

MISS RICKY'S TRATTORIA

PER LA TAVOLA

HOUSE-MADE FOCACCIA \$7

extra virgin olive oil, heirloom tomatoes

IBERICOS BRUSCHETTA \$19

buttery brioche toast, cinco jotas ham, burrata cheese, black garlic paste, trout caviar

CRUDO* \$19

yellowfin tuna, calabrian chiles, caramelized onion, lemon, aged balsamic, capers, cilantro olive oil

LOBSTER ARANCINI \$22

lemon dill aioli, fennel salad

DIVER SCALLOP \$26

sweet pea puree, lime caviar butter sauce, pomegranate fennel salad

CARPACCIO IBERICOS \$42

salted dry-aged cinco jotas ham, arugula salad, parmigiano reggiano

FARMER CARROTS \$17

honey-roasted baby heirloom carrots, whipped feta, assorted pepperoncini chili salsa

PANNA AL FORNO \$17

baked market mushrooms with béchamel, parmigiano reggiano, country-style ciabatta

ZUPPA E ENSALATA

ZUPPA DEL GIORNO

cup \$8 | bowl \$12

CAESAR SALAD \$16

baby gem lettuce, parmigiano reggiano, croutons, caesar dressing

GROVE SALAD \$18

mixed leaf salad, avocado, strawberries, pear, gorgonzola cheese, candied walnuts, mixed berry-citrus dressing

BEET SALAD \$17

roasted beet, fennel, baby arugula, turkish pistachios, fresh thyme, whipped goat cheese

BACKYARD TOMATO SALAD \$19

homemade fresh cheese, basil pesto, aged balsamic, kalamata olives, za'atar sesame bread

ENHANCEMENTS

STEAK \$14

CHICKEN \$10

GRILLED SHRIMP \$10

OVEN-FIRED PIZZA

CLASSICA MARGHERITA \$19

san marzano pomodoro sauce, mozzarella, basil

DIAVOLA SALAMI \$25

san marzano pomodoro sauce, provolone, spicy salami, sweet mild peppadew peppers

BOSCAIOLA \$27

truffle cream sauce, parmigiano reggiano, wild mushrooms, prosciutto parma, arugula

LEVERDURE \$22 *(vegan upon request)*

san marzano pomodoro sauce, mozzarella, artichokes, bell pepper, cremini mushrooms, black olives, oregano

SALSICCIA \$23

san marzano pomodoro sauce, three cheese blend, mild italian sausage, garlic olive oil, parsley

**available upon request: gluten-free cauliflower crust, vegan cheese*

HANDMADE PASTAS & RISOTTOS

SPAGHETTI POMODORO \$27

braised san marzano tomato, burrata cheese, fresh basil

SPAGHETTI CARBONARA \$27

guanciale, creamy egg yolk, parmigiano reggiano, chives

PAPPARDELLE BOLOGNESE \$28

meat ragu (beef, pork, & veal mix), parmigiano reggiano, herb oil

OVEN BAKED LASAGNA \$29

meat ragu (beef, pork, & veal mix), san marzano tomato, ricotta, parmigiano reggiano, bechamel

GARGANELLI ARRABBIATA \$23

garlic, olive oil, chili, thyme, oregano, parsley, butter, tomato sauce

GORGONZOLA TORTELLINI \$32

wild mushrooms, ricotta cheese, mountain gorgonzola sauce, shaved black truffle, basil oil

LOBSTER SPINACH RAVIOLI \$31

champagne cream sauce, cilantro oil, black garlic, chili threads

PAPPARDELLE AL SALMONE \$28

smoked salmon, red onion, asparagus, dill cream sauce

SPAGHETTI FRUTTI DI MARE \$30

prawns, octopus, mussels with shell, pomodoro sauce, garlic, lemon juice, olive oil, parsley

RISOTTO DI FUNGI MISTI \$28

al dente arborio risotto, wild mushroom mix, mascarpone cheese, parmigiano reggiano

RISOTTO FRUTTI DI MARE \$35

al dente arborio risotto, seafood mix, tiger prawns, light pomodoro sauce

RICOTTA GNOCCHI \$26

garden vegetables (eggplant, zucchini, roma tomatoes, basil, parsley), pinenuts, herb pesto, parmigiano reggiano

**available upon request: gluten-free, vegan pasta*

ENTRÉES & SEAFOOD

MISS RICKY'S BURGER* \$22

10oz prime beef, brie cheese, thick-cut pork belly, fried egg, calabrian aioli, pickled dill cucumber, lettuce, brioche bun, truffle fries

SAFFRON MUSSELS \$25

blue island mussels, saffron broth, heirloom tomato fennel salad, house focaccia

CHARRED OCTOPUS \$26

spanish octopus, purple rice, aleppo chili, avocado puree, watermelon radish, scallions

HONEY-GLAZED PORK BELLY \$19

sweet-spicy parsnip mousse, charred sweet corn, fire & ice pickle

POLLO ALLA CAPRINA \$27

herb-marinated grilled chicken breast, sun-dried tomato, olive, & goat cheese velouté, baked baby potatoes with bacon & onions

LAMB SHANK \$41

12-hour braised lamb shank, creamy saffron risotto, mint chutney

SEARED SEA BASS \$39

puttanesca sauce, sauteed rainbow chard, pinenuts, cauliflower puree, fennel citric salad

COSTATA DI MANZO* \$55

all-natural black angus beef ribeye, charred parmigiano-crusting broccolini, demi horseradish sauce

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.*

***an automatic gratuity of 20% will be added to checks for parties of 5 or greater.*

COCKTAILS \$19

SOCRA-TEASE

Greek vodka distilled from olives, atxa fortified vino, feta stuffed olives
rich & full-bodied with subtle salinity & velvety finish

MATCHA WANT

Spanish gin distilled from grapes, orgeat, coconut, matcha syrup, lemon, lavender bitters
light botanicals & nuttiness with mellow, grassy notes & smooth, sweet finish

CAN I ALP YOU?

Artisanal & fair-trade mezcal, genepy le chamois, stone pine liqueur, maraschino, lime
botanicals from the French & Austrian Alps ft. mild hints of smoke, balanced with acidity & sweetness

JARDIN DE ROSAS

100% sustainable agave tequila, Brazilian buzz button, grapefruit, pomegranate, citrus, rose water, rose hip, rosemary
refreshing fruit & zesty citrus with herbaceous & floral aromatics

SMASHABLE

Kentucky straight bourbon, amaro sfumato, rabarbaro, mixed berry syrup, lemon, basil
bold fruit & hints of citrus, balanced with sweet, bitter whispers of smoke

PARIKA SUNSET

Aged Caribbean rum from Guyana, elderflower liqueur, lychee syrup, lime
delicate fruit with bright citrus & floral notes

ZERO PROOF \$12

MATCHA NEED

Matcha syrup, lavender, almond milk

TROPICAL STORM

Grapefruit, pomegranate, fresh lime, rose water, soda

LYCHEE COLADA

Lychee fruit, simple syrup, fresh lime juice, coconut water

BEER \$8

MILLER LITE

Pilsner 4.2%

MODELO

Mexican pilsner 4.4%

HEINEKEN

Pale lager 5%

SEASONAL ROTATION

MICHELOB ULTRA

Light lager 4.2%

PERONI

Italian lager 5%

REVOLUTION ANTI HERO

IPA 6.7%

TRULY

Hard seltzer 5%

**non-alcoholic beer available upon request*

WINES

SPARKLING WINE

PROSECCO, ACINUM 'EXTRA DRY', NV 16 | 64
Veneto, Italy
smooth, crisp & extremely elegant palate with a long, fresh finish

CREMENT, LES ALIES 'BLANC DE BLANCS' BRUT, NV 16 | 64
Côte d'Or Burgundy, France
aromatic & delicate with fine bubbles & champagne-like quality

CREMANT, LES ALIES ROSÉ BRUT, NV 16 | 64
Côte d'Or Burgundy, France
vibrant bubbles complimented with notes of red berries & subtle minerality

ROSÉ & UNIQUE WINES

TEMPRANILLO/SYRAH, HONORO VERA, 2022 14 | 56
Murcia, Spain
crisp & refreshing rosé with a mineral edge & a long, dry finish reminiscent of the Provence style

PINOT GRIGIO, TROVATI, 2021 14 | 56
Alto Adige, Italy
whole-cluster crushed & left on skins for 24 hours, becoming dry & elegant with a delicate acidity

GRENACHE BLEND, BONNY DOON, 2022 16 | 64
Central Coast, CA
orange wine, bright, textured & vibrant with notes of fresh apricot, citrus & bergamot

SPLITS - 187ML

PROSECCO, CANELLA DOCG, NV 14
Veneto, Italy
fine, consistent bubbles with fruity & crisp mellow floral flavors

PROSECCO, CANELLA 'LIDO' ROSÉ DOCG, NV 14
Burgundy, France
fresh, vivacious & pleasingly dry with notes of wild berries & delicate flowers

ETNA BIANCO, COSTE DEL VULCANO DOC, 2021 16 | 64
Sicily, Italy
unique, full & rich in texture with white fruit, minerality & a lingering salinity

RED WINE

SANGIOVESE, RAPIDO, 2021 16 | 64
Puglia, Italy
soft & racy with ripe notes of cherry & raspberry, backed by a touch of sweet almond

PINOT NOIR, AVERAEN, 2021 18 | 72
Willamette, OR
juicy & complex with fresh berries, dark cherry, black tea & vanilla accents

ETNA ROSSO, COSTE DEL VULCANO DOC, 2021 16 | 64
Sicily, Italy
an aromatic & harmonious red with vibrant notes of red fruit on the nose & palate

MONTEPULCIANO, UMANI DOC, 2021 16 | 64
Abruzzo, Italy
rich, ripe, earthy & polished with a robust, full body & a dry, flavorful finish

MERLOT/CABERNET, CHÂTEAU GREYSAC, 2017 20 | 80
Médoc-Bordeaux, France
beautiful fruit freshness, supple & elegant tannins with red berry & notes of spice

CABERNET SAUVIGNON, THE LOOP, 2021 16 | 64
vibrant bubbles complimented with notes of red berries & subtle minerality

WHITE WINE

PINOT GRIGIO, BENVOLIO, 2021 16 | 64
Friuli, Italy
dry with notes of green apple, pear, white peach & lime

SAUVIGNON BLANC, BERNIER, 2022 16 | 64
Loire Valley, France
soft acidity, crisp & balanced with steely texture & hints of grapefruit

ETNA BIANCO, COSTE DEL VULCANO DOC, 2021 16 | 64
Sicily, Italy
unique, full & rich in texture with white fruit, minerality & a lingering salinity

CHARDONNAY, BROADSIDE, 2021 18 | 72
Paso Robles, CA
complex & intense, with hints of oak, green apple & spice