKEN "SCALOPPINI"** ..... 15  
*Tender Cut of Boneless Chicken Breast Served Marsala, Piccata or Parmigiana Style*
- EGGPLANT PARMESAN** ..... 9.5  
*House Favorite!*

**PIZZA**

(Lunch)

Our Pizza is 100% Home Made!  
We make our own Sauces and Dough Daily

- Personal** ..... 9.5
- Small** ..... 15
- Large** ..... 19

**TRADITIONAL**

*Renato's Tomato Sauce, Mozzarella Cheese and Fresh Basil*

**QUATTRO STAGIONI**

*Prosciutto, Mushrooms, Olives and Eggplant*

**MARGHERITA**

*Fresh Chopped Tomatoes and Basil with Fresh House Made Mozzarella*

**LA CAPRICCIOSA**

*Spinach, Broccoli, Bell Peppers and Eggplant*

**BIANCA**

*White Pizza with Spinach, Fontina and Ricotta Cheeses*

**PARMIGIANA**

*Eggplant, Tomato and Parmesan*

Additional Toppings - \$1.00 Small & Personal • \$1.50 Large  
*Pepperoni, Italian Sausage, Chicken, Shrimp, Artichoke Hearts, Olives, Mushrooms, Green Peppers, Eggplant or Spinach*

**DESSERT**

- HOUSEMADE TIRAMISU** ..... 6
- SICILIAN CANNOLI** ..... 6
- CHOCOLATE MOUSSE CAKE** ..... 6
- TARTUFO ICE CREAM** ..... 6
- PROFITEOLES ICE CREAM** ..... 6
- NY CHEESECAKE W/ DAILY FRUIT TOPPING** ..... 6
- COFFEE** ..... 2
- HERBAL TEA** ..... 2
- ESPRESSO or CAPPUCCINO** ..... 3

(Prices subject to change without notice)



**RENATO'S**

*original mediterranean cuisine*

All food is made to order, usually available within 20 minutes and is packed in microwave containers for eating hot or re-heating at home.

**Lunch**

**Monday - Friday 12:00 pm - 2 pm**

**&**

**Dinner**

**Monday - Sunday 5:30 pm - 9:30 pm**

**10120 River Road • Potomac, MD 20854**

**P: 301.365.1900**

**SOUPS AND APPETIZERS**

(Lunch and Dinner)

- RENATO'S HOUSE MINISTRONE** ..... 7  
*Our Signature Mixed Vegetable Soup*

- PASTA e FAGIOLI with FRESH THYME** ..... 7  
*Short Cut Pasta and Cannellini Bean Soup*

**Lunch     Dinner**

- ROASTED PORTOBELLO MUSHROOM W/ FRESH HANDMADE MOZZARELLA CHEESE and TOMATOES** ..... 8 ..... 10

- CAPRESE SALAD** ..... 8 ..... 10  
*Fresh Slices of Hand Made Mozzarella Cheese and Tomatoes with Fresh Basil*

- RIVER FALLS "CADILLAC" CRAB CAKE APPETIZER** ..... 11 ..... 15  
*Our Famous Crab cake Served over Portobello Mushroom w/ Lobster-Tomato Sauce*

- GOLDEN FRIED CALAMARI** ..... 8 ..... 10  
*Fresh Tender Calamari Lightly Breaded and Served with House Tomato Sauce*

- STEAMED MUSSELS IN WHITE WINE OR TOMATO SAUCE** ..... 8 ..... 10  
*Rope Grown Prince Edward Island Mussels*

- STEAMED BABY CLAMS IN WHITE WINE OR TOMATO SAUCE** ..... 12 ..... 14  
*Cultured Virginia Littleneck Clams*

- EGGPLANT PARMESAN** ..... 10  
*House Favorite Made w/ the Freshest Ingredients*

- BEEF CARPACCIO** ..... 12 ..... 15  
*Thinly Sliced Prime Fillet Mignon over Arugula Salad w/ Sliced Parmesan, Olive Oil and Lemon*

## FRESH MADE SALADS

(Lunch and Dinner)

<b>TRADITIONAL ITALIAN SALAD</b> .....	7	8
<i>Baby Romaine Lettuce with Olive Oil, Vinegar, Salt and Pepper (Available with choice of Shaved Parmesan Cheese, Croutons or Lemon)</i>		
<b>RENATO'S TRADITIONAL CAESAR SALAD</b> .....	7	8
<b>MIXED FIELD GREENS W/</b> .....	7	8
<b>HOUSE BALSAMIC VINAIGRETTE</b>		
<b>ARUGULA SALAD W/ SLICED PARMESAN</b> .....	7	8
<b>CHEESE, ENDIVE, OLIVE OIL AND LEMON</b>		
<b>RENATO SALAD</b> .....	8	9
<i>Arugula, Crushed Walnuts and Creamy Goat Cheese w/ House Balsamic Dressing</i>		

## PASTA ENTREES

(Lunch and Dinner)

<b>RAVIOLI "MAMMA CARMELA"</b> .....	14	19
<i>House Made Ravioli filled with Veal and Mozzarella Cheese in a Creamy Tomato Sauce</i>		
<b>"FRUTTI di MARE" RAVIOLI</b> .....	17	23
<i>Gigantic Ravioli Stuffed with Shrimp, Bay Scallops and Roasted Portobello Mushrooms</i>		
<b>PENNE NORMA</b> .....	10	17
<i>Penne Pasta with Eggplant and Fresh Basil in House Tomato Sauce</i>		
<b>CAPELLINI D' ANGELO</b> .....	10	14
<i>Delicate Angel Hair Pasta with Fresh Tomato Sauce and Basil</i>		
<b>PENNE ALL' ARRABBIATA</b> .....	10	15
<i>Penne Pasta prepared with Italian Peeled Tomato Sauce and Crushed Red pepper</i>		
<b>FETTUCCINE con VITELLO di RAGU</b> .....	15	19
<i>Fettuccine Topped with a rich, House Made Veal Sauce</i>		
<b>HANDMADE POTATO GNOCCHI</b> .....	9.5	15
<i>Served with Fresh Chopped Tomatoes and Basil</i>		
<b>LINGUINI ZIA TERESA- HOUSE SPECIAL!</b> .....	19	27
<i>Linguini Loaded with Shrimp, Littleneck Clams, Sea Scallops, Cultured Mussels and Fresh Calamari with Choice of White Wine or Tomato Sauce</i>		
<b>RENATO'S LOBSTER FRA DIAVLO</b> .....		29
<i>Linguini with Half Maine Lobster, Jumbo Shrimp, Baby Clams and House Made Spicy Tomato Sauce</i>		
<b>LINGUINI w/ FRESH JUMBO SHRIMP</b> .....	17	24
<b>AND SEA SCALLOPS</b> <i>Served with House Tomato Sauce</i>		
<b>LINGUINI with BABY CLAMS</b> .....	15	23
<i>Tender Littleneck Clams Served with Choice of White Wine or Tomato Sauce</i>		
<b>CON BROCCOLINI</b> .....	10	16
<i>Linguini with Fresh Broccoli, Garlic, Olive Oil and Crushed Red Pepper</i>		
<b>SPAGHETTI AND MEATBALLS</b> .....	12	18
<i>Hand Made Meatballs with Renato's Tomato Sauce - Just Like Mom Used to Make!</i>		
<b>FETTUCCINE ALFREDO</b> .....	10	15
<i>Classic Renato's Recipe</i>		

## JUST FOR KIDS

Our Chefs are more than happy to prepare "kid-friendly" meals such as Cheese Pizza, Pasta w/ Butter or Tomato Sauce, Meatballs, and now River Falls Chicken Fingers!

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## RIVER FALLS FRESH SEAFOOD

(Dinner)

<b>JUMBO SHRIMP SCAMPI</b> .....		24
<i>Traditional Scampi Recipe with Jumbo Gulf Shrimp, Olive Oil, Garlic, White Wine, Parsley and Lemon</i>		
<b>FRESH ATLANTIC SALMON</b> .....		24
<i>The Freshest Salmon Fillet from River Falls Seafood Co.! Grilled or Poached and Served with Choice of one of our Three Daily Fish Sauces</i>		
<b>POACHED FRESH TILAPIA FILLET</b> .....		21
<i>A Light, Mild White Fish Poached in our House Made Fish Broth and Served with Choice of one of our Three Daily Fish Sauces</i>		
<b>GRILLED JUMBO SHRIMP</b> .....		24
<i>Tender Gulf Shrimp Marinated in a Medley of Fresh Herbs and Served with a Touch of Olive Oil and Lemon</i>		
<b>FRESH NORTH CAROLINA RAINBOW TROUT</b> .....		21
<i>A Completely Boneless Rainbow Trout, Stuffed and Baked w/ Fresh Crabmeat and Served w/ Capers and Lemon Butter Sauce</i>		

## FRESH MEATS AND POULTRY

(Dinner)

We Use Only Fresh, Milk-Fed, Pennsylvania Veal and All Natural Beef and Poultry

<b>VEAL MARSALA</b> .....		24
<i>Sautéed Scaloppini of Veal with Mushrooms and House Made Marsala Wine Sauce</i>		
<b>VEAL PICCATA</b> .....		23
<i>Sautéed Scaloppini of Veal with Capers and Lemon Butter Sauce</i>		
<b>VEAL PARMIGIANA</b> .....		24
<i>Sautéed Scaloppini of Veal with Renato's House Made Tomato Sauce and Shredded Mozzarella Cheese</i>		
<b>VEAL SORRENTINA</b> .....		27
<i>Baked Scaloppini of Veal with Fresh Tomatoes and HAND MADE Fresh Mozzarella Cheese</i>		
<b>GRILLED CHICKEN BREAST WITH FRESH HERBS</b> .....		19
<i>Boneless Chicken Breast Seasoned with Fresh Herbs, Olive Oil and Lemon</i>		
<b>CHICKEN MARSALA</b> .....		21
<i>Tender Boneless Chicken Breast, Sautéed and Served with Mushrooms and House Made Marsala Sauce</i>		
<b>CHICKEN PICCATA</b> .....		19
<i>Tender Boneless Chicken Breast, Sautéed and Served with Capers and Lemon</i>		
<b>CHICKEN PARMIGIANA</b> .....		21
<i>Tender Boneless Chicken Breast, Sautéed and Served with House Tomato Sauce and Shredded Mozzarella Cheese</i>		
<b>FILET MIGNON MEDALLIONS</b> .....		27
<i>The Tender Pieces of Filet Mignon, Grilled or Seared to Temperature and Served With Fresh Herbs and Choice of Pizzaiola, Green Peppercorn or Red Wine Sauce</i>		
<b>BRAISED LAMB SHANK - NEW SIGNATURE ITEM!</b> .....		25
<i>A Big, Fresh Colorado Lamb Shank Slow Cooked to Fork-Tender and Served over White Bean and Tomato Stew</i>		