



Cicchetti

Pre-dinner snacks to share

Nocellara Olives £4
Sicilian olives

Mozza Fritta Bocconcini £5
Crispy mozzarella balls

Capocollo Rabissi £7
Tradition Tuscan cured pork, grissini

Seasonal Bruschetta £7
First of the season Isle of Wight heritage tomatoes

Antipasti

Starters

Burrata £10
Puglia burrata served with Italian broad bean, Amalfi lemon, smoked almond

Capesante Scottate £16
Hand dived Isle of Mull scallop, broccoli, guanciale

Insalata Rico's £10
Goat's cured, violet artichoke, asparagus, wild garlic

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, balsamic onion pickled mustard seed, truffle dressing

Aperitivo

A selection of our favourite aperitifs

Classic Negroni £12

Bombay Sapphire Gin, Martini Reserva Bitter, Martini Rosso

Rocca Martini £12

42 Below Vodka, Raspberries, Martini Prosecco

Italy 75 £14

Botanist Gin, Franciacorta Cuvée Royale, lemon, sugar

Sicilian Bramble £12

Bombay Bramble, Limoncello, Chambord

“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 al Ragù di salsiccia * <i>Rigatoni with Sicilian fennel sausage ragu, mascarpone, soffritto, tarragon</i>	£22	Cacio e pepe* <i>Pecorino & black pepper agnolotti, foraged mushroom, onion consommé, aged parmesan</i>	£22
Tagliatelle con aragosta <i>Tagliatelle pasta with half Anstruther lobster, Spiced shellfish bisque, sea herbs</i>	£30	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 Agnello Arrosto <i>Spring lamb, new season Italian pea, gem lettuce Yoghurt, mint, lamb sauce</i>	£30
Saltimbocca di Pollo <i>Chicken breast, San Daniele ham, sage, wild garlic St George mushroom</i>	£24
Trancio di Trota Salmonata <i>Steelhead Trout, wye valley asparagus, trout roe buttermilk sauce, sea herbs</i>	£26
Trancio di Halibut <i>North Sea Halibut, stuffed morel mushroom, young leek, chicken butter sauce</i>	£32
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>red pepper & goats cheese</i>	£6



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