

*“Chi lavora mangia, chi non lavora, mangia, beve e dorme.”*

*- Work is just a way to make a living. The real joy in life is living.*



*@RicosRistorante*



A thousand years of tradition lie within the Pieraccini family and their Italian heritage. Originally from the small village of Castelvecchio Pascoli in Tuscany, located near to Lucca & Florence, this is where the family was grown. Two generations prior journeyed to Scotland always keeping classical Italian traditions at heart.

The name Rico, comes from Enrico Pieraccini, a proud man who enjoyed some of the finest Italian food and Italian wine across his long and lustrous life.



*“We want to share classic Italian traditions in the modern day and bring them to life with you.”*

*- Stefano Pieraccini*

## Cicchetti

pre-dinner snacks

Nocellara Olives £4 Truffle Arancini £7 Mozza Fritta £5

Bruschetta of Heirloom tomatoes £6

24 Month Prosciutto San Daniele £9

## Antipasti

Starters

**Burrata (to share)** £12

*Puglia burrata served with peperonata, basil oil, and fennel crackers*

**Minestrone di Verdure** £9

*Seasonal minestrone, goats cheese tortellini, extra virgin olive oil*

**Calamari alla Romana** £11

*Fried day boat squid with saffron aioli*

**Capesante Scottate** £15

*Hand dived Isle of Mull scallop & guanciale*

**Insalata Rico's** £9

*Whipped ricotta, artichoke, summer vegetables*

**Risotto La Riviera** £13

*Risotto with East coast crab, shellfish bisque, chilli, coriander*

**Carpaccio di Filetto di Manzo** £16

*Carpaccio of Tweed Valley beef fillet, smoked onion & truffle*

### Local Aperitivo

*A selection of our favourite aperitifs using local produce from Scotland*

**Negroni** £10

*Tayport Distillery Gin, Martini Reserva Bitter, Martini Rosso*

**Rocca Martini** £12

*Tayport Distillery Vodka, Raspberries, Martini Prosecco*

**Italy 75** £14

*Pickerings Gin, Franciacorta Cuvée Royale, lemon, sugar*

**Bloody Mary** £9

*Arbikie of Arbroath Chilli Vodka, House spice mix, tomato*

## Primi Piatti

Homemade Pasta

**Pappardelle al Ragù di Vitello con Tartufo** £25 **Zucchine e Limone Gnocchi \*** £16

*Pappardelle pasta with organic Peelham farm rose veal ragù & black truffle*

*House gnocchi Grezzina courgette, basil, Amalfi lemon*

**Ravioli di Spinaci e Ricotta\*** £18 **Tagliatelle al Granchio** £20

*Spinach & ricotta ravioli, pine nut, sage, butter sauce*

*Tagliatelle pasta, East Neuk Crab, smoked tomato, chilli, courgette*

**Tagliatelle con Aragosta** £poa **Rigatoni al Ragù "di Agnello"\*** £18

*Tagliatelle pasta with half or whole lobster, spiced shellfish bisque, sea herbs*

*Rigatoni pasta with lamb shoulder ragu, San Marzano tomato, oregano*

## Secondi

Main Course

**Tagliata di Manzo** £32

*Tweed Valley Ribeye, barrel aged balsamic, rocket, 36 month aged parmesan*

**Carre di Agnello Arrosto** £26

*Black faced lamb, violet artichoke, Bagna càuda, potato & lamb sauce*

**Saltimbocca di Pollo** £22

*Goosnargh chicken breast, San Daniele ham, sage, broad bean & pea*

**Orata al Cartoccio (to share for 2)** £44

*Oven baked fillet of Sea bream served at the table, Jersey Royal potatoes & house salad*

**Trancio di Halibut** £28

*Fillet of Pittenweem Day Boat Halibut, courgette, tomato*

**Carciofi Brasati** £18

*Braised globe artichoke, Datterino tomato, roast garlic & Corra Linn*

### Contorni

Sides

**Patate al Rosmarino** £4

*Crisp potato & rosemary*

**Puree de Patatas con Tartufo** £6

*Mash potato with truffle*

**Broccoli** £4

*with chilli & garlic*

**Heirloom Tomato Salad** £6

*basil oil, mixed leaf*

**Tartufo** £5

*Add additional truffle to any dish*

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