



RW LUNCH MENU \$20.00

APPETIZERS

Butternut Squash Soup

Croutons, Basil Oil

Strawberry Salad

*Mixed Greens, Strawberries, Radicchio, Endive,
Shaved Parmesan, Balsamic Vinaigrette*

Short Rib Croquettes

Braised Short Rib, Béchamel, Saffron Aioli

ENTREES

Steak Panini

Lettuce, Tomato, Red Onion, Avocado, Mayonnaise

Rigatoni Buttera

*Italian Hot Sausage, Sweet Peas, Pink Sauce,
Topped with Fresh Ricotta*

Tutti Linguini

Squid, Mussels, Fresh Tomatoes, Garlic

Branzino Livornese

Herb Polenta, Spinach, Livornese Sauce

Rigatoni Bolognese

*Beef and Veal Ragu, Creamy Tomato Sauce,
Topped with Fresh Ricotta Cheese*

Mini Cannoli add \$5

**Consuming raw or undercooked meat, poultry,
seafood, or eggs, may increase your risk of food-
borne illness*

WINE \$6

**Cabernet Sauvignon
OR
Pinot Grigio**

MARTINIS \$14

CLEMON DROP

Vodka, Fruitful Clementine, Aperol, Citrus

THE STARTER

Tito's Handmade Vodka, Peach pure, Prosecco

LIMONCELLO MARTINI

Citrus vodka, Limoncello, Citrus

ESPRESSO MARTINI

Vanilla vodka, Kahlua, Baily's, Brewed Espresso

CUCUMBER MARTINI

Efen Cucumber, Fresh Lemon Juice,
St Germaine, Syrup, Pepper

SPECIALTY DRINKS

ALBICOCCA \$13

Vodka, Apricot, Iced Tea, Lemon

MOJITO / MARGARITA MADDNESS \$13

Choice of: Strawberry, Mango, Coconut, Fig,
Papaya, Clementine, Apricot, Blackberry

BELLA COLADA \$13

Malibu Coconut Rum, Coconut Crème, Pineapple
and Orange Juice, Shaken

SCUSI \$14

Gin, Blood Orange and Ginger Liqueurs, Lime
Juice, Soda

Black Barrel Mule \$14

Mt. Gay Black Barrel, Fruitful Blackberry, Fresh
Lime, Ginger Beer



RW DINNER MENU \$40.00

APPETIZERS

Butternut Squash Soup

Croutons, Basil Oil

Strawberry Salad

*Mixed Greens, Strawberries, Radicchio, Endive,
Shaved Parmesan, Balsamic Vinaigrette*

Short Rib Croquettes

Braised Short Rib, Béchamel, Saffron Aioli

ENTREES

Rigatoni Buttera

*Italian Hot Sausage, Sweet Peas, Pink Sauce,
Topped with Fresh Ricotta*

Tutti Linguini

Squid, Mussels, Fresh Tomatoes, Garlic

Branzino Livornese

Herb Polenta, Spinach, Livornese Sauce

Chicken Bianco

*Cauliflower, Melted Fontina Cheese,
Garlic White Wine Sauce*

DESSERT / Chef's selection

**Consuming raw or undercooked meat, poultry,
seafood, or eggs, may increase your risk of food-
borne illness*

MARTINIS \$14

CLEMON DROP

Vodka, Fruitful Clementine, Aperol, Citrus

THE STARTER

Tito's Handmade Vodka, Peach pure, Prosecco

LIMONCELLO MARTINI

Citrus vodka, Limoncello, Citrus

ESPRESSO MARTINI

Vanilla vodka, Kahlua, Baily's, Brewed Espresso

CUCUMBER MARTINI

Efen Cucumber, Fresh Lemon Juice,
St Germaine, Syrup, Pepper

SPECIALTY DRINKS

ALBICOCCA \$13

Vodka, Apricot, Iced Tea, Lemon

MOJITO / MARGARITA MADDNESS \$13

Choice of: Strawberry, Mango, Coconut, Fig,
Papaya, Clementine, Apricot, Blackberry

BELLA COLADA \$13

Malibu Coconut Rum, Coconut Crème, Pineapple
and Orange Juice, Shaken

SCUSI \$14

Gin, Blood Orange and Ginger Liqueurs, Lime
Juice, Soda

Black Barrel Mule \$14

Mt. Gay Black Barrel, Fruitful Blackberry, Fresh
Lime, Ginger Beer