

Appetizers

BAKED CLAMS 22.95

Fresh Little Neck Clams Baked with our Homestyle Seasoned Bread Crumbs

CLAMS CASINO 22.95

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

MUSSELS VINCENZO 23.95

Fresh P.E.I. Mussels Steamed in our Homestyle “Secret” Marechiara Sauce

ZUPPA DI MUSSELS (Red or White) 21.95

ZUPPA DI CLAMS (Red or White) 22.95

STUFFED MUSHROOMS 19.95

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

CALAMARI ARRABBIATA (Red) 25.95

CALAMARI ARRABBIATA (White) 25.95

FRIED CALAMARI 23.95

SWEET CHILI CALAMARI 25.95

FRIED ZUCCHINI 17.95

FRIED MOZZARELLA WEDGES 17.95

ARANCINI (6 Rice Balls) 16.75

Served with a Side of Tomato Sauce

FRIED LOBSTER RAVIOLI (6) 24.95

Served with a Side of Pink Cream Shallot Sauce

JOHNNY’S BURRATA 39.95

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 39.95

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

Fresh Salads

RIELLA’S SALAD 15.75

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

CLASSIC CAESAR SALAD 16.75

Romaine Lettuce, Toasted Croutons, Grated Cheese, Caesar Dressing

RIELLA’S WEDGE SALAD 22.95

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

ANTIPASTO SALAD (Chopped Only) 23.95

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

MOZZARELLA DI VITA 22.95

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

GREEK SALAD 19.95

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

SEAFOOD SALAD 28.95

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

GRILLED BALSAMIC CHICKEN SALAD 19.95

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

GIANFRANCO SALAD (Served Warm) 23.95

A Bed of Crisp Romaine Lettuce and Creamy Fresh Mozarella 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 25.95

RED CLAM SAUCE 25.95

RASTELLI’S MARINARA 25.95

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

MARISA’S CARBONARA 27.95

Pancetta, Onions, and Peas in a White Cream Sauce

MELANZANE 25.95

Diced Eggplant and Fresh Mozzarella in Marinara Sauce

FAVORITO DEL RIELLA’S 26.95

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

FILETTO DI POMODORO 25.95

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

CALAMARI, SHRIMP OR SCUNGILLI 31.95

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

OUR “FAMOUS” LOBSTER RAVIOLI 49.95

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 52.95

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 19.95

PRIMAVERA 25.95

ALFREDO 23.95

GARLIC & OIL 19.95

ALLA VODKA 24.95

BROCCOLI OR SPINACH 23.95

BROCCOLI RABE 24.95

with Sweet Italian Sausage 27.95

CHEESE RAVIOLI 21.95

MEAT SAUCE 22.95

BOLOGNESE 25.95

TOMATO SAUCE 19.95

with Meatballs 23.95

BAKED ZITI 21.95

BAKED STUFFED SHELLS 21.95

BAKED MEAT LASAGNA 21.95

BAKED MANICOTTI 21.95

Entrees

Most entrees are served with a choice of side salad or pasta

Chicken

CHICKEN RIELLA 29.95

Breaded Chicken Cutlets in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

CHICKEN A LA NONNA 29.95

Boneless White Meat Chicken Oven Baked in our Traditional Hearty Tomato Sauce with Garlic and Pancetta

CHICKEN SCARPARIELLO (Campangola Style) 29.95

Boneless White Meat Chicken with Sweet Italian Sausage, Potatoes, Onions and Flame Roasted Peppers in our Homestyle Garlic Lemon White Wine Sauce

CHICKEN CALABRIA 29.95

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 29.95

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 31.95

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" 43.95

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) 28.95

CHICKEN FRANCESE 28.95

CHICKEN PARMIGIANA 26.95

Veal

VEAL RIELLA 31.95

Breaded Veal in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

VEAL & PEPPERS 31.95

Medallions of Veal Sauteed with a Julienne of Peppers in Marinara Sauce

VEAL & EGGPLANT 31.95

Veal Scallopini Topped with our Homestyle Breaded Eggplant in a Light Red Sauce with Diced Onions and Fresh Basil

VEAL CALABRIA 31.95

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) 29.95

VEAL FRANCESE 29.95

VEAL PARMIGIANA 29.95

Seafood

SHRIMP RIELLA 32.95

Breaded Shrimp in a Light Sherry Tomato Sauce with Portobello Mushrooms and Onions Topped with Prosciutto and Melted Mozzarella

SHRIMP FRA DIAVOLO 32.95

SHRIMP OREGANATA 32.95

SHRIMP PARMIGIANA 32.95

SHRIMP MARINARA 32.95

SHRIMP SCAMPI 32.95

SHRIMP GABRIELLA 32.95

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 32.95

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

FILET OF SOLE 38.75

SALMON 38.75

GIANLUCA'S LOBSTER TAIL & SHRIMP 80.75

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 39.95

Fresh Calamari, Tender Scungilli and Tail-Off Shrimp Simmered in our Homestyle Marinara Sauce - Also Available Fra Diavolo -

Specialties

EGGPLANT ROLLATINI 27.95

SAUSAGE & PEPPERS 25.95

EGGPLANT PARMIGIANA 25.95

Side Orders

SAUTEED BROCCOLI RABE 15.75

SAUTEED OR STEAMED BROCCOLI 15.75

SAUTEED SPINACH 15.75

SAUTEED MIXED VEGETABLES 15.75

MEATBALLS or SAUSAGES 13.25

All Family Style dishes will serve 2-3 People • No Substitutions • All prices subject to tax prices listed above are CASH prices, all card purchases are subject to a convenience fee