



## Cicchetti

*Pre-dinner snacks to share*

<b>Nocellara Olives</b> <i>Sicilian olives</i>	£4
<b>Mozza Fritta Bocconcini</b> <i>Crispy mozzarella balls</i>	£5
<b>Capocollo Rabissi</b> <i>Tradition Tuscan cured pork, grissini</i>	£7
<b>Seasonal Bruschetta</b> <i>Isle of Wight heritage tomatoes</i>	£7

## Antipasti

*Starters*

<b>Burrata</b> <i>Puglia burrata, peperonata, gaeta olive chive oil, fennel crackers</i>	£10
<b>“Raviolo”</b> <i>Anstruther lobster &amp; sea trout raviolo, spiced shellfish bisque, Arenkha caviar</i>	£18
<b>Capesante Scottate</b> <i>Hand dived Isle of Mull scallop, “summer minestrone”</i>	£16
<b>Insalata Rico’s</b> <i>Goat’s cured, violet artichoke, asparagus, broad bean</i>	£12
<b>Risotto La Riviera</b> <i>Risotto with East coast crab, shellfish bisque, chilli, coriander</i>	£15
<b>Carpaccio di Filetto di Manzo</b> <i>Carpaccio of Tweed Valley beef fillet, balsamic onion pickled mustard seed, summer truffle</i>	£15

## Aperitivo

*A selection of our favourite aperitivo*

<b>Classic Negroni</b> <i>Bombay Sapphire Gin, Martini Reserva Bitter, Martini Rosso</i>	£12
<b>Rocca Martini</b> <i>42 Below Vodka, Raspberries, Martini Prosecco</i>	£12
<b>Italy 75</b> <i>Botanist Gin, Franciacorta Cuvée Royale, grapefruit, sugar</i>	£15
<b>Sicilian Bramble</b> <i>Bombay Bramble, Limoncello, Chambord</i>	£12
<b>Limoncello Spritz</b> <i>Luxardo Limoncello, Soda Martini Prosecco</i>	£12

## “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**



## 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.*

<b>Rigatoni al Ragù di salsiccia *</b> <i>Rigatoni with Sicilian fennel sausage ragu, Lothian foraged mushrooms, tarragon</i>	£22	<b>Cappelletti di Ricotta*</b> <i>Ewes milk ricotta cappelletti, charred baby aubergine, red pepper, oregano</i>	£22
<b>Tagliatelle con aragosta</b> <i>Tagliatelle pasta with half Anstruther lobster, Spiced shellfish bisque, sea herbs</i>	£35	<b>Pappardelle al Ragù di Vitello con Tartufo</b> <i>Pappardelle pasta with organic Peelham farm rose veal ragù &amp; black truffle</i>	£30

\* = starter portion available at £13



## Secondi

### Main Courses

<b>Carne di Agnello Arrosto</b> <i>Spring lamb, new season Italian pea, gem lettuce Yoghurt, mint, lamb sauce</i>	£30
<b>Saltimbocca di Pollo</b> <i>Organic cornfed Scottish Chicken, San Daniele ham, sage, Hen of the Wood mushroom</i>	£26
<b>Trancio di Trota Salmonata</b> <i>Steelhead Trout, datterino tomato, courgette, violet baby artichoke</i>	£26
<b>Trancio di Halibut</b> <i>North Sea Halibut, stuffed morel mushroom, young leek, chicken butter sauce</i>	£32
<b>Carciofi Brasati</b> <i>Oven Baked globe artichoke, smoked datterino tomato, Goat curd, herb salad</i>	£18

### Contorni

#### Sides

<b>Patate al Rosmarino</b> <i>Crisp potato &amp; rosemary</i>	£6
<b>Broccoli</b> <i>Chilli &amp; garlic</i>	£6
<b>Caesar Salad</b> <i>Baby gem, anchovy, parmesan</i>	£7
<b>Puree di Patate con Tartufo</b> <i>Mash potato with truffle</i>	£7



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