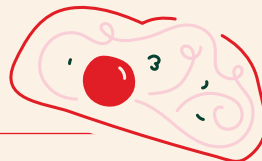


DINNER



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 ham, 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 chutney

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



OVEN-FIRED PIZZAS

Available upon request: gluten-free crust, vegan cheese

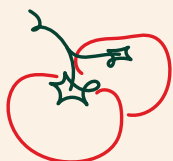
MARGHERITA 19
San Marzano pomodoro sauce, mozzarella, basil

LEVERDURE 22
San Marzano pomodoro sauce, mozzarella, artichokes, bell pepper, cremini mushrooms, 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, arugula



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

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

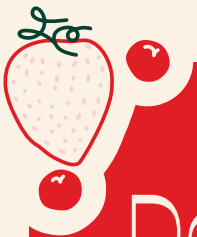
Sainte Marguerite Provence, FR	16	64
Hampton Water Still Languedoc, FR	16	64
Whispering Angel Provence, FR	20	80

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 , 2021 Santa Barbara, CA	18	72

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
Montepulciano, Umami DOC , 2021 Abruzzo, IT	16	64
Cabernet Sauvignon, Paso D'Oro Paso Robles, CA	16	64
La Fête du Rouge , Côtes de Provence, FR	19	76



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



MISS  RICKY'S