

## — ANTIPASTI —

### RICOTTA 14

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

### BRUSCHETTA 12

DICED TOMATOES, GREEN ONION, BASIL, GARLIC, SALT, PEPPER, OLIVE OIL, AND LEMON JUICE,  
SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

### SHRIMP COCKTAIL 20 **GF**

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

### MUSSELS 20

IMPORTED MUSSELS, ITALIAN SAUSAGE, SPICY WHITE WINE CREAM SAUCE,  
AND SERVED WITH CROSTINI OR GLUTEN-FREE CRACKERS

### SALUMI 30

IMPORTED ITALIAN MEATS AND CHEESES, SERVED WITH GREEK OLIVES, DRIED FRUIT,  
FRESH FRUIT, SEASONAL DIPS, AND SERVED WITH BREAD AND GLUTEN-FREE CRACKERS

### BREAD AND PESTO 4

\*\*CONTAINS NUTS\*\*

## — INSALATE —

ADD MARINATED CHICKEN 9 | ADD CHILLED SHRIMP 20 | ADD STEAK 30

### CAPRESE **GF**

HEIRLOOM TOMATO, FRESH MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL,  
BALSAMIC REDUCTION, SMOKED SEA SALT AND PEPPER

ENTRÉE 14 / SIDE 7

### CAESAR SALAD

ROMAINE, CAESAR DRESSING, SHAVED PARMESAN, PEPPER,  
GARLIC CROUTONS, AND PROSCIUTTO

ENTRÉE 14 / SIDE 7

### GARDEN SALAD **GF**

MIXED GREENS, TOMATO WEDGES, RED ONION, CUCUMBER, PEPPERONCINI,  
AND FETA CRUMBLES, SERVED WITH YOUR CHOICE OF HOUSE MADE DRESSINGS:  
ITALIAN VINAIGRETTE, CREAMY ITALIAN, CAESAR, SWEET CHILI VINAIGRETTE, LEMON WEDGE WITH  
EXTRA VIRGIN OLIVE OIL, AND RANCH

ENTRÉE 14 / SIDE 7



**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 20 | STEAK 30

### PASTA AL LIMONE 19

FARFALLE TOSSED WITH OUR FRESH LEMON CREAM SAUCE AND TOPPED WITH FRESH PARMIGIANO REGGIANO

### TUSCAN RIGATONI 22

FRESH KALE, LOCAL MUSHROOM BLEND, GROUND ITALIAN SAUSAGE, AND ROASTED GARLIC IN A NAKED SAUCE TOPPED WITH FRESH PARMIGIANO REGGIANO

### SHRIMP SCAMPI 34

SHRIMP SAUTÉED WITH FETTUCCINE, SHALLOTS, GARLIC, GARLIC BUTTER, BASIL, HOUSE-MADE STOCK, LEMON JUICE, AND TOPPED WITH FRESH PARMIGIANO REGGIANO

### FETTUCCINE POMODORO 19

ROBUST HOUSE TOMATO SAUCE TOSSED WITH FETTUCCINE AND TOPPED FRESH PARMIGIANO REGGIANO

### PASTA ALLA PAPALINA 22

CAMPANELLE TOSSED WITH PROSCIUTTO, LOCAL MUSHROOMS, SHALLOTS, PEAS, HOUSE TOMATO CREAM SAUCE, AND TOPPED WITH FRESH PARMIGIANO REGGIANO

### TORTELLINI AMORE 22

GARLIC, SHALLOTS, AND LOCAL MUSHROOMS SAUTÉED WITH HALVED CHERRY TOMATOES AND TOASTED PINE NUTS IN A PECORINO CREAM SAUCE AND TOPPED WITH FRESH PARMIGIANO REGGIANO

\*\*CONTAINS NUTS\*\*

## — SECONDI —

### PEPPERCORN PORK TENDERLOIN 32 GF

PEPPERCORN CRUSTED PORK TENDERLOIN SERVED WITH HONEY GARLIC SAUCE AND ROASTED ASPARAGUS

### BRAISED BEEF & MUSHROOM RAGU 32 GF

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

### BISTECCA GORGONZOLA 42

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

### CHILEAN SEA BASS 40 GF

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

WE TAKE ALLERGIES, DIETARY RESTRICTIONS, AND RELIGIOUS PRACTICES VERY SERIOUSLY. PLEASE INFORM YOUR SERVER OF ANY SPECIFIC REQUESTS.