

APPETIZERS

MARYLAND STYLE CRAB CAKES

lump crabmeat / roasted corn salsa
rémoulade sauce
- 14 -

CRISPY JUMBO SHRIMP

light tempura / seaweed salad
spicy mayo
- 13 -



TEMPURA ARTICHOKEs

light batter / artichoke hearts
lemon garlic aioli
- 12 -



MOZZARELLA BURATTA

heirloom tomato / basil oil
balsamic drizzle / toasted crostini
- 13 -

BAKED CLAM DIP

chopped clams / bacon
lemon / herbs / melted cheese
- 12 -

CRUNCHY AVOCADO "FRIES"

breaded west coast avocados
herb lemon dressing
- 11 -

MARGHERITA

tomato sauce / mozzarella cheese
basil oil
- 10 -

BLT FLATBREAD

apple wood bacon / roasted tomato
baby arugula / mozzarella cheese
- 11 -

SEASONAL

CHICKEN MILANESE *

breaded chicken / arugula salad
tomato / pickled onion / shaved pecorino
- 19 -



" CRISPY " BRANZINO FILLET

pan seared bass / grilled vegetables
heirloom tomato salad
- 29 -



"EVERYTHING" CRUSTED YELLOWFIN TUNA *

pan seared / roasted baby carrots
guacamole / piquillo pepper vinaigrette
- 28 -



CENTER CUT PORK CHOP *

herb marinated pork / mashed potato
pepper salad / red wine reduction
- 23 -

Mashed Potato
Julienne Vegetables
French Fries

- 7 -



RAW BAR



CHILLED OYSTERS* 6 / 12

mignonette sauce / lemon
- 15 / 28 -



LITTLENECK CLAMS* 6 / 12

cocktail sauce / lemon
- 12 / 20 -



JUMBO SHRIMP COCKTAIL*

chilled white shrimp / cocktail sauce / lemon
- 15 -



CHILLED SEAFOOD COMBO

chilled clams & oysters
1/2 maine lobster / jumbo shrimp
- 28 -

BAKED FLAT BREADS

BIANCO

four cheese topping / cheese sauce
toasted herb bread crumbs
- 11 -

SIGNATURES



MARINATED DENVER SIRLOIN*

soy based marinade / served sliced
lyonnaise potato / red wine jus
- 28 -



PROSCIUTTO WRAPPED SCALLOPS *

pan seared / grilled asparagus
roasted corn puree
- 28 -



CRAB STUFFED POTATO WRAPPED FLOUNDER *

sautéed julienne vegetables
lemon butter sauce
- 27 -



RICHARD LANZA

Chef / Proprietor

RISTEGIO'S SIGNATURE DISHES

SOUP & SALAD



SHERRIED LOBSTER BISQUE

classic bisque / maine lobster meat / herb oil
- 9 -

SOUP OF THE DAY

chef's featured preparation
- 7 -



HOUSE SALAD

baby greens / cucumber / roasted tomato
carrots / house vinaigrette
- 8 -

WEDGE SALAD

iceberg lettuce / crisp bacon
chopped tomato / bleu cheese dressing
- 10 -

ARUGULA SALAD

baby arugula / dried cranberries
goat cheese croquette / orange
sunflower seeds
- 11 -

CAESAR SALAD

hearts of romaine / romano cheese
seasoned croutons / creamy garlic dressing
- 9 -

TUSCAN FLATBREAD

prosciutto ham / roasted pear
mixed cheese / herb oil
- 11 -

BUFFALO CHICKEN

breaded chicken / mozzarella cheese
blue cheese / hot sauce
- 13 -

CLASSICS

CHICKEN PARMESAN

crispy chicken / mozzarella cheese
tomato sauce / angel hair pasta
- 22 -

LINGUINE WHITE CLAM SAUCE *

chopped & whole clams / roasted garlic
white wine / herbs
- 18 -

SAUTÉED SHRIMP RISOTTO *

jumbo shrimp / israeli cous-cous risotto
roasted garlic butter sauce
- 26 -

BACON WRAPPED FILET MIGNON *

garlic - herb butter / mashed potato
asparagus / merlot demi glace
- 36 -

Roasted Baby Carrots
Grilled Asparagus
Cous-Cous Risotto

- 8 -

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked fish, meat, shellfish or fresh shelled eggs may increase your risk of food bourne illness, especially if you have certain medical conditions. 20% gratuity on parties of 8 or more.
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