



Cicchetti

Pre-dinner snacks to share

Nocellara Olives <i>Sicilian olives</i>	£4
Mozza Fritta Bocconcini <i>Crispy mozzarella balls</i>	£5
Capocollo Rabissi <i>Tradition Tuscan cured pork , grissini</i>	£7
Seasonal Bruschetta <i>Goats curd, roast grape, candied walnut</i>	£7

Antipasti

Starters

Burrata <i>Puglia burrata served with Italian broad bean, Amalfi lemon, smoked almond</i>	£10
Capesante Scottate <i>Hand dived Isle of Mull scallop, broccoli, guanciale</i>	£16
Insalata Rico's <i>Whipped ricotta, beetroot, barrel aged apple vinegar</i>	£9
Risotto La Riviera <i>Risotto with East coast crab, shellfish bisque, chilli, coriander</i>	£15
Carpaccio di Filetto di Manzo <i>Carpaccio of Tweed Valley beef fillet, balsamic onion pickled mustard seed, truffle dressing</i>	£15

Local Aperitivo

A selection of our favourite aperitifs using local spirit from Scotland

Negroni <i>Tayport Distillery Gin, Martini Reserva Bitter, Martini Rosso</i>	£10
Rocca Martini <i>Tayport Distillery Vodka, Raspberries, Martini Prosecco</i>	£12
Italy 75 <i>Pickerings Gin, Franciacorta Cuvée Royale, lemon, sugar</i>	£14
Bloody Mary <i>Arbikie of Arbroath Chilli Vodka, House spice mix, tomato</i>	£9

“It Takes Two”

Every Thursday at Rico's

**Chef's homemade pasta to share & a specially selected bottle of wine.
*white, red or rose***

£40 total



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

Primi Piatti

Homemade Pasta

At Rico's we pride ourselves on the freshness of our pasta. Every pasta is homemade using organic semolina flour & Scottish free range eggs.

Rigatoni Mezze al Ragù di salsiccia * <i>Mezze Maniche with Sicilian fennel sausage ragu, tomato, caper, mint</i>	£22	Cacio e pepe* <i>Pecorino & black pepper agnolotti, foraged mushroom, onion consommé, aged parmesan</i>	£22
Spaghetti alle Cozze <i>Spaghetti pasta, Shetland mussels, saffron, chilli, garlic</i>	£24	Pappardelle di Manzo brasato al Barolo <i>Pappardelle pasta with 24 hour Barolo braised beef ragu, oregano, gaeta olive</i>	£28

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

Secondi

Main Course

Carne di Cervo Arrosto <i>Alladale Estate Venison, violet baby artichokes Salt baked carrot, spring cabbage</i>	£28
Saltimbocca di Pollo <i>Chicken breast, San Daniele ham, sage, wild garlic Hen of the wood mushroom</i>	£24
Orata al Cartoccio (to share for 2) <i>Oven baked Sea Bream served at the table, buttered new potatoes, seaweed sauce & house salad</i>	£44
Trancio di Trota Salmonata <i>Loch Etive Sea Trout, wye valley asparagus, trout roe buttermilk, sea fennel</i>	£26
Carciofi Brasati <i>Oven Baked globe artichoke, smoked datterino tomato, Goat curd, herb salad</i>	£18

Contorni

Sides

Patate al Rosmarino <i>Crisp potato & rosemary</i>	£5
Broccoli <i>Chilli & garlic</i>	£6
Caesar Salad <i>Baby gem, anchovy, parmesan</i>	£6
Puree di Patate con Tartufo <i>Mash potato with truffle</i>	£7
Peperoncino Arancini <i>Homemade arancini with red pepper & goats cheese</i>	£6



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