

# 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

## OVEN-FIRED PIZZAS

**Available upon request: gluten-free crust, vegan cheese**

**MARGHERITA** ..... 19  
San Marzano pomodoro sauce, mozzarella, basil

**LEVERDURE** ..... 22  
San Marzano pomodoro sauce, mozzarella, artichokes, bell pepper, cremini mushrooms, clack olives, oregano

**SALSICCIA** ..... 23  
San Marzano pomodoro sauce, three-cheese blend, mild italian sausage, garlic olive oil, parsley

**DIAVOLA SALAMI** ..... 25  
San Marzano pomodoro sauce, provolone, spicy salami, sweet mild peppadew peppers

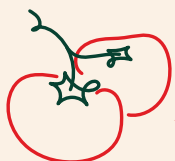
**BOSCAIOLA** ..... 27  
Truffle cream sauce, parmigiano reggiano, wild mushrooms, prosciutto, arugula

**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

### TOM COLLINS

Bombay Sapphire gin, lemon, club soda

### 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

### BASILCELLO MARTINI

Ketel One vodka, limoncello, lemon, basil

### THE GARDEN MUSE

Spring 44 gin, St-Germain, peach schnapps, rose water, lemon

### SOLE ROSSO

Patron blanco tequila, Solerno blood orange liquor, Campari, thyme, lime

### VENETIAN JULEP

Four Walls bourbon, Montenegro amaro, mint, lime, bitters, prosecco

### CIAO TAI

Bacardi rum, Aperol, orgeat, grapefruit, demerara

### SUNSHINE SPRITZ

Choice of: Aperol, Campari, Italicus, St-Germain

## 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

|                                           |           |            |
|-------------------------------------------|-----------|------------|
| <b>Riondo Prosecco</b>                    | <b>15</b> | <b>60</b>  |
| <b>Hampton Water Bubbly</b> Languedoc, FR | <b>17</b> | <b>68</b>  |
| <b>Moët Imperial</b> Champagne, FR        | <b>38</b> | <b>152</b> |
| <b>Moët Imperial Rosé</b> Champagne, FR   | <b>38</b> | <b>152</b> |

### Rosé & Unique

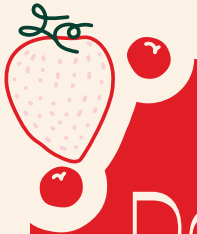
|                                          |           |           |
|------------------------------------------|-----------|-----------|
| <b>Sainte Marguerite</b> Provence, FR    | <b>16</b> | <b>64</b> |
| <b>Hampton Water Still</b> Languedoc, FR | <b>16</b> | <b>64</b> |
| <b>Whispering Angel</b> Provence, FR     | <b>20</b> | <b>80</b> |

### White

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

### Red

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



## 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



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