The Riverside Taproom

By iL Terrazzo

Snacks

Artisan Bread Board $7 Fresh artisanal housemade bread served with Italian olive oil & balsamic reduction - **Vegan**
with Italian house olives $12

Caprese $14 Fresh mozzarella, basil, seasonal tomatoes - finished with Italian olive oil & balsamic reduction -**Vegetarian/GF**

Burrata $15 Traditional fresh Italian cheese served with wild arugula & fresh tomatoes, pesto cream & balsamic reduction - **Vegetarian/GF**

Antipasti $25
Plate of salumi with Artisan cheeses, small bites & crackers

Crema di Formaggio $14 A savory goat cheese & Italian olive oil spread, served with rosemary crackers - **Vegetarian**

Tapenade $14 Rustic Italian olive spread, served with rosemary crackers - **Vegan**

Meatball Sandwich $18 Our artisanal beef meatballs in San Marzano tomato sauce, topped with Parmigiano Reggiano served on a housemade baguette, choice of caesar or arugula side salad

ALL DAY
Happy Hour Specials
HH Featured Beer $6

HH Featured Glass of Wine $10

HH Featured Cocktail $12

House Bottle of Wine $25

Any House Bottle of Wine & Margherita Pizza $40

Pizza Slice & Beer Combo $12

Caesar Salad $10

Handcrafted Meatballs $10

Trio d'Assaggi $14

Pizzas **BY THE SLICE**

Cheese Slice $6
Meat Slice $7
Specialty Slice $8

WHOLE PIES

****Limited Availability****

Margherita $20
Red sauce, fior di latte mozzarella & fresh basil

Fresco $22
Homemade pesto, fior di latte mozzarella, caramelized onions, heirloom tomatoes, topped with fresh basil

Verdura $24
Red sauce, fior di latte mozzarella, artichokes, mushrooms, cherry tomatoes

Riverside Americano $25
Red sauce, fior di latte mozzarella, herbs, Umbrian sausage & uncured pepperoni

Italiano $26
Red sauce, fior di latte mozzarella, sliced prosciutto, olives, finished with arugula and balsamic reduction

Bianco $26
White sauce, fior di latte fresh mozzarella, chicken, bacon, caramelized onions, cherry tomatoes



20% Service Charge added to all receipts and split amongst staff, 100% of any additional tip goes directly to your bartender 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.