



RIVERSIDE ITALIAN DINING

DINNER MENU

FIRST COURSE

add chicken +9 | add prawns +14

BREAD SERVICE | 7

Focaccia, whipped honey butter (veg)

SALAMI BOARD | 30

Prosciutto di Parma, Speck, Salumi Toscano, mortadella, Castelvetro olives, Marcona almonds, pickled vegetables, focaccia bread (n)

ARTISANAL CHEESE BOARD | 26

Three artisanal cheeses, fresh fruit, nuts, rye crisps (veg) (n)

ROMESCO | 15

Mama Lil's peppers blended with Marcona almonds, side of focaccia and garden vegetables (v) (veg) (n)

FRITTO MISTO | 17

Fried calamari, sweet peppers, onion, lemon, citrus aioli (veg)

ARANCINI | 18

Mozzarella stuffed rice cakes, tomato sauce, basil, Parmigiano Reggiano (veg)

CHICKEN AND PORK MEATBALLS | 18

Three house made meatballs, arrabbiata tomato sauce, basil, Parmigiano Reggiano

BURRATA | 18

Stone fruit, watercress, pistachio, rye crostini (n) (veg) (n)

BRUSCHETTA | 18

Truffle ricotta, mushroom conserva, oregano (veg)

CAESAR* | 13

Romaine hearts, shaved Parmigiano Reggiano, house made croutons and dressing

ITALIAN CHOPPED | 14

Romaine, treviso radicchio, taggiasca olive, salami, fontina cheese, artichoke, pickled peppers, oregano vinaigrette (gf)

LITTLE GEM SALAD | 13

Champagne vinaigrette, feta cheese, watermelon radish, pistachio (n) (veg)

SECOND COURSE

Gluten Free Pasta Available

RICOTTA GNOCCHI | 29

Braised pork cheeks, corn mash, fava bean, fried peppers, Parmigiano Reggiano

SPAGHETTI ARRABBIATA | 24

San Marzano tomato sauce, basil, Parmigiano Reggiano (veg) *add meatballs +9*

SPAGHETTI CARBONARA | 28

Guanciale, pecorino, black pepper, egg yolk, brodo

RIGATONI BOLOGNESE | 29

Pork and beef ragu, tomato, oregano, rosemary Parmigiano Reggiano

CAMPANELLE | 28

Wild mushroom, arugula pesto, lemon ricotta (veg)

ENTRÉES

DENVER STEAK* | 42

House cut 8 oz Denver Steak, Italian salsa verde, fried potatoes, seasonal vegetable, horseradish aioli

PRAWNS AND POLENTA | 32

Parmigiano Reggiano polenta, tiger prawns, nduja burre blanc (gf)

PORK CHOP MILANESE | 42

House cut and breaded 10 oz Pork chop, heirloom tomatoes, herb salad, Parmigiano Reggiano, aged balsamic

HALF ROASTED CHICKEN | 34

Artichoke hearts, Castelvetro olives, Calabrian chili (gf)

KING SALMON* | 38

Grilled zucchini, tomato confit, roasted garlic (gf)

NY STRIP STEAK* | 55

House cut 12 oz NY Strip, seasonal vegetable, Parmesan fonduta, aged balsamic, rosemary salt, fried shallot

GOOD FOOD STARTS LONG BEFORE THE KITCHEN. THANK YOU TO OUR PARTNERS AT THE SOURCE.

Bautista Farms • Schreiber Farms • Hermiston Melon
Snake River Farms • Tonnemaker farms

(veg) - vegetarian | (v) - vegan | (gf) - gluten-free | (n) - contains nuts

Parties of six or more are subject to a 20% large party service charge. 100% of the service charge will be distributed to service personnel.

*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs might increase your risk of foodborne illness.

COCKTAILS

RIVA CLASSICS

THE LODGE NEGRONI | 17
Gin, Campari, sweet vermouth, orange bitters

LIMONCELLO MARTINI | 15
Limoncello, vanilla vodka, lemon twist

APEROL SPRITZ | 15
Aperol, Mionetto prosecco, soda water

TUXEDO MARTINI | 16
Gin, dry Vermouth, Marachino liqueur, orange bitters

CHAMPAGNE OLD FASHIONED | 17
Champagne, Demerara, bitters, Cointreau

HUGO SPRITZ | 16
Mionetto prosecco, lemon, mint, St. Germain elderflower, soda water

CRAFT MOCKTAILS

BERRY MULE | 8
Ginger beer, berry syrup, lime juice, soda

POMEGRANATE MINT FIZZ | 10
Pomegranate juice, lime juice, simple syrup, mint, soda

THE LODGE VIRGIN MARGARITA | 12
Zero proof gin, Roots aperitif, lime juice, agave

APEROL SPRITZ | 12
n/a Aperol, n/a Mionetto prosecco, soda water

RIVA ITALIAN SODAS | 10
Sprite, soda, flavor of choice, splash cream.
Ask your server for available flavors

WINES BY THE GLASS

WHITES

SANTA CRISTINA PINOT GRIGIO | 16
Vento, Delle Venezie, IT

THURSTON WOLFE, PGV | 17
Columbia Valley, WA

**L'ECOLE NO 41 LUMINESCE
SEMILLON, SAUVIGNON BLANC | 15**
Walla Walla, WA

ANTINORI BRAMITO CHARDONNAY | 18
Umbria, IT

H3, SAUVIGNON BLANC | 15
Columbia Valley, WA

ROSÉ

CITY LIMITS PINK STREET | 15
Columbia Valley AVA, WA

FIDELITAS M100 | 16
Columbia Valley AVA, WA

SPARKLING

TIRRIDDIS BLANC | 15
Columbia Valley, WA

TIRRIDDIS ROSÉ | 15
Columbia Valley, WA

MIONETTO PROSECCO | 14
Veneto, Italy

REDS

ERATH, PINOT NOIR | 16
Dundee Hills, OR

H3, MERLOT | 15
Columbia Valley, WA

H3, CABERNET SAUVIGNON | 16
Columbia Valley, WA

CASTELLO DI BOSSI CHIANTI | 16
Tuscany, IT

NOVELTY HILL, RED BLEND | 19
Red Mountain, WA

ANTINORI VILLA, TOSCANA | 18
Tuscany, IT

COLPETRONE, ROSSO | 17
Umbria, IT

THURSTON WOLFE TOURIGA NACIONAL PORT | 12
Yakima Valley, WA

BEER & CIDER

REUBEN'S PILSNER | 8

BALE BREAKER DAYBREAK | 8

NO-LI PORCH GLOW AMBER | 8

PIKE BREWING SPACE NEEDLE IPA | 10

FREMONT HEAD FULL OF DYNAMITE IPA | 10

WHITE BLUFFS NECTAR OF THE GODS HAZY IPA | 10

ONE TREE HUCKLEBERRY CIDER | 10

ONE TREE LEMON BASIL CIDER | 10

ONE TREE APPLE CIDER | 10

COORS LIGHT | 8

MODELO | 8

MICHELOB ULTRA | 8

ATHLETIC NON-ALCOHOLIC | 8