



FOOD [with] spirit

dinner

★ ★ ★ ★ ★ ★ ★ ★ **APPETIZERS** ★ ★ ★ ★ ★ ★ ★ ★

ARTICHOKE HEARTS AND GREEN BEANS tempura fried and served with garlic aioli and roast red pepper puree 6.99

BRUSCHETTA tomato, roast garlic and fresh basil with eggplant puree and balsamic reduction over toasted french baguette 6.99

EMPANADAS light, flaky puff-pastry wrapped around seasoned chicken, served with avocado and chohula cream sauce 7.99

SAMPLER PLATTER Seared Ahi Tuna, Cashew Tempura Prawns, tempura Calamari, Bruschetta relish, assorted condiments and toasted focaccia crostini 28.99

CALAMARI tempura battered and flash fried, tossed with a tomato-basil relish and garlic herb aioli 9.99

HUMMUS DIP laced with oven roast garlic, with olive tapenade and grilled rosemary foccacia 7.99

CASHEW TEMPURA PRAWNS with chipotle apricot dipping sauce and sweet soy drizzle 9.99

SEARED AHI TUNA fresh sashimi grade tuna seared rare, with diced avocado, asian jicama slaw, spicy wasabi and soy glaze 12.99

SKILLET CHEESE DIP parmesan cream cheese dip with artichokes, sun dried tomato, garlic and basil, with toasted foccacia crostini 8.99

SOUPS [&] SALADS

FRESH SOUP OF THE DAY 4.99

BAKED FRENCH ONION SOUP laced with sherry, au gratin style 5.99

HOUSE GREENS fresh, mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette 4.99

CLASSIC CAESAR chopped romaine hearts, basil, house baked garlic crotons and shaved romano. half 4.99 whole 6.99

add grilled chicken breast or salmon for 4.00

HARVEST SALAD spinach and baby greens with crisp sliced apple, cranberries, candied walnuts, creamy gorgonzola cheese and lemon herb vinaigrette 8.99

TENDERLOIN SALAD tender grilled filet mignon, served over spring greens mix, with diced egg, capers, tomato and scallion tossed in dijon ranch dressing 13.99

WARM ROASTED CHICKEN SALAD mixed greens, cornbread croutons, fresh and dried fruits and berries, toasted walnuts and apple cider vinaigrette 11.99

BLACKENED SALMON SALAD arugula, spinach, shaved fennel greens, caramelized red onion and feta cheese tossed in an herb vinaigrette 12.99

dressings available: apple cider vinaigrette, balsamic vinaigrette, caesar, lemon herb vinaigrette, dijon ranch, gorgonzola

BURGERS & MORE

served with your choice of fresh made coleslaw, seasoned french fries or whipped potatoes. add a second side for 2.49

RIALTO BURGER hand crafted half-pound of juicy ground beef grilled to your liking, on a bed of shredded lettuce with tomato, red onion and kosher pickle chips on the side 9.99

add your favorite topping for .99 or two for 1.49

KOBE BEEF BURGERS a trio of seared kobe burgers topped with béarnaise sauce, on butter grilled silver dollar rolls 12.99

add your favorite topping for .99 or two for 1.49

BASIL BLT mozzarella, crisp bacon, whole basil and tomato with pesto mayonnaise, lettuce and red onion on whole wheat bread 9.99

CORDON BLEU, RIALTO STYLE tender grilled chicken breast, shaved ham, arugula, provolone cheese, roasted garlic aioli and balsamic fig reduction on a grilled rustic roll 11.99

PASTAS

SHRIMP AND LOBSTER PAPPERDELLE pan seared and tossed with fresh papperdelle noodles in a light white wine, butter and tarragon herb sauce 17.99

SWEET POTATO CANNELLONI topped with shaved fennel salad, toasted pumpkin seeds and gorgonzola cream sauce 12.99

add grilled chicken breast or seared shrimp for 4.00

CHICKEN PICCATA pan seared chicken breast with artichokes, tomatoes, fresh papardelle and lemon buerre blanc 14.99

ITALIAN PENNE spicy italian sausage with fresh basil in a creamy sun dried tomato pesto sauce 13.99

DUCK RAGU penne pasta with braised duck in a rich sauce of red wine, garlic, tomato and pan stock 14.99

WINE MONDAY ALL BOTTLES 1/2 OFF

★ ★ ★ ★ ★ ★ ★ ★ **HOUSE [FAVORITES]** ★ ★ ★ ★ ★ ★ ★ ★

OVEN ROAST CHICKEN tender, herb roasted half chicken with mascarpone macaroni and cheese and roast garlic jus 13.99

PETIT FILET MIGNON center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce 20.99

GRILLED AHI fresh sashimi grade tuna with wasabi whipped potato, asian vegetable slaw and lemon butter sauce 24.99

TUSCAN COUNTRY CASSEROLE filled with a bounty of roast chicken, italian fennel sausage, shrimp and clams in a hearty tomato broth, topped with a light and flaky puff pastry crust 16.99

NEW YORK STRIP smoked peppercorn and sea salt rub, with whipped potatoes and tarragon white wine compound butter 24.99

TOP SIRLOIN cast iron blackened, with rosemary bacon and potato hash, bourbon apple chutney and natural jus 17.99

available simply grilled and seasoned at your request

GRILLED PORK CHOP walnut crusted, with sweet potato mash, apple and shaved fennel and port wine reduction 16.99

BEEF SHORT RIBS slow braised in red wine, with rustic root vegetables, whipped potatoes and natural pan jus 15.99

SEARED SALMON pistachio crusted, with wheatberry pilaf, seared baby spinach and cranberry brown butter 18.99

CHICKEN POT PIE slow roasted chicken in a sage laced cream sauce with celery, carrots, peas and potatoes, topped with a flaky puff pastry lid 12.99

SIDES

THE BEST CORNBREAD 1.99

FRESH MADE COLESLAW 2.99

SEASONED FRIES 2.99

SWEET POTATO MASH 2.99

SAUTEED BUTTON MUSHROOMS 3.49

WHIPPED POTATOES 3.49

BUTTERMILK ONION RINGS 3.49

TRUFFLED MAC & CHEESE 3.49

FRESH FRUIT SALAD 3.49

SEASONAL VEGETABLE 3.49

GRILLED ASPARAGUS 3.99

DESSERT[S] 3.99

SAMPLER – choose 2 for 6.99

APPLE COBBLER

MOLTEN CHOCOLATE CUPCAKE

BREAD PUDDING

DOUBLE CHOCOLATE CAKE

POACHED PEAR

[N/A] BEVERAGES

FRUIT INFUSED ICE TEA 3.29

RIALTO CAFE SPARKLING LEMONADE 3.49

SAN PELLEGRINO 1/2 liter 3.99, 1 liter 5.99

EVIAN 1/2 liter 3.99, 1 liter 5.99

VOSS still or sparkling 3.99

FROZEN MOCHA LATTE 3.95

CRANBERRY CITRUS COOLER 3.49

ESPRESSO / CAPPUCCINO / LATTE

[KIDS MENU] ALSO AVAILABLE