

# 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 peperoncini 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



### BUTTERNUT SQUASH BISQUE \$10

cardamom fresh cream, pumpkin seed, sage oil



### FALL HARVEST \$16

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

## OVEN-FIRED PIZZA

### 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

\*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

### BEEF AGNOLOTTI \$29

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

\*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.

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

### SPLITS

- PROSECCO, CANELLA DOCG, NV (187ML)** 14  
Veneto, Italy  
fine, consistent bubbles with fruity & crisp mellow floral flavors
- PROSECCO, CANELLA 'LIDO' ROSÉ DOCG, NV (187ML)** 14  
Burgundy, France  
fresh, vivacious & pleasingly dry with notes of wild berries & delicate flowers
- ROEDERER ESTATE BRUT (375ML)** 20  
Anderson Valley, CA  
precise and pristine in structure, with alluring apple and strawberry flavors that are accented by baked bread and fresh ginger tones.

### 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
- CHIANTI, SAN FELICE, 2021** 16 | 64  
Tuscany, Italy  
distinguished, dry ruby red with subtle tannins & lingering notes of crisp cherry, raspberry & sweet violets
- MONTEPULCIANO, UMANI DOC, 2021** 16 | 64  
Abruzzo, Italy  
rich, ripe, earthy & polished with a robust, full body & a dry, flavorful finish
- CABERNET, JUSTIN 2021** 16 | 64  
Pasa Robles, California  
dynamic, elegant, industrious, & refined with notes of dark fruit & tobacco leaf

### WHITE WINE

- PINOT GRIGIO, BENVOLIO, 2021** 16 | 64  
Friuli, Italy  
dry with notes of green apple, pear, white peach & lime
- SAUVIGNON BLANC, WAIRAU, 2023** 16 | 64  
Marlborough, New Zealand  
Fresh and dry with notes of ripe tropical fruits, citrus, guava and stone fruit
- ETNA BIANCO, COSTE DEL VULCANO DOC, 2021** 18 | 72  
Sicily, Italy  
unique, full & rich in texture with white fruit, minerality & a lingering salinity
- CHARDONNAY, CAMBRIA, 2022** 20 | 80  
Santa Barbara, California  
Vibrant and balanced with hints of vanilla, citrus and apple pie
- 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

## COCKTAILS \$19

### POMPELMO TANGO

Herradura Blanco, mezcal, grapefruit, cinnamon, lime  
Bold and vibrant with a warm and spicy twist

### CIDER & SPRIG FIZZ

Roku gin, Genepy Le Chamois liqueur, apple cider, rosemary, tonic  
Refreshing and crisp with an aromatic and complex finish

### SOCRA-TEASE

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

### SMASHABLE

maker's mark 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

### GINGER SPICE MULE

seedlip, cinnamon, ginger beer

### BITTER OJ SPRITZ

Dhōs bittersweet, orange juice, soda

### HERBAL HARVEST

apple cider, rosemary, tonic

## BEER \$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