SAUE BAY

FRENCH ONION SOUP 12

house made beef stock, caramelized onions, cheese blend, crostini

ARANCINI 16

breaded saffron and parmesan risotto balls stuffed with fior di latte, served with tomato sauce

CALAMARI FRITTI OR GRILLED 18

with a roasted red pepper aioli (FRITTI) · diced tomatoes, white wine sauce (GRILLED)

SAMBUCA SHRIMP 20

black tiger shrimp, sweet and spicy sambuca cream sauce

WINGS 15

eight dusted wings, choice of bbq, honey garlic, medium, or hot sauce

BRUSCHETTA 14 OR SPINACH DIP 16

diced tomato, olive oil, garlic, spices • spinach, artichokes, cream cheese

COCONUT SHRIMP 20

house breaded, coconut, panko, sweet chili pineapple sauce

AHI TUNA TACOS 22

sesame crusted, asian slaw, avocado, wasabi mayo, toasted sesame seeds

ALADS

AHITUNA 24

sesame crusted, mixed greens, avocado, cucumber, tomato, red onion, sesame dressing

SALMON LOX 23

house cured, mixed greens, red onions, fried capers, croutons, mascarpone dressing

CANDIED WALNUT & GOAT CHEESE 18

mixed greens, dried cranberries, cranberry citrus vinaigrette

CAPRESE 20

heirloom tomatoes, fior di latte, fresh basil, olive oil, aged balsamic drizzle

Add chicken 9 · Add salmon 9 to any salad

IZZAS

ARMANDO 18

pepperoni, rosemary ham, mushrooms, mozzarella, tomato sauce

SPICY SICILIAN 20

capicolla, salami, sausage, chilies, mozzarella, tomato sauce

RUSTICO 20

chicken, sundried tomatoes, roasted red pepper, mozzarella, asiago, garlic and olive oil

CALIFORNIA 19

spinach, sundried tomatoes, feta, light mozzarella, garlic and olive oil

CHICKEN BRUSCHETTA 20

chicken, bruschetta tomatoes, mozzarella, asiago, tomato sauce

DI MARE 22

shrimp, scallops, calamari, mozzarella, blush sauce

MEDITERRANEAN 20

sundried tomato, roasted red peppers, red onion, black olives, mozzarella, feta and tomato sauce

POTATO DOLCE 20

sausage, sweet potato, caramelized onion, mozzarella, goat cheese, garlic and olive oil, rosemary

All pizzas are 12 inch wood-fired





LOBSTER RAVIOLI 39

stuffed with lobster, mascarpone and fresh herbs, spinach, tomatoes, spicy saffron cream sauce

SPAGHETTI ALLA VONGOLE 37

baby white clams, seared cherry tomatoes, lemon, olive oil, fresh herbs

PENNE PORTOBELLO 29

chicken, portobello mushrooms, garlic cream or tomato basil sauce

SPAGHETTI & MEATBALLS 25

two 4 ounce meatballs, tomato basil or meat sauce

SPAGHETTI CARBONARA 29

guanciale, parmesan cheese, egg yolk, house made stock

HOUSE MADE LASAGNA 25

mozzarella, meat sauce, bechamel sauce

GNOCCHI QUATTRO FORMAGGIO 29

classic four cheese cream sauce

RIGATONI AL RAGU DI CARNE 29

slow braised beef brisket, house made tomato ragu, fresh basil

RISOTTO OF THE DAY 29

chef's choice

NTREES

BEEF TENDERLOIN 46

AAA black angus, grilled to your liking, roasted mushroom demi glaze add grilled jumbo shrimp 9

OSSO BUCO 39

brasied veal shank, gremolata, served with saffron carrot risotto

CHICKEN or VEAL PARMESAN 28

mozzarella, tomato basil sauce, served with penne meat sauce

CHICKEN LIMONE 31

lemon juice, white wine, mushrooms, artichoke

VEAL CREMA 31

mushrooms, white wine, garlic cream

RAINBOW TROUT 35

canadian cedar roasted, lemon, fresh herbs, brown butter sage sauce

CORN CRUSTED PERCH 33

lake erie perch, fried until golden, served with home made tartar and coleslaw

BLACKENED SALMON 33

cajun rubbed salmon, white wine spiced honey reduction

RIVERSIDE BURGER 23

caramelized onions, spinach, goat cheese, roasted red pepper aioli, served with fries add bacon 3

Pasta and Mains are served with Garden Salad upgrade to a Premium Salad for 5 or Soup for 3

