

## **SOUPS AND APPETIZERS**

<b>RENATO'S HOUSE MINESTRONE</b>	<b>7</b>
<i>Our Signature Mixed Vegetable Soup</i>	
<b>PASTA e FAGIOLI with FRESH THYME</b>	<b>7</b>
<i>Short Cut Pasta and Cannellini Bean Soup</i>	
<b>ROASTED PORTOBELLO MUSHROOM W/ FRESH HANDMADE MOZZARELLA CHEESE and TOMATOES</b>	<b>10</b>
<b>CAPRESE SALAD</b>	<b>10</b>
<i>Fresh Slices of Hand Made Mozzarella Cheese and Tomatoes with Fresh Basil</i>	
<b>RIVER FALLS "CADILLAC" CRABCAKE APPETIZER</b>	<b>15</b>
<i>Our Famous Crabcake Served over Portobello Mushroom w/Lobster-Tomato Sauce</i>	
<b>GOLDEN FRIED CALAMARI</b>	<b>12</b>
<i>Fresh Tender Calamari Lightly Breaded and Served with House Tomato Sauce</i>	
<b>STEAMED MUSSELS IN WHITE WINE OR TOMATO SAUCE</b>	<b>12</b>
<i>Rope Grown Prince Edward Island Mussels</i>	
<b>STEAMED BABY CLAMS IN WHITE WINE OR TOMATO SAUCE</b>	<b>15</b>
<i>Cultured Virginia Littleneck Clams</i>	
<b>EGGPLANT PARMESAN</b>	<b>10</b>
<i>House Favorite Made with the Freshest Ingredients</i>	
<b>BEEF CARPACCIO</b>	<b>15</b>
<i>Thinly Sliced Prime Fillet Mignon over Arugula Salad with Sliced Parmesan, Olive Oil and Lemon</i>	

## **FRESH MADE SALADS**

<b>TRADITIONAL ITALIAN SALAD</b>	<b>8</b>
<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>	<b>8</b>
<b>MIXED FIELD GREENS WITH HOUSE BALSAMIC VINAIGRETTE</b>	<b>8</b>
<b>ARUGULA SALAD WITH SLICED PARMESAN CHEESE, ENDIVE, OLIVE OIL AND LEMON</b>	<b>8</b>
<b>RENATO SALAD</b>	<b>9</b>
<i>Arugula, Crushed Walnuts and Creamy Goat Cheese with House Balsamic Dressing</i>	

## **PASTA ENTREES**

<b>RAVIOLI “MAMMA CARMELA”</b>	<b>19</b>
<i>House Made Ravioli filled with Veal and Mozzarella Cheese in a Creamy Tomato Sauce</i>	
<b>“FRUTTI di MARE” RAVIOLI</b>	<b>23</b>
<i>Gigantic Ravioli Stuffed with Shrimp, Bay Scallops and Roasted Portobello Mushrooms</i>	
<b>PENNE NORMA</b>	<b>17</b>
<i>Penne Pasta with Eggplant and Fresh Basil in House Tomato Sauce</i>	
<b>CAPELLINI D' ANGELO</b>	<b>14</b>
<i>Delicate Angel Hair Pasta with Fresh Tomato Sauce and Basil</i>	
<b>PENNE ALL' ARRABBIATA</b>	<b>15</b>
<i>Penne Pasta Prepared with Italian Peeled Tomato Sauce and Crushed Red Pepper</i>	
<b>FETTUCCINE con VITELLO di RAGU</b>	<b>19</b>
<i>Fettuccine Topped With a Rich, House Made Veal Sauce</i>	
<b>HANDMADE POTATO GNOCCHI</b>	<b>15</b>
<i>Served with Fresh Chopped Tomatoes and Basil</i>	
<b>LINGUINI ZIA TERESA- HOUSE SPECIAL!</b>	<b>27</b>
<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>	<b>29</b>
<i>Linguini with Half Maine Lobster, Jumbo Shrimp, Baby Clams and House Made Spicy Tomato Sauce</i>	
<b>LINGUINI with FRESH JUMBO SHRIMP AND SEA SCALLOPS</b>	<b>26</b>
<i>Served with House Tomato Sauce</i>	
<b>LINGUINI with BABY CLAMS</b>	<b>24</b>
<i>Tender Littleneck Clams Served with Choice of White Wine or Tomato Sauce</i>	
<b>CON BROCCOLINI</b>	<b>16</b>
<i>Linguini with Fresh Broccoli, Garlic, Olive Oil and Crushed Red Pepper</i>	
<b>SPAGHETTI AND MEATBALLS</b>	<b>18</b>
<i>Hand Made Meatballs with Renato's Tomato Sauce- Just Like Mom Used to Make!</i>	
<b>FETTUCCINE ALFREDO</b>	<b>15</b>
<i>Classic Renato's Recipe</i>	

## **JUST FOR KIDS 8**

*Our Chefs are more than happy to prepare “kid-friendly” meals such as Cheese Pizza, Pasta with Butter or Tomato Sauce, Meatballs, and now RiverFalls Chicken Fingers!*

## **RIVER FALLS FRESH SEAFOOD**

<b>JUMBO SHRIMP SCAMPI</b>	<b>24</b>
<i>Traditional Scampi Recipe with Jumbo Gulf Shrimp, Olive Oil, Garlic, White Wine, Parsley and Lemon</i>	
<b>FRESH ATLANTIC SALMON</b>	<b>26</b>
<i>The Freshest Salmon Fillet from RiverFalls Seafood Co.! Grilled or Poached and Served with Choice of one of our Three Daily Fish Sauces</i>	
<b>POACHED FRESH TILAPIA FILLET</b>	<b>21</b>
<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>	<b>24</b>
<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>	<b>21</b>
<i>A Completely Boneless Rainbow Trout, Stuffed and Baked with Fresh Crabmeat and Served with Capers and Lemon Butter Sauce</i>	

## **FRESH MEATS AND POULTRY**

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

<b>VEAL MARSALA</b>	<b>24</b>
<i>Sautéed Scaloppini of Veal with Mushrooms and House Made Marsala Wine Sauce</i>	
<b>VEAL PICCATA</b>	<b>23</b>
<i>Sautéed Scaloppini of Veal with Capers and Lemon Butter Sauce</i>	
<b>VEAL PARMIGIANA</b>	<b>24</b>
<i>Sautéed Scaloppini of Veal with Renato's House Made Tomato Sauce and Shredded Mozzarella Cheese</i>	
<b>VEAL SORRENTINA</b>	<b>27</b>
<i>Baked Scaloppini of Veal with Fresh Tomatoes and HAND MADE Fresh Mozzarella Cheese</i>	
<b>GRILLED CHICKEN BREAST WITH FRESH HERBS</b>	<b>19</b>
<i>Boneless Chicken Breast Seasoned with Fresh Herbs, Olive Oil and Lemon</i>	
<b>CHICKEN MARSALA</b>	<b>21</b>
<i>Tender Boneless Chicken Breast, Sautéed and Served with Mushrooms and House Made Marsala Sauce</i>	
<b>CHICKEN PICCATA</b>	<b>19</b>
<i>Tender Boneless Chicken Breast, Sautéed and Served with Capers and Lemon</i>	
<b>CHICKEN PARMIGIANA</b>	<b>21</b>
<i>Tender Boneless Chicken Breast, Sautéed and Served with House Tomato Sauce and Shredded Mozzarella Cheese</i>	
<b>FILET MIGNON MEDALLIONS</b>	<b>27</b>
<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>	<b>27</b>
<i>A Big, Fresh Colorado Lamb Shank Slow Cooked to Fork-Tender and Served over White Bean and Tomato Stew</i>	