

## FIRST COURSES

a half dozen sweet petite oysters on the ½ shell with lemon	18
made to order guacamole with onion, jalapeño, cilantro + lime – served with freshly made tortilla chips	15
classic caesar salad with homemade dressing, croutons + parmesan	14
local tomato soup with cherry tomatoes, olive oil, basil + parmesan	15
liuzzi fresh mozzarella with local tomatoes, basil + olive oil	18
liuzzi burrata with local blackberries, strawberries, beets, mint + red wine	18
local melon + prosciutto with lemon, mint, red wine honey + pistachio brittle	18
crisp chickpea fried shrimp with indian spices + calabrian chili aioli	18
mussels steamed with local tomatoes, cream, saffron, garlic, lemon + herbs	18
grilled confit octopus with roasted pepper crème, local summer vegetable caponata, cherry tomatoes, lemon + basil	18
crisp chickpea fried chicken wings with hot sauce + gorgonzola crema	16

## MAIN COURSES

baked eggplant parmesan with roasted peppers, local tomatoes, liuzzi mozzarella, ricotta, parmesan + basil	24
<i>chilaquiles</i> : baked chicken + tortilla casserole with salsa verde, sour cream, onion, cilantro + avocado	24
handmade tagliarini with local tomatoes, eggplant, basil + pecorino	28
handmade squid ink tagliarini with seared scallops, local tomatoes, bacon, cream, lemon + dill	32
handmade tagliarini with slow simmered beef + lamb ragù, basil + parmesan	28
grilled tuna with sweet pepper crème, a baked, stuffed local tomato, pesto, basil + lemon	32
pan roasted halibut with a summer succotash of corn, cherry tomatoes, zucchini, onion, sweet pepper, cream + dill	32
provençal seafood stew with local tomatoes, peppers, fennel, onion, garlic, lemon, calabrian chili + herbs	32
crispy fried soeltl farm chicken with mexican spices, salsa verde, spicy braised beans + an avocado, tomato, pickled onion + cilantro salad	28
grilled dry aged soeltl farm sirloin with a local tomato, radicchio + artichoke gratin, sautéed potatoes + rosemary-parmesan sauce	38

## DESSERTS

almond shortcake with local strawberries + blackberries + whipped cream	12
rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
toshi's date pudding with rum-caramel sauce + whipped cream	12

A 20% GRATUITY WILL BE ADDED FOR TO GO + PARTIES OF SIX OR MORE

RIVER TAVERN SUPPORTS OUR LOCAL FARMERS AND FISHERMEN BY USING LOCAL PRODUCTS WHENEVER POSSIBLE. WE BELIEVE THAT EATING LOCAL IS AN IMPORTANT

PART OF SUSTAINING OURSELVES, OUR COMMUNITY AND OUR ENVIRONMENT, AND IT JUST TASTES BETTER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

