

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

FALL FLAVORS

BUTTERNUT SQUASH BISQUE \$8 cup | \$12 bowl

cardamom fresh cream, pumpkin seed, sage oil

FALL HARVEST SALAD \$16

glazed sweet potatoes & butternut squash, fresh house-made cheese, sun-dried tomato chimichurri, spicy whipped feta cheese, roasted pumpkin seeds

BEEF AGNOLOTTI PASTA \$29

filled with braised short rib & ricotta cheese, butternut squash purée, honey-glazed sweet potatoes, beurre noisette, sottaceti cauliflower

ZUPPA E ENSALATA

ZUPPA DEL GIORNO \$8 cup | \$12 bowl

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

add a protein:

steak +\$14 | chicken +\$10 | grilled shrimp +\$10

OVEN-FIRED PIZZA

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

CLASSICA MARGHERITA \$19

san marzano pomodoro sauce, mozzarella, basil

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

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

HANDMADE PASTAS & RISOTTOS

*available upon request: gluten-free, vegan pasta

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, pine nuts, herb pesto, parmigiano reggiano

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-crusted 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

POMPELMO TANGO

Herradura Blanco tequila, mezcal, grapefruit, cinnamon, lemon juice

CIDER & SPRIG FIZZ

Roku gin, Genepy Le Chamois liqueur, apple cider, rosemary, tonic

SOCRA-TEASE

Kástra Elión vodka, atxa-fortified vino, feta stuffed olives

SMASHABLE

Four Roses bourbon, Amaro Sfumato Rabarbaro, mixed berry syrup, lemon, basil

PARIKA SUNSET

Bacardi Silver rum, elderflower liqueur, lychee syrup, lime

ZERO PROOF

\$12

GINGER SPICE MULE

Seedlip Garden 108, cinnamon, ginger beer

BITTER OJ SPRITZ

Dhōs bittersweet, orange juice, de-alcoholized bubbly

HERBAL HARVEST

apple cider, rosemary, tonic

BEER & SELTZERS

\$8

MILLER LITE

pilsner 4.2%

MODELO

mexican pilsner 4.4%

HEINEKEN

pale lager 5%

SEASONAL ROTATION

PERONI

Italian lager 5%

REVOLUTION ANTI HERO

IPA 6.7%

HIGH NOON

hard seltzer 4.5%

*non-alcoholic beer available upon request

SPARKLING WINE

PROSECCO, ACINUM 'EXTRA DRY', NV

Veneto, Italy
smooth, crisp & extremely elegant palate with a long, fresh finish

16 | 64

CREMENT, LES ALIES 'BLANC DE BLANCS' BRUT, NV

Côte d'Or Burgundy, France
aromatic & delicate with fine bubbles & champagne-like quality

16 | 64

CREMANT, LES ALIES ROSÉ BRUT, NV

Côte d'Or Burgundy, France
vibrant bubbles complimented with notes of red berries & subtle minerality

16 | 64

SPLITS

PROSECCO, CANELLA DOCG, NV (187ML)

Veneto, Italy
fine, consistent bubbles with fruity & crisp mellow floral flavors

14

PROSECCO, CANELLA 'LIDO' ROSÉ DOCG, NV (187ML)

Burgundy, France
fresh, vivacious & pleasingly dry with notes of wild berries & delicate flowers

14

ROEDERER ESTATE BRUT (375ML)

Anderson Valley, CA
precise and pristine in structure, with alluring apple and strawberry flavors that are accented by baked bread and fresh ginger tones.

20

ROSÉ & UNIQUE WINES

TEMPRANILLO/SYRAH, HONORO VERA, 2022

Murcia, Spain
crisp & refreshing rosé with a mineral edge & a long, dry finish reminiscent of the Provence style

14 | 56

GRENACHE BLEND, BONNY DOON, 2022

Central Coast, CA
orange wine, bright, textured & vibrant with notes of fresh apricot, citrus & bergamot

16 | 64

WHITE WINE

PINOT GRIGIO, BENVOLIO, 2021

Friuli, Italy
dry with notes of green apple, pear, white peach & lime

16 | 64

SAUVIGNON BLANC, WAIRAU, 2023

Marlborough, New Zealand
fresh and dry with notes of ripe tropical fruits, citrus, guava and stone fruit

14 | 56

ETNA BIANCO, COSTE DEL VULCANO DOC, 2021

Sicily, Italy
unique, full & rich in texture with white fruit, minerality & a lingering salinity

16 | 64

CHARDONNAY, CAMBRIA, 2022

Santa Barbara, California
vibrant and balanced with hints of vanilla, citrus and apple pie

18 | 72

MONT ROCHELLE, SAUVIGNON BLANC, 2021

Franschhoek, South Africa
a full & complex wine with tangy acidity & a rich finish from Sir Branson's home to ours

20 | 80

RED WINE

SANGIOVESE, RAPIDO, 2021

Puglia, Italy
soft & racy with ripe notes of cherry & raspberry, backed by a touch of sweet almond

16 | 64

PINOT NOIR, AVERAEN, 2021

Willamette, OR
juicy & complex with fresh berries, dark cherry, black tea & vanilla accents

18 | 72

CHIANTI, SAN FELICE, 2021

Tuscany, Italy
distinguished, dry ruby red with subtle tannins & lingering notes of crisp cherry, raspberry & sweet violets

16 | 64

MONTEPULCIANO, UMANI DOC, 2021

Abruzzo, Italy
rich, ripe, earthy & polished with a robust, full body & a dry, flavorful finish

16 | 64

CABERNET, JUSTIN 2021

Pasa Robles, CA
dynamic, elegant, industrious, & refined with notes of dark fruit & tobacco leaf

16 | 64