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CORPORATE  
EVENTS

LUNCHEONS

FUNERALS

BANQUETS

PRIVATE  
EVENTS

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## PIZZA

### THIN OR EXTRA THIN

<b>CHEESE</b> - Pie Cut	12"	14"	16"
Additional Ingredient	1.80	2.00	2.50
Additional Premium Ingredient	2.50	3.25	5.00

<b>HOT HONEY</b> E.V.O.O. base, sausage, ricotta, basil, hot honey	18.99	21.99	24.99
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<b>PROSCIUTTO &amp; ARUGULA</b> E.V.O.O. base, prosciutto, arugula, grape tomatoes, fresh mozzarella, black olives, balsamic glaze	22.99	25.99	28.99
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<b>FRESH MOZZARELLA, TOMATO, BASIL</b>	16.99	19.99	22.99
<b>CHICKEN PESTO</b>	18.99	21.99	24.99

### SICILIAN

<b>CHEESE</b>	10"x10"	16"x16"	16"x32"
Additional Ingredient	16.99	24.99	48.99
Additional Premium Ingredient	2.00	3.00	6.00
	4.00	6.00	12.00

<b>HOT HONEY</b> E.V.O.O. base, sausage, ricotta, basil, hot honey	20.99	32.99	65.99
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<b>PROSCIUTTO &amp; ARUGULA</b> E.V.O.O. base, prosciutto, arugula, grape tomatoes, fresh mozzarella, black olives, balsamic glaze	25.99	35.99	72.99
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<b>FRESH MOZZARELLA, TOMATO, BASIL</b>	18.99	30.99	60.99
<b>CHICKEN PESTO</b>	20.99	32.99	65.99

### 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

## BAKED PANZEROTTI

	Ingredient	1.80
<b>CHEESE</b> 12.99	Premium Ingredient	2.50



## SIDES

<b>Soup of the Day</b> Cup 4 Bowl 6	<b>Polenta Marinara</b> 9	<b>Broccolini</b> 7
<b>Meatballs (2)</b> 7	<b>Penne Marinara</b> 9	<b>Broccoli</b> 7
<b>Italian Sausage</b> 7	<b>Brussel Sprouts</b> 8	<b>Cauliflower</b> 7
	<b>Sautéed Spinach</b> 7	

## DESSERTS

<b>Lemoncello Cake</b> 10	<b>Carrot Cake</b> 10
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Prices subject to change without notice.

\*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.



DINE IN | CARRY OUT | DELIVERY  
SPECIAL EVENTS | CATERING

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RIVER GROVE  
2826 Thatcher Avenue

PIZZA - PASTA - ITALIAN SPECIALTIES  
WINGS - SANDWICHES - BURGERS

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LET US CATER  
YOUR NEXT  
EVENT IN  
OUR HOUSE  
OR YOURS!

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# APPETIZERS

- 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

# SALADS

- 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

- Wedge Salad** 13  
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

## DRESSINGS

- Creamy Garlic, French Honey Mustard, Thousand Island, Ranch, Caesar, House Made Balsamic Vinaigrette
- House Made
- Bleu Cheese ADD 1.50



# 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

- Chicken Parmigiana** 24  
Breaded with marinara, melted mozzarella, served over linguine
- Chicken Velasco** 24  
Sautéed with jalapenos served with potatoes
- Chicken Giardiniera** 24  
Sautéed with hot giardiniera served with potatoes
- Chicken a la River** 24  
Breaded, sautéed with spicy cherry & banana peppers with potatoes
- Giambotta** 26  
Chicken, sausage, potatoes, bell peppers, light sherry wine marinara

# SEAFOOD

- Tuna** 22  
Grilled or blackened served with polenta & broccolini
- Blackened Shrimp** 24  
Six shrimp served over polenta with aioli drizzle

- Salmon** 24  
Baked or blackened served with spinach, lemon
- Fish of the Week** MKT  
Ask your server

RiverCafeAndBar.com

# SANDWICHES

Served with house cut fries - add tater tots 2

- Ribeye Sandwich** 18  
Grilled Ribeye topped with mozzarella & caramelized onions
- Grilled Chicken Sandwich** 12  
House marinated chicken breast with lettuce, tomato, and red onion on an Italian roll.  
Add grilled hot banana peppers 2
- Pork Chop Sandwich** 14  
Grilled pork chop prepared bone-in & caramelized onions
- Meatball Sandwich** 12  
Served in marinara & topped with mozzarella, on an Italian roll
- Pepper & Egg Sandwich** 12  
On an Italian roll with tater tots

- Pulled Pork Sliders** 13  
House pulled pork with a splash of BBQ sauce (3)
- 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

# ENTREES

## 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 medallions, served with arugula & tomato salad
- Veal Francese** 29  
Served over angel hair
- Veal Piccata** 29  
Wine, capers, over angel hair
- Veal Parmigiana** 32  
Breaded veal medallions, marinara, melted mozzarella served over linguine

## STEAK

- Grilled Ribeye** MKT  
Bone in ribeye served with bell peppers, potatoes
- Ribeye Velasco** MKT  
Bone in ribeye sautéed with jalapenos served with potatoes
- Ribeye Vesuvio** MKT  
Bone in ribeye served with peas, potatoes

# PASTA

## 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
- Pesto** 18

## ADD ONS

- 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



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