

*“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 £6    Mozza Fritta £5

Bruschetta of Heirloom tomatoes £7

24 Month Prosciutto San Daniele £9

## Antipasti

Starters

**Burrata (to share)** £14

*Puglia burrata served with roast fig, pistachio and fennel crackers*

**Zuppa di Sedano Rapa** £9

*Celeriac soup, tortellini, black truffle*

**Calamari alla Romana** £12

*Fried day boat squid with saffron aioli*

**Capesante Scottate** £16

*Hand dived Isle of Mull scallop, nduja, artichoke*

**Insalata Rico's** £9

*Whipped ricotta, seasonal vegetable & leaves*

**Risotto La Riviera** £15

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

**Carpaccio di Filetto di Manzo** £15

*Carpaccio of Tweed Valley beef fillet, smoked onion, pickled mustard seed, 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

**Rigatoni al Ragù di salsiccia** £20\*

*Mezze Maniche with Sicilian fennel sausage ragu, tomato, caper, mint*

**Gnocchi ai Funghi** £18\*

*House potato gnocchi, foraged wild mushrooms, black garlic*

**Ravioli di Zucca Delizia** £20\*

*Natoora Delica pumpkin and ricotta ravioli sage, chestnut*

**Spaghetti alle Cozze** £22

*Spaghetti pasta, shetland mussels, saffron, chilli, garlic*

**Pappardelle al Ragù di Vitello con Tartufo** £25

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

\* = starter portion available along with simple sauce base's £13

## Secondi

Main Course

**Tagliata di Manzo** £34

*Tweed Valley dry aged Sirloin, shallot, crisp potato, watercress*

**Porchetta** £28

*Peelham Farm organic pork, hazelnut raisin & radicchio*

**Saltimbocca di Pollo** £24

*Goosnargh chicken breast, San Daniele ham, sage, calçots onion*

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

*Oven baked Sea Bream served at the table, buttered new potatoes, seaweed sauce & house salad*

**Branzino Selvatico** £28

*North Sea Monkfish, shetland mussels, brassica & caviar sauce*

**Romanesco al Forno** £18

*Oven Baked Romanesco, smoked almond, black trompette, Sicilian capers*

### Contorni

Sides

**Patate al Rosmarino** £4

*Crisp potato & rosemary*

**Broccoli** £5

*Chilli & garlic*

**Caesar Salad** £6

*Baby gem, anchovy, parmesan*

**Puree de Patatas con Tartufo** £6

*Mash potato with truffle*

**Tartufo** £5

*Add additional truffle to any dish*

Please make us aware of any allergies or dietary requirements | Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free

Please make us aware of any allergies or dietary requirements | Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free