

Buon Appetito



Andrea

472-1141

AUTHENTIC

NORTHERN ITALIAN CUISINE
FRESH FISH & SEAFOOD
MEDITERRANEAN SPECIALTIES
TAKE OUT AVAILABLE

Enjoy our full service bar.

Live piano for dining & listening pleasure.

We specialize in private parties:

- Birthday • Weddings • Anniversaries
- Corporate Parties

Serving 5:30 - 10:00 pm
472-1141

Reservations Welcome
Major Credit Cards:

American Express/Mastercard/VISA

- Located 1/2 mile West of
Tarpon Bay Road
- Next to Nutmeg Village

(941) 472-1141

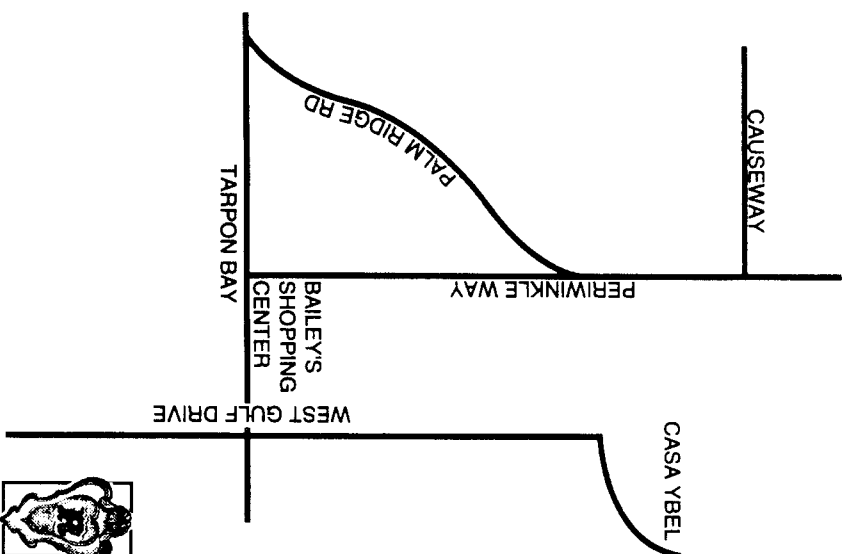
2761 WEST GULF DRIVE
SANIBEL ISLAND, FL 33957
FAX (941) 472-5555



R W R

472-1141

2761 WEST GULF DRIVE
SANIBEL ISLAND, FL. 33957



On West Gulf Drive

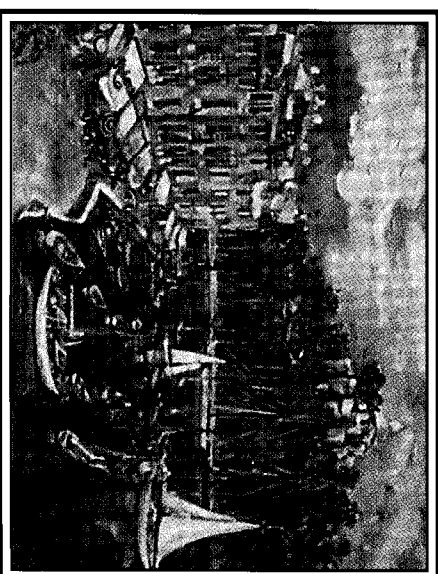
(at Nutmeg Village - 1/2 mile west of Tarpon Bay Rd.)

R W R

RESTAURANT
& LOUNGE

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ESCARGOTS

BAKED IN MUSHROOM CUP HERBED GARLIC BUTTER AND WHITE WINE

8.50

LAMB SAUSAGE

GRILLED WITH HARISSA OIL, POLENTA AND MUSTARD GREENS

8.95

GARLIC PRAWNS

SAUTEED. GARLIC, WHITE WINE, FRESH HERBS

9.50

BABY CALAMARI

CRISP FRIED OR SAUTEED IN SPICY TOMATO WITH CANNELINI BEANS

7.50

CLAMS AND MUSSELS

GARLIC, THYME, LEMON AND WHITE WINE

8.95

BAKED OYSTERS

BAKED WITH SPINACH, OUZO, CREAM AND SWISS CHEESE

8.50

SEAFOOD CASSEROLE

FRESH MIXED SEAFOOD, GARLIC, THYME, TOMATO AND SHELLFISH BROTH

9.25

STONE CRABS (in season)

Market Price

CRAB CAKES

JUMBO LUMP SNOW CRAB MEAT SERVED WITH FRESH HERBS SAUCE

9.50

BEEF CARPACCIO

THIN SLICED, ARRUGOLA, GRILLED PORTOBELLA MUSHROOMS, PARMESAN

9.50

PROSCIUTTO DI PARMA

PARMA HAM SERVED WITH SEASONAL FRUIT

8.50

CAPRESE

FRESH PESTO MOZZARELLA, SLICED TOMATO, ASPARAGUS, BASIL

7.95

CAESAR SALAD

CRISP GREEN ROMAINE LETTUCE, CROUTONS, AND TRADITIONAL DRESSING

5.95

RIVIERA SALAD

LANGOUSTINE, SEA SCALLOPS AND SHRIMP IN TRUFFLE OIL, GRILLED VEGETABLES AND ORANGE GINGER VINAIGRETTE

10.50

MIXED SEASONAL SALAD

MIXED GREENS, TOMATOES, EXTRA VIRGIN OIL AND SHERRY VINAIGRETTE

4.95

SOUPS

PISTOU SOUP

FRESH VEGETABLES, CRANBERRY BEANS, TUBETTINI PASTA AND SPINACH PESTO

4.95

SOUP OF THE DAY

CHEF'S CREATION

5.50

VEAL WITH ARTICHOKE

PENNE AND EGGPLANT SAUTEED WITH TOMATOES, FRESH MOZZARELLA AND EGGPLANT

14.95

CHEESE TORTELLONI

CREAM, TOMATO, HAM AND MUSHROOMS

15.50

PESTO RAVIOLI

BASIL, PESTO SAUCE, PINOTS AND CREAM

15.95

FETTUCINI WITH CHICKEN

ROASTED CHICKEN BREAST, BROCCOLI, CHANTERELLES AND GOAT CHEESE

16.95

LINGUINI CLAMS

BABY CLAMS, ROASTED GARLIC, WHITE OR RED SAUCE

16.50

SPAGHETTINI WITH CRAB MEAT

SAUTEED WITH SNOW CRAB MEAT, ASPARAGUS, BASIL, SUNDBRIED TOMATO AND MARSCARPONE CHEESE

19.50

PENNE AND SHRIMP

SAUTEED WITH GARLIC HERBS, SPICY FRESH TOMATO AND JUMBO SHRIMP

18.95

PAELLA VALENCIANA FOR TWO

SPANISH RICE WITH FRESH SEAFOOD, LANGOUSTINE, CHICKEN CHORIZO, PEAS AND SAFFRON INFUSION

Market Price

SHRIMP ROYAL

SAUTEED WITH GARLIC, TOMATO, FRESH OREGANO, WHITE WINE AND RISOTTO CAKE

22.50

BLACK GROUPER

MARINATED AND BAKED WITH TOMATOES, PEPPERS, CORIANDER, LEMON AND SAFFRON COUSCOUS

18.95

YELLOW FIN TUNA

HAZELNUT CRUSTED, PAN SEARED WITH ARTICHOKE, ASPARAGUS, CITRUS FLETS AND POLENTA

19.95

RED SNAPPER

GRILLED WITH BASIL OIL, PRESERVED LEMON, OLIVES, ZUCCHINI, AND SHELLFISH BROTH

19.50

CHICKEN RIVIERA

STUFFED WITH MONTRACHET CHEESE, SPINACH, GREEN PEPPERCORNS AND BASMATI RICE

18.95

BREAST OF CHICKEN

WITH HERBS, LEMON, CHARCOAL GRILLED, GRATIN POTATO

17.50

CRISP DUCKLING

ROASTED WITH CHERRIES, PEPPERCORNS, CHERRY BRANDY AND SCALLOP POTATOES

21.50

VEAL WITH ARTICHOKE

SCALOPPINE SAUTEED WITH ARTICHOKE, VINO SANTO, ITALIAN PARSLEY, MUSHROOMS AND LEMON

19.50

VEAL CHANTERELLES

SAUTEED WITH CHANTERELLE MUSHROOMS IN A CREAMY COGNAC SAUCE

21.95

VEAL LOIN CHOP

GRILLED WITH ROASTED GARLIC, SAGE JUS, FENNEL, ARTICHOKE RATATOUILLE

24.50

LAMB TAILINE

BRAISED LAMB STEWED IN TERRACOTTA, GINGER, CORIANDER, CARAMELIZED ONIONS, PRUNES, AND COUSCOUS

18.95

RACK OF LAMB

GARLIC HERBS CRUSTED WITH ROSEMARY JUS, RATAVOUILLE NIÇOISE

25.95

NEW YORK STEAK

GRILLED ANGUS NEW YORK STRIP, ROASTED SHALLOTS AND RED WINE SAUCE

19.95

BEEF TENDERLOIN

CHARCOAL GRILLED, BRANDY PEPPERCORN SAUCE, ROASTED NEW POTATOES

22.95

FILET OF VENISON

ROASTED WITH BRAISED PEARS, CHESTNUT PUREE, HONEY PORTO JUS AND JUNIPER BERRIES

26.50

WINTER VEGGIES

MUSHROOMS

SAUTEED WITH BUTTER AND WHITE WINE

4.95

SPINACH

SAUTEED WITH OLIVE OIL AND GARLIC

4.95

BROCCOLI

STEAMED WITH OLIVE OIL AND PARMESAN

4.95

ASPARAGUS

STEAMED WITH OLIVE OIL AND LEMON

4.95

SCALLOP POTATOES

BAKED WITH CREAM, FENNEL AND CHEESE

4.95

SIDE PASTA DISH

COUSCOUS STEAMED SAFFRON COUSCOUS

4.95

A SELECTION OF DESSERTS IS AVAILABLE FROM OUR KITCHEN AND DESSERT MENU

RIVIERA IS ALSO AVAILABLE FOR PRIVATE PARTIES