



SOUPS

FRENCH ONION SOUP

6

Made with 5 types of onions; sweet Georgia Vidalia and Bermuda onions, scallions, shallots and leeks, braised – simmered in beef broth topped and baked with four cheeses; Gruyere, smoked Gouda, mozzarella and Romano.

ITALIAN WEDDING SOUP⁵

This delicious soup is not served at weddings as one would assume; but rather the name wedding soup is derived from the Italian words “minestra maritata”, meaning the marriage of greens and meats. The classic Neapolitan soup is a delicious combination of greens, meats and pasta and is good enough to serve at a wedding!

ASSORTED CHEESES AND CARNE PLATOS

14

To build your own cheese and meat platter, choose from any three cheeses and meats from the selections below. All platters served with comb honey, candied cranberries, raisins and grape jam.

ARRAY OF IMPORTED CHEESES

FORME D' AMBERT (*French Cow's Milk Blue Cheese*)

This one is named for the fourme – or the form (as in mold) where the curds are ladled, which gives this blue cheese its distinct cylindrical shape – and the French market town of Ambert, where peasants traditionally sold this cheese. One of the milder French blues, it is nutty and mushroomy, with a creamy mouthfeel and a little zing on the finish.

RONCOL MANCHEGO (*Spanish Hard Goat's Milk Cheese*)

Manchego gets all the attention for being "the" Spanish aged sheep's milk cheese, but Roncal deserves its very own spotlight. Made in the Valle de Navarra region of Spain, its recorded history dates back to the 13th century, and Roncal was the first cheese to be given the protected "D.O." designation. Rustic and complex with medium intensity, it is sheepy, savory, sweet, and tangy, with a hint of toasted nuts.

GORGONZOLA DOLCE

Italy's most famous blue, and deservedly so! Spicy and earthy, with a pronounced sweet finish (hence the "Dolce" part of the name).

DRUNKEN GOAT

Also known as Queso de Cabra al Vino. We assure you no goats were harmed in the making of this cheese; instead, it is the wheel of cheese which has been "made drunk" by submerging it in a bath of Doble Pasta wine (Mourvedre grapes) for 72 hours, giving the rind a vivid purple hue. Mild, sweet, and fruity, it has a smooth, creamy, semi-firm texture.



ARRAY OF IMPORTED MEATS

PROSCIUTTO DI PARMA (*Dry Cured Pork Aged 17 Months*)

Ah, Prosciutto. The pinnacle of pig, King of All Cured Meats. Such an elegant pork product comes from such simple, rustic beginnings: hog legs are salted and stacked to drain their moisture and preserve the meat, then they are rinsed and hung to dry in Italian mountain-side curing huts.

DUCK PROSCIUTTO (*Seasoned, Smoked and Cured Duck Breast*)

Classic prosciutto is salt-cured ham; this similar curing method is also used for duck breasts, hence the term "Duck Prosciutto". The Duck Prosciutto we use hangs the duck from a rack in a temperature controlled refrigerator which allows air to circulate around it as it cures. For the tastiest results, we specify that the fat not be trimmed from the breasts. Using kosher salt best preserved the duck's distinctive flavor.

HOT SOPRESSATA (*Spicy Italian Hard Salami*)

Sopressata, one of the most popular Italian-style salami, is characterized by its coarsely ground meat and even distribution of pork and fat, making for a supremely enjoyable flavor and texture. While Sopressata is already robust, this one is spicy-hot. Balance out the flavor with Young Pecorino Toscan.

CASALINGO SALAMI (*Traditional Italian Hard Salami*)


Casalingo is a rustic, home-style pork salami, seasoned with garlic, wine, black pepper, and other spices; it's robust but not hot. Its texture is medium-coarse, about halfway between Genoa and Sopressata.

FLAT BREAD PIES (*Pizza*)

LITTLE ITALIAN PIE	12
Tomato sauce with prosciutto, Sopressata and salami topped with mozzarella cheese.	
MEDITERRANEAN PIE	11
with black olives, feta, basil and artichokes.	
SHRIMP & LOBSTER PESTO PIE	18
Shrimp and lobster tossed in pesto sauce with marinara and mozzarella cheese.	



TAPAS FRIAS (Cold)

MEDITERRANEAN COBB SALAD	12
Fresh mesclun topped with tomatoes, cucumbers, bacon, avocados, cheddar cheese and hard boiled eggs with choice of dressings.	
CAESAR SALAD	8
Traditional Caesar salad only	
 THE WALDORF STEAK SALAD	15
Traditional Waldorf salad with mesclun greens topped with grilled sliced tenderloin cooked to our desired temperature or you may choose to substitute the tenderloin tips with your choice of grilled shrimp or chicken.	
TOMATO MOZZARELLA MOONS	10
Mozzarella, fresh plum tomatoes, red onion and basil drizzled with balsamic basil vinaigrette.	
SHRIMP COCKTAIL	12
4 jumbo shrimp served with traditional sauce and spicy mango chutney.	



TAPAS CALIENTES (Hot)

 MIXED GRILL	12
Marinated tenderloin tips, grilled Italian sausage and sautéed shrimp on a bed of caramelized red cabbage and Spanish onions and sweet potato fries.	
BRUSCHETTA TRIO	10
3 individual toasted bruschetta Ciabatta bread wedges topped with tenderloin tips, crab & shrimp.	
MEDITERRANEAN GLAZED CHICKEN WINGS	9
Deep Fried Chicken wings marinated in lime juice, with Spanish and cayenne peppers, soy and molasses mix served with sweet potato fries.	
CRAB CAKES	9
Fresh lump blue crab served with wasabi and a sweet and spicy plum sauce.	
KOBE BEEF BURGER SLIDERS	12
2 mini-Kobe beef burgers topped with cheddar cheese and sweet potato fries.	
BAKED BRIE L'ORANGE	9
French Riviera Brie cheese topped with orange marmalade wrapped in puff pastry and baked 'til golden brown...Bon Appetite!!	

Some items may contain raw or undercooked ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.



TAPAS PLATOS PRINCIPALES (*Large Plates*)

LOBSTER MAC & CHEESE	28
Sautéed lobster in a creamy smoked gouda and aged cheddar sauce, topped with buttery bread crumbs.	
TUSCAN GARLIC SHRIMP	22
Sautéed shrimp with fresh plum tomatoes, garlic, white wine and Lemon butter sauce.	
GRILLED CHILEAN SEA BASS	30
Topped with a crabmeat sherry cream sauce served over a bed of sautéed baby spinach.	
BLACKENED MEDITERRANEAN SALMON	28
Our own Mediterranean herb spices rubbed onto the salmon, then blackened and served over creamy yellow corn polenta.	
CYPRUS CHICKEN	24
Sautéed chicken breast with a sweet basil marinara sauce, tossed in penne pasta and topped with mozzarella and parmesan cheese.	
 MOROCCAN TENDERLOIN TIPS	28
Marinated tenderloin tips in sweet chili vinaigrette, sautéed with garlic, scallions, and sun dried tomatoes and tossed with fresh basil and served over Cellentani pasta.	
 14 OZ NEW YORK SIRLOIN	37
Topped with a Vidalia onion basil butter compound Rioja's only serves the finest beef, all our New York Sirloin steaks are certified Angus beef and have been wet-aged for a minimum of 21 days!	



CHILDREN'S SELECTIONS

childrens menu: served from 11:00 am to
10:00 pm daily

for children 10 years of age and younger; all children's meals
are \$9.50 including choice from standard beverage list
(specialty beverages are additional)

hamburger	grilled cheese
cheeseburger	grilled ham & cheese
chicken tenders	turkey sandwich

*above served with your choice of salad, french fries,
potato chips, or rice*

grilled chicken breast with pasta

served with marinara sauce

pasta

served with butter or marinara sauce

fish & chips

batter fried haddock served with french fries and cole slaw

macaroni & cheese

baked macaroni in a creamy cheese sauce with crumb topping

chef's salad

*Including mixed greens, tomatoes, peppers, sliced ham, turkey
and boiled eggs with crumbled bacon bits*

children's specialty beverages

virgin strawberry daiquiri	2.00
shirley temple	2.00
chocolate milk shake	2.00

beverages

milk 2% or skim	2.75
pepsi, diet pepsi and sodas	2.50
orange juice	3.00
apple juice	2.50
cranberry juice	3.00
san pellegrino spring water	3.50