

DINNER

SOUPS & SALADS

ZUPPA DEL GIORNO
..... 8 CUP / 12 BOWL

CAESAR SALAD 18
Baby gem lettuce, parmigiano reggiano, croutons, Caesar dressing

GROVE SALAD 18
Mixed greens, avocado, strawberries, pear, gorgonzola cheese, candied walnuts, mixed berry-citrus dressing

BEET SALAD 17
Roasted beet, fennel, baby arugula, pistachios, fresh thyme, whipped goat cheese, orange vinaigrette

INSALATA DI RICOTTA 19
House-made honey & herb ricotta, grilled peaches, sweet zucchini, grapes, pine nuts, heirloom tomato, cucumber mint gazpacho

Add a protein: steak +\$14, chicken +\$10, grilled shrimp +\$10

FOR THE TABLE

HOUSE-MADE FOCACCIA 7
Extra virgin olive oil, heirloom tomatoes

IBERICO BRUSCHETTA 19
Buttery brioche toast, cinco jotas jam, burrata cheese, black garlic, trout caviar

CARPACCIO IBERICO 68
Cinco jotas ham, arugula salad, parmigiano reggiano

HONEY-ROASTED CARROTS 17
Whipped feta, pepperoncini, chili salsa

PANNA AL FORNO... 17
Baked mushrooms, béchamel sauce, parmigiano reggiano, country-style ciabatta

FRIED CAULIFLOWER 17
House-made yogurt, parmigiano reggiano, Sicilian seasoning, cherry tomatoes, brown butter, pine nuts

HONEY-GLAZED PORK BELLY..... 22
Sweet-spicy parsnip mousse, charred corn, fire & ice pickle

SAFFRON MUSSELS 25
Blue-island mussels, saffron broth, heirloom tomato & fennel salad, house-made focaccia

TUNA CRUDO* 19
Yellowfin tuna, Calabrian chiles, caramelized onion, lemon, crispy capers, cilantro olive oil

ENTRÉES

MISS RICKY'S BURGER* 25
10 oz prime beef, sharp cheddar, caramelized balsamic red onions, black garlic truffle aioli, sunny side egg, brioche bun, truffle fries

SEARED BLACK SEA BASS 39
Dill & Parsley sauce, asparagus risotto, poached tomatoes, fennel caper salad

MARSALA PORK SCALLOPINI 32
Marsala sauce, spaghetti, shimeji mushrooms, pine nuts, grapes, baby arugula salad

POLLO ALLA CAPRINA 27
Herb-marinated grilled chicken breast, sun-dried tomato, olive & goat cheese velouté, baby baked potatoes with bacon & onions

LAMB SHANK 45
12-hour braised lamb shank, creamy saffron risotto, mint chimichurri

COSTATA DI MANZO* 65
All-natural black angus beef ribeye, charred parmigiano-crust ed broccolini, demi horseradish sauce

CHARRED OCTOPUS 26
Spanish octopus, purple rice, aleppo chili, avocado puree, watermelon radish, scallions

HANDMADE PASTAS & RISOTTOS

Available upon request: gluten free, vegan pasta

RISOTTO DI FUNGI MISTI 28
Al dente arborio risotto, wild mushrooms, mascarpone, parmigiano reggiano

PAPPARDELLE AL SALMONE 28
Smoked salmon, red onion, asparagus, dill cream sauce

SPAGHETTI POMODORO 27
Braised san marzano tomato, burrata, fresh basil

GARGANELLI ARRABBIATA 23
Garlic, olive oil, chili, thyme, oregano, parsley, tomato sauce, parmigiano reggiano

SPAGHETTI CARBONARA 28
Guanciale, creamy egg yolk, parmigiano reggiano, chives

PAPPARDELLE BOLOGNESE 28
Meat ragu (beef, pork & veal mix), parmigiano reggiano, herb oil

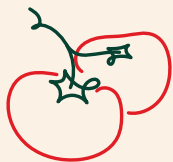
OVEN-BAKED LASAGNA 29
Meat ragu (beef, pork & veal mix), san marzano tomato, ricotta, parmigiano reggiano, béchamel

SUNSHINE GAMBERO 31
Brown butter sauce, gulf shrimp, ricotta, parmigiano reggiano, artichoke, pomegranate molasses

GORGONZOLA TORTELLINI 36
Wild mushrooms, ricotta, parmigiano reggiano, gorgonzola sauce, shaved black truffle, basil oil

SQUID INK LOBSTER RAVIOLI 33
Champagne cream sauce, salmon roe, cilantro oil, black garlic, chili threads

RICOTTA GNOCCHI... 26
Herb pesto sauce, garden vegetables, pine nuts, parmigiano reggiano



MISS  RICKY'S



BEVERAGES

CLASSIC COCKTAILS 18

- DIRTY MARTINI**
Grey Goose vodka, filthy olive brine, dry vermouth
- NEGRONI**
Bombay Sapphire gin, Campari, sweet vermouth
- OAXACA OLD FASHIONED**
Lobos 1707 reposado tequila, Rosaluna mezcal, agave, bitters

- THE GODFATHER**
The Glenlivet 12, amaretto, orange
- JUNGLE BIRD**
Bacardi 8 rum, Campari, pineapple, lime
- MARGARITA**
Codigo reposado tequila, lime, triple sec



SPIRIT FREE 14

- GINGER SNAP**
CleanCo Clean V, ginger beer, lime
- NO-LOMA**
CleanCo Clean T, Fever-Tree grapefruit soda, lime
- BITTER ORANGE SPRITZ**
Dhös bittersweet, orange juice, de-alcoholized bubbly



SIGNATURE COCKTAILS 18

- BLACK MANHATTAN**
Maker's Mark bourbon, vecchio amazro, averna, bitters
- FALLING FAST**
Patron silver tequila, lime, grenadine, Cointreau, orgeat, cranberry
- SLOW BURN**
Spring 44 gin, Montenegro, maple, cream

- AUTUMN MULE**
Ketel One vodka, lemon, cider
- EVERYTHING NICE**
Bacardi rum, lime, Falernum, tonic
- AMBER HOUR**
Hennessy V.S, St. Germain, lemon prosecco

BEERS 8

- PERONI**
Italian Lager 5%
- MILLER LITE**
Pilsner 4.2%
- MODELO**
Mexican Pilsner 4.4%
- HEINEKEN**
Pale lager 5% or 0.0%
- HIGH NOON**
Hard seltzer 4.5%
- REVOLUTION ANTI-HERO**
IPA 6.7%
- GUINNESS**
Stout 4.2% or 0.0%
- ATHLETIC BREWING 'GOLDEN'**
0.0%



WINE



Sparkling

Riondo Prosecco	15	60
Hampton Water Bubbly Languedoc, FR	17	68
Moët Imperial Champagne, FR	38	152
Moët Imperial Rosé Champagne, FR	38	152

Rosé & Unique

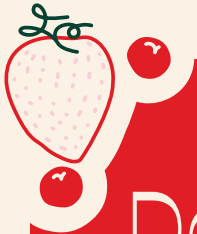
Sainte Marguerite Provence, FR	16	64
Hampton Water Still Languedoc, FR	16	64
Whispering Angel Provence, FR	20	80

White

Casa Lunardi Pinot Grigio Padua, Italy	15	60
Mohua Sauvignon Blanc Marlborough, New Zealand	15	60
La Fête du Blanc , 2022 Côtes de Provence, FR	19	76
Chardonnay, Cambria , Santa Maria, CA	14	56
Chardonnay, Jordan , Sonoma, CA	-	115

Red

Sangiovese, Rapido , 2021 Puglia, IT	16	64
Pinot Noir, Averaen , 2021 Willamette, OR	18	72
Red Blend, Famille Perrin Cotes du Rhone Rhone Valley, FR	15	60
Chianti, San Felice , 2021 Tuscany, IT	16	64
Boscarelli Prugnolo Rosso di Montepulciano , 2022 Tuscany, IT	15	60
Cabernet Sauvignon, Paso D'Oro Paso Robles, CA	16	64
La Fête du Rouge , Côtes de Provence, FR	19	76
Cabernet Sauvignon, Jordan , Sonoma, CA	-	215



Dolce

- Mango Sorbet** **9**
Berry coulis, cookie crumble
- Pistachio Cheesecake**.....**12**
- Tiramisu**.....**12**
- Praline Pecan Banana Cake**.....**13**
Pecan ice cream, salted caramel sauce
- Chocolate Cake**.....**12**
Warm chocolate marsala sauce, vanilla ice cream
- Rainbow Scarlet Cookie Skillet****14**
Triple chocolate chip cookie, vanilla ice cream

