

PPETIZERS =

Bruschetta 10

Arancini 12 Italian beef & giardiniera

Baked Clams dz. 20

Grilled Calamari 16

Fried Calamari 16

Sweet Chili Calamari 17

Eggplant Rolls 14 Lightly floured eggplant slices with ricotta and seasonings

Artichoke Casserole 12

Artichoke hearts in a butter, wine and breadcrumb mixture

Sausage & Peppers 14 Sherry wine or marinara

Sausage & spicy Banana Peppers 15

Broccolini & Cannellini Beans 11 ADD SAUSAGE 14

Baked Fontinella 12

Mozzarella Sticks (6) 10

Chicken Wings (8) 12 Served with ranch, BBQ, or bleu cheese

Vesuvio Wings (8) 14

Chicken Tenders 11 Served with ranch, BBQ, or bleu cheese

Veggie Bites 13 Brussel sprouts, cauliflower,

red onion, dipping sauce Pretzel Bites 10 Served with spicy mustard

House Salad 9 Chopped lettuce, tomato, carrots, onion, croutons

Chopped Salad 14

Chopped lettuce, carrots, onion, fontinella cheese, pepperoncini, grape tomatoes, croutons, balsamic vinaigrette

Chopped Caesar Salad 11 Chopped romaine lettuce, croutons, parmesan cheese

Watermelon Burrata 16 Watermelon, berries, arugula, burrata, crushed pistachios, balsamic drizzle

DRESSINGS

Creamy Garlic, French Honey Mustard, Thousand Island, Ranch, Caesar, House Made **Balsamic Vinaigrette**

House Made Bleu Cheese

Wedge Salad 13

ALADS=

Iceberg lettuce wedge topped with bleu cheese dressing, bacon, grape tomatoes, balsamic drizzle

Baked Salmon Salad 21

Baked Atlantic salmon, chopped kale, brussel sprouts, goat cheese, dried cranberries, walnuts, balsamic vinaigrette

Meatball Salad 15 Chopped lettuce, carrots,

onion, grape tomatoes, croutons. Served with meatballs in marinara, balsamic vinaigrette

Side Salad 6 Chopped lettuce, tomato, carrots, onion, croutons

ADD ONS

Grilled, blackend, or breaded chicken 5 Grilled or blackened tuna 9 Fried or grilled calamari 9 Grilled or blackened shrimp 10 Baked or blackened salmon 10 Steak 12

PASTA

Penne Rigatoni Linguine **Angel Hair Fettucini** Gnocchi Add 5 House made

Cheese Ravioli Add 3

SAUCE

Marinara 16 Vodka 17 **Arrabbiata** 18 Aglio e Olio 16 **Alfredo** 19 18

ADD ONS

TIDD OT IS	
Peas	2
Mushroom	3
Broccoli	3
Chicken	5
Blackened Chicken	5
Crumbled Sausage	5
Shrimp	9
Calamari	9

PASTA SPECIALTIES

Housemade Gnocchi Butter Brandy 24 Grape tomatoes, butter brandy sauce

Housemade Gnocchi Dough Ravioli 24 Meat filled in vodka sauce

Linguine and Clams 26 Garlic white wine sauce

Zuppe de Pesce MKT Mixed seafood over linguine

CHICKEN -

Grilled Chicken 22 Served with bell peppers, potatoes

Chicken Francese 22 Served over angel hair

Chicken Marsala 22 Mushrooms, marsala wine

Chicken Vesuvio 22 Served with peas, potatoes

Chicken Piccata 22 Wine, capers, over angel hair

Chicken Milanese 22 Breaded, served with arugula & tomato salad

Pesto

Chicken Parmgiana 24

melted mozzarella, served

Chicken Velasco 24

Chicken Giardiniera 24

Sautéed with hot giardiniera

Chicken a la River 24

cherry & banana peppers

Breaded, sautéed with spicy

Chicken, sausage, potatoes,

bell peppers in a light sherry

Sautéed with jalapenos

served with potatoes

served with potatoes

served with potatoes

Giambotta 26

Breaded with marinara,

over linguine

PORK CHOPS

Grilled Pork Chop 26 2 Bone in chops served with bell peppers, potatoes

Pork Chop Vesuvio 26 2 Bone in chops served with peas, potatoes

Pork Chop Milanese 26 2 Bone in chops breaded, served with arugula & tomato salad

Pork Chop Velasco 28 2 Bone in chops sautéed with jalapenos served with potatoes

Pork Chop Giardiniera 28 2 Bone in chops sautéed with hot giardiniera served with potatoes

Pork Chop a la River 28 2 Bone in chops breaded, sautéed with spicy cherry & banana peppers, served with potatoes

VEAL

Veal Vesuvio 29 Served with potatoes

Veal Marsala 29 Mushrooms and marsala wine

Veal Milanese 29 Breaded veal medaillions, served with arugula & tomato salad

Veal Francese 29 Served over angel hair

Veal Piccata 29 Wine, capers, over angel hair

Veal Parmgiana 32 Breaded veal medalions, marinara, melted mozzarella served over linguine

SEAFOOD _

Tuna 22

Grilled or blackened served with polenta & broccolini

Blackened Shrimp 24 Six shrimp served over polenta with aioli drizzle

Salmon 24

wine marinara

Baked or blackened served with spinach, lemon

Fish of the Week MKT Ask your server

STEAK

Grilled Ribeye MKT Bone in ribeye served with bell peppers, potatoes

Ribeye Vesuvio MKT Bone in ribeye served with peas, potatoes

Ribeye Velasco MKT Bone in ribeye sautéed with jalapenos served with potatoes





THIN OR EXTRA THIN CHEESE - Pie Cut Additional Ingredient Additional Premium Ingredient	12" 14.99 1.80 2.50	14" 17.99 2.00 3.25	16" 19.99 2.50 5.00
HOT HONEY E.V.O.O. base, sausage, ricotta, basil, hot honey	18.99	21.99	24.99
PROSCIUTTO & ARUGULA E.V.O.O. base, prosciutto, arugula, grape tomatoes, fresh mozzarella, black olives,balsamic glaze	22.99	25.99	28.99
FRESH MOZZARELLA, TOMATO, BASIL	16.99	19.99	22.99
CHICKEN PESTO	18.99	21.99	24.99
SICILIAN	10" x 10"	16" x 16"	16" x 32"
CHEESE	16.99	24.99	48.99
Additional Ingredient	2.00	3.00	6.00
Additional Premium Ingredient	4.00	6.00	12.00
HOT HONEY E.V.O.O. base, sausage, ricotta, basil, hot honey	20.99	32.99	65.99
PROSCIUTTO & ARUGULA E.V.O.O. base, prosciutto, arugula, grape tomatoes, fresh mozzarella, black olives,balsamic glaze	25.99	35.99	72.99
FRESH MOZZARELLA, TOMATO, BASIL	18.99	30.99	60.99
CHICKEN PESTO	20.99	32.99	65.99

ANDWICHES:

Served with house cut fries - add tater tots 2

Ribeve Sandwich 18

Grilled Ribeye topped with mozzarella & caramelized onions

Grilled Chicken Sandwich 12

Marinated chicken breast with lettuce, tomato, and red onion on an Italian roll. Add grilled hot banana peppers 2.00

Pork Chop Sandwich 14

Grilled pork chop prepared bone-in & carmelized onions

Meatball Sandwich 12

Served in marinara & topped with mozzarella, on an Italian roll

Pepper & Egg Sandwich 12

Served on an Italian roll with tater tots

BLT Sandwich 12

Bacon, lettuce, tomato, mayo on an Italian roll.

Pulled Pork Sliders 13

House pulled pork with a splash of BBQ sauce (3)

Chicken Parm Sandwich 14

Breaded chicken, marinara, melted mozzeralla

River Burger 1/2 lb. Patty 12

Lettuce, tomato, red onion

Bacon Add 3

Cheese & Egg Add 1 American, cheddar, mozzarella, swiss, bleu cheese, fried egg

Veggies Add.50

Black olives, hot giardiniera, jalapeños, caramelized onions,

mushrooms

Sauces Add.35

Sriracha mayo, garlic butter, BBQ

Make it a Double! Add 6

Soup of the Day

Cup 4 Bowl 6

Meatballs (2) 7

Italian Sausage 7

Penne Marinara 9

Polenta Marinara 9

Brussel Sprouts 8 Sautéed Spinach 7

Broccolini 7

Broccoli 7

Cauliflower 7

ESSERTS

Cookie Skillet 12

Chocolate chip cookie baked in a cast iron skillet, topped with gelato and whipped cream

Chocolate Lave Cake 10

Lemoncello Cake 10

Carrot Cake 10

Gelato 6

Ask your server

Affagato 8

Scoop of gelato served with chocolate syrup, whipped cream, freshly brewed espresso to pour on top

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



=BAKED PANZEROTTI=

Ingredient **CHEESE** 12.99 **Premium Ingredient** 2.50

INGREDIENTS

Arugula | Basil | Balsamic Glaze | BBQ Sauce Black or Green Olives | Fresh Tomato | Garlic Grape Tomatoes | Hot Giardiniera Jalapeños | Mushroom | Onion | Pepperoni Red Onion | Sausage | Sweet Pepper

PREMIUM INGREDIENTS

Anchovy | Artichoke Hearts | Bacon Chicken (Blackened, Grilled or BBQ) Fresh Mozzarella | Hot Honey | Italian Beef Meatballs | Pork (Pulled or BBQ) | Prosciutto Ricotta Cheese | Roasted Red Peppers | Spinach

SOUSE MINE

RED

CHIANTI PINOT NOIR **CABERNET MERLOT**

SPARKLING PROSECO

MOSCATO

WHITE

PINOT GRIGIO **CHARDONNAY RIESLING** SAUVIGNON BLANC ROSE

GLASS 8 BOTTLE 30

LESERVE LIST

RED

Mieomi PINOT NOIR	40
Ruffino Ducale Tan CHIANTI	50
Unshackled CABERNET	55
Caymus Suisun PETITE SIRAH	65
Prisoner BLEND	75
Dueling Pistols BLEND	85
Gaja Promis BLEND	90
8 Year in the Dessert ZINFANDEL BLEND	90
Jordan CABERNET	110
Caymus CABERNET	125
Nickle & Nickle CC Ranch CABERNET	200

WHITE	
Kim Crawford SAUVIGNON BLANC	36
Ferrami Corano CHARDONNAY	36
Terlato PINOT GRIGIO	40
Santa Margarita PINOT GRIGIO	40
Whisperry Angel ROSE	60
Far Niente CHARDONNAY	135

PRICES ARE SUBJECT TO CHANGE