

Riviera Restaurant & Lounge

Dinner Menu

www.rivieracalabasas.com

23683 Calabasas Road, Calabasas, California 91302

Tel. 818 224 2163 Fax. 818 224 2164

APPETIZERS

CHILLED GULF PRAWNS IN BLOODY MARY COCKTAIL SAUCE 14
Chilled jumbo gulf prawns with spicy bloody mary cocktail sauce

PACIFIC LOBSTER AND SHRIMP MARTINI SALAD 13
Hearts of Palm, avocado, pink grapefruit and creamy citrus dressing

HAWAIIAN AHI TUNA TARTARE AND MARINATED CUCUMBER 12
Topped with fresh mixed herb salad and ginger-lime sauce

PORTABELLA MUSHROOM TOWER WITH BALSAMIC REDUCTION 10
Towered beefsteak tomato, grilled vegetable and mozzarella cheese

MARYLAND CRABCAKES WITH SPICY SLAW 13
Mango, sweet onion, cilantro chutney

FRITTO MISTO OF CALAMARI AND SANDAB STRIPS 11
Golden fried tender calamari and sandab with spicy tomato-roasted garlic sauce

SPICY EASTERN MUSSEL "ARRABBIATA" 10
Spicy tomato, roasted garlic, sweet basil and Olio Santo

CARPACCIO OF ANGUS BEEF AND CELERY ROOT SALAD 12
Thin slices of filet mignon with Arugula, Parmigiano shavings and lemon vinaigrette

SALADS

UNDERWOOD RANCHES BABY MIX GREENS AND FRESH HERBS 8
Carrots, diced tomato in Champagne-shallot vinaigrette

HEARTS OF ROMAINE A LA "CAESAR" 9
Tossed with creamy garlic-parmigiano dressing and crispy ciabatta croutons

SLOW ROASTED BEET, WATERCRESS AND ORANGE SALAD 10
Roasted fig-port wine reduction and fresh goat cheese crumble

WARM BABY SPINACH SALAD A LA "MAISON" 10
Apple-wood bacon, pippin apple, red onion, raisin, date, dried apricot, figs, pecorino and Candied Walnut

A CHOPPED SALAD OF MARINATED GRILLED VEGETABLES 8
Zucchini, Squash, Eggplant and Bell Pepper with Creamy aged balsamic vinaigrette, Gorgonzola cheese and toasted Walnuts

SOUPS

COUNTRY STYLE TUSCAN BEAN SOUP "PASTA E FAGIOLI" 7
Cannelini bean soup with tubetti pasta prosciutto and olio santo

SWEET CARROT AND GINGER SOUP 7

SWEET CORN AND LONGOSTINO CHOWDER 7
In creamy shrimp and lobster stock with young celery and carrot

PASTAS

RIGATONI WITH ROASTED EGGPLANT AND FRESH MOZZARELLA 14.00
Roasted eggplant, fresh mozzarella and roasted garlic and plum tomato

POTATO GNOCCHI "PIEMONTESE" 14.50
House made potato dumplings in a rich meat and forest mushroom sauce with truffle scent

LINGUINE WITH FRESH CLAMS AND BABY CHERRY TOMATOES 16.00
Fresh clams simmered in white wine, garlic and fresh herbs with baby cherry tomatoes

PANZEROTTI OF ROASTED CHICKEN, SWEET CORN AND MUSHROOM 15.00
Pasta pillows filled with herb roasted chicken and bechamelle, over marinara sauce

MAINE LOBSTER RAVIOLI WITH SUNDRIED TOMATO 18.00
Lobster sauce, mushrooms fresh tarragon and walnut pesto

TORTELLONI WITH RICOTTA AND SPINACH 14.50
Large pasta rings over marinara sauce in a creamy blend of four Italian cheeses

BUCATINI WITH "STRACCETTI" OF FILET MIGNON ROMAN STYLE 16.50
Hollow spaghetti with strips of filet mignon, sweet onion, pancetta, tomato and Pecorino cheese

RISOTTO WITH IMPORTED PORCINI MUSHROOM 16.00
Creamy risotto with porcini mushroom

ENTREES

FRESH SEAFOOD CASSEROLE "CIOPPINO" 29.00
Assorted fresh fish, clam, mussel, calamari, crab leg, lobster and scallop in tomato-garlic broth

FRESH ORGANIC SALMON FILLET IN CRISPY POTATO CRUST 25.00
Garlic infused lobster sauce and seasonal vegetables

FRESH SANDABB FILLET WITH LEMON-CAPER SAUCE 20.00
In Parmigiano-egg batter served with asparagus and roasted Roma tomato

FRESH IMPORTED DOVER SOLE WITH "MEUNIERE" 39.00
Cooked whole with brown butter-lemon de-boned table-side with seasonal vegetables

ROASTED LEMON- GARLIC CHICKEN WITH ROSEMARY 20.50
Over seasonal roasted vegetables, mashed potato and natural jus

FIVE SPICES SUPER CRISPY DUCK WITH PORT-CHERRY SAUCE 28.00
Over Roasted butternut squash

OAK GRILLED WISCONSIN VEAL CHOP 39.00
Served with garlic mashed potato and seasonal vegetables topped with rich forest mushroom sauce

ELEPHNT EAR VEAL "PARMIGIANA" 39.00
Veal chop pounded with crispy bread crumb, marinara, melted cheese with a nest of spaghetti marinara

CERTIFIED "PRIME" AGED NEW YORK CUT STEAK 38.00
Jumbo onion rings, sautéed spinach and rosemary potato

GARLIC ROASTED ANGUS FILET MIGNON WITH GORGONZOLA SAUCE 32.00
Served with eggplant parmigiana and asparagus

SONOMA COUNTY RACK OF LAMB IN WILD MUSTARD-HERB CRUST 39.00
Syrah-thyme reduction and diced oven roasted potato