

MENU

TO START

BREADS

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HOUSE BREAD SELECTION (V) 3.50

Alioli - extra virgin olive oil - balsamic

PESTO BRUSCHETTA (V) 3.50

Sun-dried tomato pesto - classic basil pesto

BOQUERONES ON TOAST 4.00

Marinated white anchovies - garlic rubbed toast

NIBBLES

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STUFFED OLIVES (V) 4.00

Goats cheese - chilli - breadcrumb

MARINATED OLIVES (V) 3.00

Guindilla Gordal - Verdial - Yeye - Manzanilla

PADRON PEPPERS (V) 3.00

Shallow fried - Sal de Ibiza with flowers

MINI HOT CHORIZO 3.50

Cooked in Spanish cider

STARTERS

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BURRATA MOZZARELLA (V) 6.50

*Warm smashed tomato - basil - pizza frita
Optional San Daniele ham 2.00*

COPPA DI PARMA 8.00

Girolle mushrooms - balsamic onions - rocket

CHICKEN & RICOTTA SCOTCH EGG 7.00

Kohlrabi and blue cheese remoulade

CRISPY BABY SQUID 6.00

Tartare sauce - rocket

TEMPURA TIGER PRAWNS 6.00

Sweet chilli - red curry mayo

CACCIUCCO 8.00

Tuscan fish stew - bruschetta - alioli



ANTIPASTI

HOUSE ANTIPASTO 9.00

*Pesto bruschetta - focaccia - house pate - mortadella with pistachio -
spianata salami - coppa di parma - taleggio - asiago - gorgonzola*

SEAFOOD ANTIPASTO 10.00

*Crispy pepper squid with honey and yuzu - salt cod croquetas -
boquerones - spiced mussel escabeche - sourdough - smoked eel*

VEGETARIAN ANTIPASTO (V) 9.00

*Pesto bruschetta - pea and onion frittata - chimichurri flatbread -
vegetarian cheese - tzatziki - falafel - red pepper and aubergine dip*

MAIN

PASTA

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SEAFOOD LINGUINE 12.00

Today's fish and shellfish - tomato - garlic - chilli

SQUID-INK SPAGHETTI 13.00

Carbonara - Scallops - pancetta - bottarga

CRAB LINGUINE 11.00

*White crab meat - fiery chilli - fresh garlic - cherry
tomatoes - parsley - extra virgin olive oil*

FUSILLI SALSICCIA 12.00

Italian pork and fennel sausage - broccoli - chilli

SPINACH PAPPARDELLE (V) 9.50

Chargrilled vegetables - pistachio pesto

VEGETARIAN PASTA OF THE DAY (V)

Please see our specials board for today's option(s)

RISOTTO

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ROASTED SQUASH RISOTTO (V) 10.00

Orzo pasta - kale pesto - crispy leeks - ricotta salata

SMOKED HADDOCK RISOTTO 13.00

Spinach - Poached egg

RED WINE & BURRATA RISOTTO 14.00

Braised short rib of beef

VEGETARIAN

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HOMEMADE FLATBREAD (V) 11.00

*Chargrilled Mediterranean veg - smoked mozzarella -
rocket*

VEGETARIAN LASAGNA (V) 10.50

*Artichoke - spinach - portobello mushroom - ricotta -
parmesan*



MAIN

SALAD

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FATTOUSH SALAD (V) 9.00

Feta - cucumber - tomato - olives - coriander - sumac - chimichurri flatbread

RICCI'S CAESAR SALAD 11.00

Char-grilled chicken breast - romaine lettuce - egg - anchovy - bacon - croutons - creamy parmesan dressing

CHICKEN & QUINOA SALAD 11.00

Broccoli - lemon - red onion - tzatziki

SMOKED SALMON SALAD 10.00

Avocado - Yukon gold potatoes - shallots - watercress

FISH

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MARKET FISH OF THE DAY

Garlic butter - skin-on fries - rocket and parmesan fries

ROAST FILLET OF HAKE 15.50

Yukon gold potatoes - green olives - capers - samphire

FRITTO MISTO 16.50

Floured and fried selection of fresh fish and shellfish - lemon - rocket - alioli

CHAR-GRILLED PEPPERED TUNA 16.00

Spicy seaweed and avocado salad - miso - soy - lime

STEAK

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All of our beef is from local farms, where the perfect climate and fertile landscape combine to provide the ideal environment for raising cattle. The beef is grass-fed and aged, before being char-grilled to give maximum flavour

100Z RIBEYE 18.00

Cherry vine tomatoes - field mushroom - hand-cut chips

100Z SIRLOIN 18.00

Cherry vine tomatoes - field mushroom - hand-cut chips

80Z FILLET 20.00

Cherry vine tomatoes - field mushroom - hand-cut chips

SAUCE 1.50

peppercorn - mushroom - blue cheese - garlic - hollandaise



MAIN

MEAT

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RACK OF IBERICO BABY BACK RIBS 16.00

BBQ style - slaw - fries - crispy onions

TURKEY MILANESE 15.00

*Asiago cheese - fried Black Copper Maran Eggs -
San Daniele ham - truffle - rocket*

GRILLED LAMB CHOPS 15.00

Pesto Calabrese - roasted baby aubergines - onions

CHUCK STEAK CHEESE BURGER 14.50

Two patties - streaky bacon - caramelised onion - fries - pickles

SIDES

HAND-CUT CHIPS(V) 2.50

Alioli

SWEET POTATO FRIES (V) 3.50

Parmesan - truffle oil

SKIN-ON FRIES (V) 2.50

Salsa brava

ZUCCHINI FRITTI (V) 4.00

Crispy fried courgettes

MIXED HOUSE SALAD (V) 2.50

Extra Virgin Olive Oil

ROCKET & PARMESAN SALAD (V) 2.50

Extra Virgin Olive Oil - Balsamic

SEASONAL BROCCOLI (V) 4.00

Garlic - chilli - olive oil



DESSERT

GELATO & SORBETTO (V) 4.50

Choose 3 flavours from today's selection

AFFOGATO (V) 3.50

*Madagascan vanilla ice cream - Musetti coffee espresso
Optional house liqueur/spirit 2.00*

TIRAMISU (V) 4.50

*Sponge fingers - Musetti coffee - coffee liqueur - cream -
mascarpone - cocoa*

STICKY TOFFEE PUDDING (V) 5.00

Toffee sauce - salted caramel ice cream

NEW YORK BAKED CHEESECAKE (V) 6.00

Malted banana ice cream

FLOURLESS CHOCOLATE-ALMOND CAKE (V) 6.00

Nocciolata ice cream

SHERRY TRIFLE TERRINE (V) 5.00

Mascarpone - raspberry - sherry - toasted almonds

RICCI'S CHEESE BOARD

Three cheese 6.00 / Five cheeses 8.00

*Artisan biscuits - maple and walnut bread - grapes - fig and
almond wheel - membrillo*

Our cheeseboard offers a selection of cheeses from soft and mild through to piquant blue.
We regularly change the offering to showcase the best available at the time.
Please speak to our staff for information on the current selection.

