

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

LOBSTER ARANCINI \$22

lemon dill aioli, fennel salad

CARPACCIO IBERICOS \$56

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

* FRIED CAULIFLOWER \$17

homemade yogurt, parmesan, Sicilian seasoning, cherry tomatoes, brown butter, pine nuts

HONEY-GLAZED PORK BELLY \$19

sweet-spicy parsnip mousse, charred sweet corn, fire & ice pickle

SAFFRON MUSSELS \$25

blue island mussels, saffron broth, heirloom tomato fennel salad, house focaccia

CHARRED OCTOPUS \$29

spanish octopus, purple rice, aleppo chili, avocado puree, watermelon radish, scallions

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, orange vinaigrette

* WINTER SALAD \$18

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

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

* DUCK PIZZA \$26

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

BOSCAIOLA \$27

truffle cream sauce, parmigiano reggiano, wild mushrooms, prosciutto parma, arugula

HANDMADE PASTAS & RISOTTOS

*available upon request: gluten-free, vegan pasta

GARGANELLI ARRABBIATA \$23

garlic, olive oil, chili, thyme, oregano, parsley, butter, tomato sauce

* SWEET POTATO GNOCCHI \$24

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

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

RISOTTO DI FUNGI MISTI \$28

al dente arborio risotto, wild mushroom mix, mascarpone cheese, parmigiano reggiano

* BEEF AGNOLOTTI PASTA \$29

12-hour braised short rib, gorgonzola sauce, pickled red beets & cauliflower, herb 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 \$34

seafood mix, pomodoro sauce, garlic, lemon juice, olive oil, parsley

RISOTTO FRUTTI DI MARE \$38

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

ENTRÉES & SEAFOOD

MISS RICKY'S BURGER* \$25

10oz prime beef, sharp cheddar, caramelized balsamic red onions, black garlic truffle aioli, sunny side egg, brioche bun, truffle fries

POLLO ALLA CAPRINA \$27

herb-marinated grilled chicken breast, sun-dried tomato, olive, & goat cheese velouté, baked baby potatoes with bacon & onions

* PORK SCALLOPINI \$32

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

* 12-HOUR BRAISED SHORT RIB \$38

creamy saffron polenta, charred heirloom carrots, sweet corn

* DUCK \$41

seared duck breast & confit leg, honey balsamic-glazed Yukon potatoes, broccoli & pea puree, fig sauce

SEARED SEA BASS \$39

puttanesca sauce, sauteed rainbow chard, pine nuts, cauliflower puree, fennel citric salad

LAMB SHANK \$41

12-hour braised lamb shank, creamy saffron risotto, mint chutney

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.

* Winter menu featured dishes

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COCKTAILS

\$18

POMPELMO TANGO

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

CIDER & SPRIG FIZZ

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

203TINI

Grey Goose vodka, Borghetti coffee liqueur, espresso

WINTER'S REVERIE

Four Roses bourbon, dry vermouth, maraschino, Cynar liqueur, demerara, red wine

SILVER SLEIGH

Bacardi Silver rum, orgeat*, Amaro Montenegro, Pimento Dram, Zirbenz stone pine liqueur, chocolate bitters
*Contains almond

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

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

15 | 60

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, TOHU, 2023

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

16 | 64

ETNA BIANCO, COSTE DEL VULCANO DOC, 2021

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

15 | 60

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

18 | 72