

MISS RICKY'S

BRUNCH MENU | \$30 PER PERSON

CHOICE OF STARTER

FRESH FRUIT PLATE

CUP OF SEASONAL SOUP

CHOICE OF ENTRÉE

FRIED CHICKEN & WAFFLE

fried egg, buttermilk chicken, aleppo butter,
grade A maple syrup

MISS RICKY'S BURGER

10oz chef's blend prime beef patty, hook's cheddar,
red onions, lettuce, calabrian aioli, brioche bun

HAM BENEDICT

French-style ham, hollandaise, english muffin

PAPPARDELLE PRIMAVERA

assorted mushrooms, onion, bell peppers, broccoli,
black olives, arugula, with fresh cream or pomodoro

SWEET

SPONGE CHOCOLATE CAKE

served with vanilla ice cream



**CHICAGO
RESTAURANT
WEEK 2025
JAN 24-FEB 9**

MISS RICKY'S

DINNER MENU | \$60 PER PERSON

HOUSEMADE FOCACCIA

extra virgin olive oil, heirloom tomatoes

CHOICE OF STARTER

IBERICO BRUSCHETTA

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

WINTER SALAD

baby kale & spinach mix, Italian barley, sweet peas,
avocado, goat cheese, dried cranberries, puffed wild rice,
shaved almonds, oregano orange vinaigrette

BEET SALAD

roasted beets, fennel, baby arugula, Turkish pistachios,
fresh thyme, whipped goat cheese

CHOICE OF ENTRÉE

SWEET POTATOES GNOCCHI

baby kale, brown butter sage, wild mix mushrooms,
heirloom cherry tomatoes, roasted hazelnuts

LOBSTER SPINACH RAVIOLI

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

RISOTTO DI FRUTTI DI MARE

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

DUCK PIZZA

zucchini, homemade ricotta cheese, goat cheese,
confit tomatoes, fig jam, shaved fennel

12-HOUR BRAISED SHORT RIB

creamy saffron polenta, charred heirloom carrots,
sweet corn

CHOICE OF SWEET

BLOOD ORANGE CREME BRULEE

CHOCOLATE CAKE

chocolate marsala sauce
served with vanilla ice cream



**CHICAGO
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JAN 24-FEB 9

MISS RICKY'S

DINNER MENU | \$45 PER PERSON

CHOICE OF STARTER

CUP OF SEASONAL SOUP

CAESAR SALAD

baby gem lettuce, parmigiano reggiano, croutons,
Caesar dressing

GROVE SALAD

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

CHOICE OF ENTRÉE

RISOTTO DI FUNGI MISTI

arborio risotto served al dente, porcini &
button mushroom sauce

SPAGHETTI CARBONARA

guanciale, creamy egg yolk, parmigiano reggiano, chives

OVEN-BAKED LASAGNA

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

PORK SCALLOPINI

sweet potatoes puree, roasted lion's mane mushrooms,
marsala sauce, pine nuts, grapes, kale fennel salad

CHOICE OF SWEET

TIRAMISU

with espresso cream

RASPBERRY CHEESECAKE

with berry coulis



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