

The Riverside Taproom

By iL Terrazzo

Snacks →

Artisan Bread Board \$7 Fresh artisanal bread served with Italian olive oil & balsamic crema
with Italian house olives \$13

Burrata \$15 Traditional fresh Italian cheese served with wild arugula & fresh tomatoes, pesto cream & balsamic reduction

Caesar* Salad \$13

Homemade dressing & croutons on a bed of romaine

Antipasti \$26

Plate of salumi with Artisan cheeses, small bites & crackers

Crema di Formaggio \$14 A savory goat cheese & Italian olive oil spread, served with house made bread & rosemary crackers

Tapenade \$14 Rustic Italian olive spread, served with rosemary crackers

Pizzas → **BY THE SLICE**

Cheese Slice \$6

Meat Slice \$7

Specialty Slice \$8

Special Deal - Draft Pint & Slice \$12

WHOLE PIES

Margherita \$20

Red sauce, fior di latte fresh mozzarella & Neapolitan basil

Old Coast \$20

Red sauce & fior di latte fresh mozzarella finished with Calabrian oregano

Pesto \$22

Homemade pesto, fresh mozzarella & basil

Americano \$24

Red sauce, fresh mozzarella, herbs, Umbrian sausage & uncured pepperoni finished with pecorino romano

Alla Diavola \$24

Spicy Red sauce, fior di latte fresh mozzarella, uncured pepperoni with spicy chilies

Vegetariano \$24

Red sauce, fior di latte fresh mozzarella, seasonal vegetables - finished with pecorino Romano & arugula

Pizza Bianco \$24

Italian Olive oil, fresh basil, Umbrian sausage, fior di latte mozzarella with seasonal peppers

Quinn-tessential \$25

Red sauce, mozzarella, caramelized onions, sun dried tomatoes, olives, and bleu cheese crumbles

Drinks & BEER →

16oz Draft Pour \$8 →

****Rotating Craft Beer****

Bottles & Cans \$7 →

Birra Moretti

Stella Artois

Non-Alcoholic →

Pelican Sparkling Hop Water \$4

Stella Liberte \$6

Best Day West Coast IPA \$6

Assorted Soda \$4

San Pellegrino \$5

- Limonata

- Arianziata

ALL DAY Happy Hour Specials →

Featured HH Beer \$6

Featured HH Cocktail \$12

Aperitivo Bottle of Wine \$25

**Mystery Wine Bottle! \$25
(To Go Only)**

**Any Aperitivo Bottle of Wine &
Margherita Pizza \$40**

House Olives \$6

Piatto di Prosciutto \$16

20% Service Charge added to all receipts and split amongst staff, any additional tip goes directly to your server for providing exceptional experiences

*Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness

If you have food allergies or sensitivities inform your server. Not all food ingredients are listed on the menu.

GF notates gluten free. Be advised that the kitchen is not an allergy free environment.

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By *iL Terrazzo*

Speciality Cocktails →

Spritz Regale 17

Empress Gin, fresh lemon, simple syrup, topped with prosecco over ice

Solstizio 17

Wild Roots Vodka, Limoncello, fresh lemon, simple syrup

Felicita 16

Wild Roots Vodka, Amaro Montenegro, Kahlua, espresso

ILT Americano 16

Hendrick's Gin, Amaro Montenegro, Campari, Oscar 697 sweet vermouth

Passione 16

Habanero-infused Lunazul Blanco, Cointreau, passion fruit, fresh lime

Luce del Sol 16

Buffalo Trace Bourbon, Banhez Joven Mezcal, simple syrup, fresh lime, pineapple

Te Adore 17

High West Double Rye, Amaro Nonino, Tawny Port, bitters

Paper Plane 15

Buffalo Trace Bourbon, Aperol, Amaro Nonino, fresh lemon

Old Fashioned 14

Evan Williams Bourbon, crushed sugar, bitters

Vino →

CHILLED SPUMANTE →

Featured Prosecco \$12

CHILLED BIANCO →

Chardonnay \$13

Pinot Gris \$14

Sauvignon Blanc \$12

House White \$11

House Rosè \$11

VINO ROSSO →

Cabernet Sauvignon \$12

Chianti \$15

Pinot Noir \$15

House Red \$11

Zero Proof Cocktails \$14 →

AGRUMI

Wilderton Citrus, passion fruit, simple syrup, topped with NA Mionetto Prosecco

AGRODOLCE

Wilderton Bittersweet Apertivo, fresh lemon, lavender

ZERO PROOF WINE →

Joyus Sparkling Rose \$13

Mionetto Prosecco \$12/\$40



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