

— ANTIPASTI —

RICOTTA 12

FRESH RICOTTA CHEESE TOPPED WITH SMOKED SALT, PEPPER, AND HONEY,
SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

BRUSCHETTA 12

DICED TOMATOES, BASIL, GARLIC, SALT, PEPPER, AND LEMON JUICE,
SERVED WITH CROSTINI

SHRIMP COCKTAIL 18

TIGER SHRIMP COOKED WITH PARSLEY, LEMON, GARLIC, BAY LEAF, AND SERVED
WITH OUR HOUSE MADE COCKTAIL SAUCE

MUSSELS 18

IMPORTED MUSSELS, ITALIAN SAUSAGE, SPICED CHARDONNAY CREAM SAUCE,
AND LEMON, SERVED WITH CROSTINI

SALUMI 30

IMPORTED ITALIAN MEATS AND CHEESES, SERVED WITH IMPORTED OLIVES, BREAD,
DRIED FRUIT, AND CHEF'S CHOICE SEASONAL ACCOUTERMENTS

BREAD AND PESTO 4

— INSALATE —

ADD MARINATED CHICKEN 9 | ADD CHILLED SHRIMP 16 | ADD STEAK 30

CAPRESE

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL,
SMOKED BALSAMIC REDUCTION, SMOKED SEA SALT AND PEPPER
ENTRÉE 12 / SIDE 6

CAESAR SALAD

ROMAINE, CAESAR DRESSING, SHAVED PARMESAN, SMOKED PEPPER,
FRESH CROUTONS, CRISP PROSCIUTTO
ENTRÉE 12 / SIDE 6

GARDEN SALAD

MIXED GREENS, TOMATO WEDGES, RED ONION, CUCUMBER, PEPPERONCINI,
AND FETA CRUMBLES
ENTRÉE 12 / SIDE 6

*FRESH MADE DRESSING CHOICES: ITALIAN VINAIGRETTE, CREAMY ITALIAN, CAESAR,
SWEET CHILI VINAIGRETTE, FRESH SQUEEZED LEMON AND EXTRA VIRGIN OLIVE OIL, AND RANCH*



R WINE BAR & KITCHEN

WWW.RWINEBAR.COM

— PRIMI —

GLUTEN-FREE PASTA AVAILABLE BY REQUEST. ALL PASTA SERVED WITH CROSTINI
ADD: MARINATED CHICKEN 9 | MEATBALLS 10 | SHRIMP 16 | STEAK 30

PASTA AL LIMONE 18

FARFALLE TOSSED WITH OUR FRESH LEMON CREAM SAUCE, PECORINO ROMANO, AND PARMESAN

FETTUCCINE POMODORO 18

ROBUST HOUSE TOMATO SAUCE TOSSED WITH FETTUCCINE, PECORINO ROMANO, AND PARMESAN

TUSCAN RIGATONI 19

FRESH KALE, LOCAL MUSHROOM BLEND, GROUND ITALIAN SAUSAGE, AND ROASTED GARLIC IN A NAKED SAUCE TOPPED WITH PECORINO ROMANO AND PARMESAN

PASTA ALLA PAPALINA 19

CAMPANELLE TOSSED WITH PROSCIUTTO, LOCAL MUSHROOMS, ONIONS, PEAS, HOUSE TOMATO CREAM SAUCE, PECORINO ROMANO, AND PARMESAN

SHRIMP SCAMPI 30

SHRIMP SAUTÉED WITH FETTUCCINE, GARLIC, GARLIC BUTTER, HOUSE-MADE SEAFOOD STOCK, PECORINO ROMANO, AND FRESH LEMON

PASTA AMORE 18

GARLIC, SHALLOTS, AND LOCAL MUSHROOMS SAUTÉED WITH FRESH DICED TOMATOES AND TOASTED PINE NUTS IN A PECORINO CREAM SAUCE

— SECONDI —

BRAISED BEEF & MUSHROOM RAGU 30

BLACK ANGUS WITH LOCAL MUSHROOMS, BRAISED IN RED WINE, ONION, TOMATO, GARLIC, THYME, AND ROSEMARY. SERVED WITH CREAMY POLENTA

BISTECCA GORGONZOLA 40

8 OZ. TENDERLOIN STEAK MARINATED WITH ROSEMARY, THYME, AND GARLIC. SERVED WITH CREAMY GORGONZOLA GNOCCHI, GARLIC COMPOUND BUTTER, AND BLACK PEPPER

CHILEAN SEA BASS 38

POACHED CHILEAN SEA BASS WITH CARAMELIZED BRUSSELS SPROUTS SERVED IN A LEMON PEPPER SAUCE

SWORDFISH STEAK 36

8 OZ SWORDFISH STEAK PAN SEARED WITH GARLIC COMPOUND BUTTER AND SERVED WITH TOMATO CONFIT RED QUINOA. TOPPED WITH FRESH CHIMICHURRI, LEMON, AND GARNISHED WITH MICRO BABY CARROTS

PORTOBELLO PORK CHOP 32

FRENCHED BONE-IN PORK CHOP TOPPED WITH A PORTOBELLO MUSHROOM SAUCE AND SERVED WITH BOURSIN MASHED POTATOES