

## **SOUPS, SALADS AND APPETIZERS**

<b>RENATO'S HOUSE MINESTRONE</b>	<b>7</b>
<b>PASTA e FAGIOLI WITH FRESH THYME</b> <i>Short Cut Pasta and Cannellini Bean Soup</i>	<b>7</b>
<b>ROASTED PORTOBELLO MUSHROOM W/ FRESH HANDMADE MOZZARELLA CHEESE and TOMATOES</b>	<b>8</b>
<b>CAPRESE SALAD</b> <i>Fresh Slices of Hand Made Mozzarella Cheese and Tomatoes with Fresh Basil</i>	<b>8</b>
<b>RIVER FALLS "CADILLAC" CRABCAKE APPETIZER</b> <i>Our Famous Crabcake Served over Portobello Mushroom w/Lobster-Tomato Sauce</i>	<b>11</b>
<b>GOLDEN FRIED CALAMARI</b> <i>Fresh Tender Calamari Lightly Breaded and Served with House Tomato Sauce</i>	<b>8</b>
<b>STEAMED MUSSELS IN WHITE WINE OR TOMATO SAUCE</b> <i>Rope Grown Prince Edward Island Mussels</i>	<b>8</b>
<b>STEAMED BABY CLAMS IN WHITE WINE OR TOMATO SAUCE</b> <i>Farm Raised Virginia Littlenecks</i>	<b>12</b>
<b>BEEF CARPACCIO</b> <i>Thinly Sliced Prime Fillet Mignon over Arugula Salad with Sliced Parmesan, Olive Oil and Lemon</i>	<b>12</b>

## **FRESH MADE SALADS**

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

## **PASTA**

<b>RAVIOLI “MAMA CARMELA”</b>	<b>14</b>
<i>House Made Ravioli filled with Veal and Mozzarella Cheese in a Creamy Tomato Sauce</i>	
<b>“FRUTTI di MARE” RAVIOLI</b>	<b>17</b>
<i>Gigantic Ravioli Stuffed with Shrimp, Bay Scallops and Roasted Portobello Mushrooms</i>	
<b>PENNE NORMA</b>	<b>10</b>
<i>Penne Pasta with Eggplant and Fresh Basil in House Tomato Sauce</i>	
<b>CAPELLINI D' ANGELO</b>	<b>10</b>
<i>Delicate Angel Hair Pasta with Fresh Tomato Sauce and Basil</i>	
<b>PENNE ALL' ARRABBIATA</b>	<b>10</b>
<i>Penne Pasta Prepared with Italian Peeled Tomato Sauce and Crushed Red Pepper</i>	
<b>FETTUCCINE con VITELLO di RAGU</b>	<b>15</b>
<i>Fettuccine Topped with Rich, House Made Veal Sauce</i>	
<b>HANDMADE POTATO GNOCCHI</b>	<b>9.5</b>
<i>Served with Fresh Chopped Tomatoes and Basil</i>	
<b>LINGUINI ZIA TERESA- HOUSE SPECIAL!</b>	<b>19</b>
<i>Treat Yourself to Linguini with Shrimp, Littleneck Clams, Sea Scallops, Cultured Mussels and Fresh Calamari with Choice of White Wine or Tomato Sauce</i>	
<b>LINGUINI with FRESH JUMBO SHRIMP AND SEA SCALLOPS</b>	<b>15</b>
<i>Served with House Tomato Sauce</i>	
<b>LINGUINI with BABY CLAMS</b>	<b>14</b>
<i>Tender Littleneck Clams Served with Choice of White Wine or Tomato Sauce</i>	
<b>CON BROCCOLINI</b>	<b>10</b>
<i>Linguini with Fresh Broccoli, Garlic, Olive Oil and Crushed Red Pepper</i>	
<b>FETTUCCINE ALFREDO</b>	<b>10</b>
<i>Classic Renato's Recipe</i>	
<b>SPAGHETTI AND MEATBALLS</b>	<b>12</b>
<i>Hand Made Meatballs with Renato's Tomato Sauce- Just Like Mom Used to Make!</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!*

## **ENTREES**

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

## **PIZZA-**

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

**Small 15      Large 19      Personal 9.5**

### **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 and Personal    \$1.50 Large*  
Pepperoni, Italian Sausage, Chicken, Shrimp, Artichoke Hearts, Olives,  
Mushrooms, Green Peppers, Eggplant or Spinach