



## Parties and Events

Rivers Italian seats up to 60 people in the main dining area. The CELLAR, a private room, adjacent to the main dining room, is cozy, private and comfortably seats up to eight. And the latest addition, the GALLERY event room, can also be reserved for occasions that need more space.

So why not let Rivers host your next business meeting, company party, formal or informal get together, too? Whether it's a noon luncheon, pre-dinner gathering, or full-scale dinner event...

Rivers Italian can accommodate you!



[www.riversitalian.com](http://www.riversitalian.com)  
follow us on Twitter



Welcome Chef Matthew Taylor!

Chef Matthew Taylor began his culinary career in the kitchens of renowned Chef Raymond Timpone. Working under Chef Timpone at the famous Timpone's Ristorante in Urbana, IL gave Matthew a taste for the rustic beauty and contemporary charm of Italian cooking. Chef Matthew then moved on to kitchens in the Champaign and Chicago area. Matthew soon made a tour of kitchens from New York to Seattle.

"Working for the chefs I respected and admired has been a great training ground for me," explains Matthew when discussing his background. Chef Taylor has studied the cuisine and technique of classical French, Italian, and contemporary American cuisines.

To read more biography go to: [www.riversitalian.com](http://www.riversitalian.com)

Rivers Italian  
208 NE 3rd Street  
Grand Rapids, MN  
218-327-3471

(located one block south of the courthouse)

Rivers Italian

**Lunch & Dinner  
Menu**



LOCAL. FRESH. ITALIAN.

Hours:

**Monday—Friday**

Lunch: 11 to 3pm

Dinner: 5pm to Close

**Saturday**

Lunch: Noon to 3pm

Dinner: 5pm to Close

**for reservations call**

218-327-3471

**or e-mail us at**

[info@riversitalian.com](mailto:info@riversitalian.com)

[www.riversitalian.com](http://www.riversitalian.com)

## Lunch Menu

### Bellezza Simole

Selection of cured meats, olives, Marcona almonds, and artisanal cheeses.

### Bruschetta

Roma tomatoes, fresh basil, extra virgin olive oil, and garlic served on crostini.

### Trio Misto

Three Italian sauces for your homemade bread includes our famous red sauce, three cheese Fonduta, and roasted garlic mascarpone.

### Marinated Vegetable Plate

Assortment of fresh seasonal vegetable marinated in extra virgin olive oil red wine vinegar, and herbs.

**Salad:** Roasted Garlic Caesar, Bacon and Egg Spinach Salad

**Pizza:** The Green Za, Margarita Pizza, Sicilian Meat Lovers Pizza, Puttanesca Za

### Penne

Fresh penne pasta tossed with sundried tomatoes, fresh basil, garlic, and crushed fennel seed in light cream.

### Pasta Del Giorno

Your server will be happy to enlighten you.

Served on our freshly baked Focaccia bread, all paninis are served with your choice of mixed green salad or Zuppa del Giorno.

### Italian Roasted Beef Panini

Fresh roasted beef with roasted bell pepper mascarpone cheese spread, sautéed crimini mushrooms, and melted provolone cheese.

### Marinated Vegetable Panini

Marinated and sautéed yellow squash, zucca, artichoke hearts, sundried tomato, and a roasted garlic cracked black pepper parmesan cheese spread.

### Chicken Florentine Panini

Breast of chicken with fresh tomato, romaine lettuce, and spinach artichoke mascarpone spread.

## The “Chef’s Table”

Chef Matthew Taylor is now hosting the “Chef’s Table” at Rivers Italian. Our Chef’s Table is a special dining experience that takes you out of Grand Rapids and on a culinary journey to anywhere you choose. Chef Taylor will personally design a dinner to suit any occasion; whether it is an intimate evening for two, or a fun gathering of friends. These dinners are the newest most popular trend hitting Grand Rapids. The Chef’s Table dinners usually consist of 4 to 6 courses that are portioned to give you full enjoyment down to the last bite. Should you desire, Chef Matthew and our knowledgeable staff will also pair wines from the best wine list in Northern Minnesota to make your evening even more special. Chef Matthew has done these dinners featuring everything from fine French cuisine, to Spain, to locally raised products exploring contemporary techniques, to tours of our Italian menu. These interactive evenings with the chef have been enjoyed by guests throughout the community and we are pleased to bring them to you once again at Rivers Italian.

Please call for more details and to speak with the chef about your next “port of call”.

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## Dessert Menu

### Ciocalato Cocouta

Chocolate coconut tort with warm fudge sauce, whipped mascarpone cream, and candied almond.

### Sweet Basket

Brandy snap filled with mascarpone lemon crema and berry coulis.

### Bread Pudding

White chocolate and cherry bread pudding with whiskey caramel sauce, and vanilla bean ice cream.

### Rivers Famous truffles

Selection of three house made truffles, your server will enlighten you.

## Dinner Menu

### Bellezza Simole

Selection of cured meats, olives, Marcona almonds, and artisanal cheeses.

### Trio Misto

Three Italian sauces for your homemade bread includes our famous red sauce, three cheese Fonduta, and roasted garlic mascarpone.

### Marinated Vegetable Plate

Assortment of fresh seasonal vegetable marinated in extra virgin olive oil red wine vinegar, and herbs.

### Spinach and Artichoke Fonduta

Three Italian cheeses, spinach roasted garlic, and marinated artichoke hearts in a creamy blend and toasted, served with warm bread.

**Salad:** Roasted Garlic Caesar, Bacon and Egg Spinach salad **Pizza:** Margarita Pizza, Sicilian Meat Lovers Pizza, Puttanesca Za

### Linguini

Freshly rolled pasta tossed with littleneck clams, gulf shrimp, roma tomato, Italian parsley, lemon zest, and garlic white wine sauce.

### Penne

Fresh pasta tossed with roma tomato, Prosciutto di Parma, basil pesto, and cream.

### Spaghetti and Meatballs

Hand ground and rolled daily; meatballs with fresh pasta and our marinara finished with shaved parmesan and a drizzle of extra virgin olive oil.

### Pappardelle

Handmade pasta tossed with roasted peppers, braised pork shank, green onion, oregano, and ricotta cheese.

### Fettuccini

Freshly made pasta, with yellow squash, zucchini, garlic, pancetta, and parmesan –black peppercorn cream.

### Glazed Ribs

That’s right Ribs...Italian style, glazed with pear and balsamic vinegar served with accompaniment of the day...your server will give you the scoop!

### Chicken Marsala

Locally raised breast of chicken pan seared and served with mushroom risotto and agro dolce roma tomatoes.

### Flat Iron Steak

Mushroom Ragout, potato puree, roasted corn and spinach gratin.

### Tuscan Chicken

Herd roasted half chicken with creamy polenta, glacetto di pollo and creamed spinach.