

Features

Lobster Bisque 14

Lobster Claw, Sherry Cream, Puff Pastry, Truffle Oil, Caviar

Chilean Sea Bass 46

Compound Butter with Rosemary and Paprika, Fingerling Potatoes, Green Beans

Bronzino Oreganata 34

Baked Mediterranean Bronzino, topped with Oreganato Breadcrumbs, finished with Lemon Caper Buerre Noisette, Mashed Potato and Green Beans

16oz Delmonico Steak 67

Grilled 160z Hereford Delmonico, 3rd Kingdom Mushroom Medley, Red Wine Demi-Glace, Mashed Potatoes & Green Bean

Appetizers

Rikasa Signature Meatball 15

Veal, Pork, Beef, Slow Simmered in Red Sauce, Ricotta Salata

Colossal Shrimp Cocktail 19

White Shrimp, Cocktail Sauce, Lemon

Arancini 15

Sun Dried Tomato & Mozzarella Risotto Balls, Rolled in Breadcrumbs and Fried, Pesto Sauce

Zuppa Di Clams 17

Pomodoro Tomatoes, Olive Oil, Garlic, Basil, Toasted Bread

Breaded Artichokes 14

Breaded Artichoke Hearts, Marinara Sauce

Soup and Salad

Rikasa 9

Mixed Greens, Cherry Tomatoes, Cucumbers, House Vinaigrette

Beet & Burrata 18

Roasted Beets, Spring Mix, Burrata Cheese, Honey Thyme Vinaigrette

Classic Caesar 12

Romaine, French Bread Croutons, Parmigiano-Reggiano

Rikasa Classics

Hereford Filet Mignon 45

Mashed Potatoes, Green Beans
Truffle Butter \$4 - Lump Crab Meat \$10 - Blue Cheese Glacage \$5

Veal Parmesan 34

Breaded Veal Cutlets, House Marinara, Melted Provolone

Prime Porkchop Calabrese 38

Peppers, Onions, Herbs, Potatoes

Chicken Milanese 25

Arugula, Tomatoes, Red Onion, Parmesan, Lemon and Olive Oil

Classic Marsala 26

Marsala Wine, Mushrooms

Rikasa Crab Cakes 40

Mustard Sauce, Mixed Greens, Tomatoes, House Vinaigrette

Linguini Clams 29

Red or White

Penne, Shrimp, Crab 39

Shrimp, Jumbo Lump Crab, Tomatoes, Garlic Cream Sauce

Cacio e Pepe 28

Pecorino Romano, Cracked Black Pepper, Spaghetti

Pappardelle Veal Ragu 32

Braised Veal, Tomato Cream Sauce

Eggplant Parmesan 25

Layered Eggplant, Tomatoes, Spinach, Mozzarella, Housemade Marinara