



Caffe Riace



Antipasto

Bruschetta 12

traditional fresh tomato and basil

Arancine 13

arborio risotto balls, mozzarella, green peas

Melanzane al'aceto 14

tender fried eggplant, garlic, oregano, ricotta salata, aged balsamic

Gamberoni alla Siracusa 19

sautéed jumbo prawns with capers, olives, tomato, white wine

Fritto Misto 17

calamari, shrimp, lemon zest, fennel, lemon aioli

Antipasto Riace 18 (per person)

bruschetta, caprese, arancini, melanzane

Insalate

Insalata Verde 12

butter lettuce, verde vinaigrette

Caesar 13

whole leaf romaine, house made focaccia croutons, grana Padano

Sicilian Salad 14

sweet orange, fennel, red pepper, red onion

Beet Salad 16

heirloom beets, kale, faro, ricotta salata, cherry vinaigrette

Pomodoro e Cippolle 14

vine ripened tomatoes, red onion, green onion, chili flakes, olive oil

Add Grilled Chicken \$8 Add (4) Grilled Prawns \$13 Add Salmon \$15

2017, Trefethen, Chardonnay, Oak Knoll District, Napa

A beautiful gold color illuminates the glass and aromas of lemon, honeysuckle, and pear greet the nose.

The fresh palate features more citrus flavors, as well as green apple, and a clean finish.

The oak influence in this wine is subtle but important, adding a note of vanilla on the nose and a pleasant roundness on the palate. Another classic vintage of Trefethen Chardonnay! GLASS \$15 BOTTLE \$60

2015, Beaulieu Vineyards, Cabernet Sauvignon, Napa

Deep and intense, Beaulieu Vineyard's 2015 Napa Valley Cabernet Sauvignon reveals the superb concentration of the vintage.

Opulent layers of blackberry, black cherry and juicy plum character unfold with complex nuances of violet and mocha.

Ample, mature tannins provide firm structure and rich texture for the mouthfilling flavors.

Nicely integrated hints of allspice, cinnamon, and caramel from toasted oak barrels lace the aromas and lingering finish.

This big, generous Napa Valley Cabernet Sauvignon is approachable and delicious now, yet promises cellar worthiness.

Blend: 94% Cabernet Sauvignon, 2% Petit Verdot, 2% Petit Sirah 2% Merlot GLASS 15 Bottle \$60

4% living wage supplement will be added to each check to help with the recent increases in minimum wage costs.

20% Gratuity for parties of 6 or more - split plate fee of \$5.50

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions

Pasta

Bucatini Carbonara 22
guanciale, garlic, shallots, egg yolk

Cannelloni 24
ricotta, spinach, tomato cream sauce

Ceppo Riace 23
house made pomodoro sauce with mushrooms, sausage, peas, bellwether farms ricotta

Penne Norma 22
ricotta, melenzane, pomodoro, basil

Tutto Mare 28
linguini, mussels, clams, fresh catch, pomodoro sauce

Mama's Meatball 25
9oz ground beef and pork, stuffed with mortadella, bellflower peas, mozzarella, bucatini

Lasagna Bolognese 26
beef and pork meat sauce, besciamella, ricotta, fresh mozzarella, parmigiano

Linguini Vongole White 24
clams, white wine, garlic, olive oil

Carrettiera 20
spaghetti, garlic, crushed red pepper, parmigiano, Italian parsley

Gigli with Sausage and Broccoli 23
sautéed sausage, charred broccolini, calabrian chili, shallots and garlic

Pasta con Agnello e Patate 28
slow cooked lamb shank with potato, celery, carrots

Pietanze

Calamari Piccata 27
pan seared with lemon, butter, capers

Spada Peperonata 34
grilled swordfish, roasted bell peppers, olives, capers

Salmone Messinese 32
grilled salmon, citrus compote

Pollo al Rosmarino 27
chicken breast, marinated with fresh herbs and grilled

Ossobuco 42
bone in beef shank, chianti braised and slow cooked

Agnello 46
Australian lamb rack, pistachio breadcrumbs

Buon Appetito

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Dolce

Cannoli 9

sweet ricotta filled pastry shells

Tiramisu 10

lady fingers, mascarpone, espresso, amaretto

Namesake Cheesecake 10

the classic cheesecake! seasonal berries

Morsey's Buffalo Milk Gelato 8

Please ask your sever for today's selections

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