

RIELLA'S

Homestyle

Appetizers

BAKED CLAMS 25.75 / 18.75

Fresh Little Neck Clams Baked with our Homestyle Seasoned Bread Crumbs

CLAMS CASINO 25.75 / 18.75

Fresh Cherrystone Clams Baked with Diced Onions, Celery, Bacon and Red Bell Pepper

MUSSELS VINCENZO 27.75 / 19.75

Fresh P.E.I. Mussels Steamed in our Homestyle "Secret" Marechiaro Sauce

ZUPPA DI MUSSELS (Red or White) 24.75 / 17.75

ZUPPA DI CLAMS (Red or White) 25.75 / 18.75

STUFFED MUSHROOMS 21.75 / 15.75

Medium Sized Mushrooms Stuffed and Baked with our Homestyle Seasoned Bread Crumbs

CALAMARI ARRABBIATA (Red) 29.75 / 21.75

CALAMARI ARRABBIATA (White) 29.75 / 21.75

FRIED CALAMARI 25.75 / 18.75

SWEET CHILI CALAMARI 29.75 / 21.75

FRIED ZUCCHINI 19.75 / 13.75

FRIED MOZZARELLA WEDGES 19.75 / 13.75

ARANCINI (6 Rice Balls) 13.75

Served with a Side of Tomato Sauce

FRIED LOBSTER RAVIOLI (6) 20.75

Served with a Side of Pink Cream Shallot Sauce

JOHNNY'S BURRATA 34.75

Fresh Burrata Balls Accompanied by Blanched Asparagus and a Marinated Three Pepper Medley Drizzled with Extra Virgin Olive Oil, and our Semi-Sweet Balsamic Glaze

RIELLA'S HOT ANTIPASTO SAMPLER 34.75

A Delightful Assortment of Baked Clams, Stuffed Mushrooms, Shrimp Oreganato, Eggplant Rollatini and Fried Calamari (Available Family Style Only)

Fresh Salads

RIELLA'S SALAD 19.75 / 13.75

Lettuce & Tomato, Cucumbers, Olives, Pepperoncini, Sweet Red Peppers, and Onions

CLASSIC CAESAR SALAD 19.75 / 13.75

Romaine Lettuce, Toasted Croutons, Grated Cheese, Caesar Dressing

RIELLA'S WEDGE SALAD 25.75 / 18.75

Iceberg Lettuce Wedge Topped with Cherry Tomatoes and Crispy Bacon, Smothered in a Chunky Blue Cheese Dressing

ANTIPASTO SALAD (Chopped Only) 27.75 / 19.75

Iceberg Lettuce, Tomatoes, Provolone, Salami, Red Peppers, Pepperoni, Olives, Pepperoncini and Anchovies in our Homestyle Red Wine Vinaigrette

MOZZARELLA DI VITA 25.75 / 18.75

Fresh Mozzarella Served with Marinated Roasted Peppers, Fresh Tomatoes and Basil, with Extra Virgin Olive Oil and Balsamic Vinegar

GREEK SALAD 22.75 / 15.75

Iceberg Lettuce, Feta Cheese, Cucumbers, Tomatoes, Black Olives, and Onions

SEAFOOD SALAD 34.75 / 23.75

Shrimp, Calamari and Scungilli with Celery and Onions in a Garlic Lemon Vinaigrette

GRILLED BALSAMIC CHICKEN SALAD 17.75

Romaine Lettuce, Tomatoes and Sliced Red Onions Topped with Marinated Balsamic Chicken

GIANFRANCO SALAD (Served Warm) 26.75 / 19.75

A Bed of Crisp Romaine Lettuce and Creamy Fresh Mozzarella Topped with a Combination of Flame Roasted Peppers, Tomatoes, Artichoke Hearts and Red Onions in a Homestyle Balsamic Dressing with White Wine, Butter & Sprices

Pasta

Your Choice of Pasta (Linguini, Penne, Spaghetti, Cappellini or Rigatoni - Gluten Free or Whole Wheat Penne 4.00 / 2.00 Extra)

WHITE CLAM SAUCE 29.75 / 21.75

RED CLAM SAUCE 29.75 / 21.75

RASTELLI'S MARINARA 27.75 / 21.75

Tender Strips of Seasoned Grilled Chicken Tossed in our Homestyle Fresh to Order Marinara Sauce

MARISA'S CARBONARA 34.75 / 23.75

Pancetta, Onions, and Peas in a White Cream Sauce

MELANZANE 29.75 / 21.75

Diced Eggplant and Fresh Mozzarella in Marinara Sauce

FAVORITO DEL RIELLA'S 34.75 / 23.75

Tender Broccoli Rabe, Halved Cherry Tomatoes and Tail-Off Shrimp Sautéed in our Homestyle Garlic, Olive Oil and White Wine Sauce

FILETTO DI POMODORO 28.75 / 20.75

Onions and Pancetta Sautéed with Fresh Plum Tomatoes, Garlic and Basil

CALAMARI, SHRIMP OR SCUNGILLI 37.75 / 27.75

*Choose One: Calamari, Shrimp or Scungilli Simmered in our Homestyle Fresh to Order **Marinara Sauce** or **Fra Diavolo Sauce***

OUR "FAMOUS" LOBSTER RAVIOLI 36.75

Five Homemade Lobster Filled Ravioli, Accompanied by One 4oz Cold Water Lobster Tail, Five Tender Tail Off Shrimp, and a Julienne of Vegetables Smothered in Our Light, Silky, Pink Cream Sauce with a Splash of Wine and Finely Diced Shallots

RIELLA'S FRUTTI DI MARE 64.75 / 38.75

Lobster Tails, Little Neck Clams, Mussels, Shrimp and Calamari Simmered in our Riella's Made to Order Whole Garlic Clove and Olive Oil Marinara Sauce Served Over Your Choice of Pasta (Cappellini Chef's Recommendation)

MARINARA 23.75 / 16.75

PRIMAVERA 29.75 / 21.75

ALFREDO 25.75 / 19.75

GARLIC & OIL 23.75 / 16.75

ALLA VODKA 27.75 / 20.75

BROCCOLI OR SPINACH 24.75 / 17.75

BROCCOLI RABE 28.75 / 20.75

with Sweet Italian Sausage 31.75 / 23.75

CHEESE RAVIOLI 24.75 / 17.75

MEAT SAUCE 25.75 / 18.75

BOLOGNESE 29.75 / 21.75

TOMATO SAUCE 23.75 / 16.75

with Meatballs 24.75 / 18.75

BAKED ZITI 24.75 / 17.75

BAKED STUFFED SHELLS 24.75 / 17.75

BAKED MEAT LASAGNA 18.75

BAKED MANICOTTI 17.75

RIELLA'S

Homestyle

Entrees

Chicken

CHICKEN RIELLA 36.75 / 25.75
Breaded Chicken Cutlets in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

CHICKEN A LA NONNA 35.75 / 24.75
Boneless White Meat Chicken Oven Baked in our Traditional Hearty Tomato Sauce with Garlic and Pancetta

CHICKEN SCARPARELLO (Campangola Style) 35.75 / 24.75
Boneless White Meat Chicken with Sweet Italian Sausage, Potatoes, Onions and Flame Roasted Peppers in our Homestyle Garlic Lemon White Wine Sauce

CHICKEN CALABRIA 35.75 / 24.75
Breaded Chicken Cutlets Topped with Melted Part Skim Mozzarella in Our Homestyle Lemon & Garlic Oreganata Sauce with Diced Spicy Red and Green Cherry Peppers

CHICKEN VENEZIA 36.75 / 25.75
Chicken Tenderloin with Chunks of Sausage, Green Bell Peppers, Flame Roasted Red Peppers in our Riella's Semi Sweet Marsala Wine Sauce Topped with Freshly Shaved Parmigiano Reggiano Cheese

CHICKEN AMALFI 36.75 / 25.75
Boneless White Meat Chicken Breast Pan Fried, Topped with Freshly Blanched Asparagus, and Melted Fontina Cheese Accompanied by Tender Tail Off Shrimp All Smothered in Our Homestyle Semi Sweet Sherry Wine Brown Sauce

CHICKEN "ROLLATINI STYLE" 38.95
Pounded Thin and Breaded Chicken Breast Lined and Rolled with Fresh Spinach, Sliced Prosciutto di Parma, Part Skim Mozzarella and Parmigiano Reggiano in our Homemade Marsala & Sherry Wine Sauce with Portobello Mushrooms (will serve 2)

CHICKEN MARSALA (w/ Pancetta) 34.75 / 24.75 **CHICKEN FRANCESE** 34.75 / 24.75 **CHICKEN PARMIGIANA** 32.75 / 22.75

Veal

VEAL RIELLA 39.75 / 27.75
Breaded Veal in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

VEAL & PEPPERS 37.75 / 27.75
Medallions of Veal Sauteed with a Julienne of Peppers in Marinara Sauce

VEAL & EGGPLANT 38.75 / 27.75
Veal Scallopini Topped with our Homestyle Breaded Eggplant in a Light Red Sauce with Diced Onions and Fresh Basil

VEAL CALABRIA 39.75 / 27.75
Breaded Veal Cutlets Topped with Melted Part Skim Mozzarella in Our Homestyle Lemon & Garlic Oreganata Sauce with Diced Spicy Red and Green Cherry Peppers

JIMMY BOY'S BONE IN VEAL CHOP M/P
Pounded Thin, Breaded, and Golden Fried Served Sorrentino Style (Topped with Thinly Sliced Prosciutto di Parma, Breaded Eggplant and Melted Part Skim Mozzarella) in a Marsala & Sherry Wine Sauce with Diced Onions

VEAL MARSALA (w/ Pancetta) 38.75 / 27.75 **VEAL FRANCESE** 37.75 / 27.75 **VEAL PARMIGIANA** 36.75 / 25.75

Seafood

SHRIMP RIELLA 39.75 / 27.75
Breaded Shrimp in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

SHRIMP FRA DIAVOLO 37.75 / 27.75

SHRIMP OREGANATA 37.75 / 27.75

SHRIMP PARMIGIANA 37.75 / 27.75

SHRIMP MARINARA 37.75 / 27.75

SHRIMP SCAMPI 37.75 / 27.75

FILET OF SOLE 36.75

SALMON 36.75

SHRIMP GABRIELLA 37.75 / 27.75
Our "Signature Dish" Tender Shrimp Sauteed in our Homestyle Light Red Sauce with Golden Garlic Cloves and Touches of White Wine, Lemon and Fresh Parsley

SHRIMP CALABRIA 37.75 / 27.75
Breaded Shrimp Topped with Melted Part Skim Mozzarella in Our Homestyle Lemon & Garlic Oreganata Sauce with Diced Spicy Red and Green Cherry Peppers

SCALLOP OREGANATA 45.75 / 29.75
Sea Scallops Baked with Garlic, White Wine, Lemon & Butter Topped with Seasoned Bread Crumbs Served Over Linguini

SCALLOP RISOTTO 45.75 / 29.75
Pan Seared Sea Scallops Resting on a Bed of our Homestyle Two Cheese Creamy Risotto

LOBSTER TAIL & SHRIMP LUCIA 69.75
Tender Lobster Tails and Shrimp Simmered in our Signature Gabriella Sauce Served over a Bed of Fresh Spinach
- Available Family Style Only -

"DOWNTOWN" SEAFOOD MARINARA 44.75 / 30.75
Fresh Calamari, Tender Scungilli and Tail-Off Shrimp Simmered in our Homestyle Marinara Sauce
- Also Available Fra Diavolo -

Specialties

EGGPLANT ROLLATINI 31.75 / 23.75 **SAUSAGE & PEPPERS** 29.75 / 21.75 **EGGPLANT PARMIGIANA** 29.75 / 21.75

Side Orders

SAUTEED BROCCOLI RABE 19.75 / 13.75 **SAUTEED OR STEAMED BROCCOLI** 18.75 / 13.75 **SAUTEED SPINACH** 18.75 / 13.75
SAUTEED MIXED VEGETABLES 19.75 / 13.75 **MEATBALLS or SAUSAGES** 13.75 / 9.75