



SNACKS AND SMALL PLATES

Arancini \$15

Artichoke and Parmesan Risotto Balls, Rolled in Breadcrumbs and Fried, Served with Romesco Sauce

Fried Calamari \$16

Flash Fried Tubes and Tentacles, Spinach, Sweet Thai Chili Sauce, Peanuts

Blistered Shishito Peppers \$10

Sea Salt, Lime

Oyster Rockefeller \$18

Baked, Topped with Spinach, Parmesan Cream, and Pernod

Italian Bread Board \$9

Whipped Ricotta, Italian Bread, Olives, Peppers, Herbed Oil, Whipped Butter

Tuna Tartare \$18

Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot

Zuppa Di Clams \$17

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

Rikasa Crab Cake \$18

Roasted Red Pepper Remoulade, Arugula Salad

Colossal Shrimp Cocktail \$19

White Shrimp, Cocktail Sauce, Lemon

Rikasa Signature Meatball \$15

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

SOUPS & SALADS

French Onion Soup \$10

Traditional Crock, Melted Swiss and Provolone Cheeses, Crostini

Rikasa \$9

Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

Beet & Burrata Salad \$15

Roasted Beets, Burrata, Harvest Greens, Honey Thyme Vinaigrette

Classic Caesar \$12

Romaine, French Bread Croutons, Parmigiano-Reggiano

*Now Booking Weddings, Private Parties and
Special Occasions
20 to 200+ guests
Rooftop - Room 53 - The Joint*

@ 53

*Enjoy an after dinner drink upstairs in our
exclusive speakeasy lounge.
Opens at 7pm most Friday and Saturday's
VIP access when you dine with us*

MEATS

Filet Mignon \$46

Mashed Potatoes, Heirloom Carrots
Truffle Butter \$4 - Lump Crab Meat \$12
Blue Cheese Glacage \$5

Porkchop Calabrese \$38

Prime Cut, Peppers, Onions,
Potatoes, Herbs

Elk Tenderloin \$47

Cranberry Demi Glace
Mashed Potatoes & Heirloom Carrots

CHICKEN \$26 OR VEAL \$34

Choose tender Chicken Breast or Veal Scallopini and we will prepare it in any of the following ways:

Parmesan

Breaded Cutlets, House Marinara,
Melted Provolone
Choice of Linguine or Penne

Milanese

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

Marsala

Marsala Wine, Mushrooms,
Mashed Potatoes

Piccata

Caper Sauce. Mashed Potatoes

Saltimbocca

Sauteed Cutlets, Prosciutto, Sage,
Provolone, Mushroom Sauce,
Mashed Potatoes

Frenched Chicken Breast \$30

Smoked Daily, Bacon Onion Jam, Fall
Apple Gastrique, Mashed Potatoes,
Heirloom Carrots

SIDES

Spinach Agolio E Olio \$8

Heirloom Carrots \$5

Side Cappellini \$10

Fettuccine Alfredo \$12

PASTA

Penne, Shrimp, Crab \$40

Shrimp, Jumbo Lump Crab, Tomatoes,
Garlic Cream Sauce

Lobster & Clam Fra Diavolo \$42

Cold Water Tail, Clams,
Spicy Marinara, Fresh Made Fettuccine

Veal Ragu Mafalda \$33

Braised Veal, Tomato Cream Sauce
Fresh Made Mafalda

Hot Sausage Cavatelli \$29

Hot Sausage, Cherry Peppers,
Tomato Cream Sauce

Mushroom Ravioli \$34

Marsala Bone Broth, Crispy Shallots

Crab Agolio e Olio \$36

Fresh Made Linguine, Lump Crab Meat,
Garlic, Oil, Cherry Tomatoes

SEAFOOD

Rikasa Crab Cakes \$39

Roasted Red Pepper Remoulade,
Arugula Salad, Mashed Potatoes,
Heirloom Carrots

Branzino \$34

Pan Seared, Saffron Risotto,
Lemon Butter Caper Sauce

Jail Island Salmon \$36

Jalapeno Pretzel Crust, Blackberry
Honey Mustard, Mashed Potatoes,
Heirloom Carrots

VEGETARIAN

Beet Wellington \$32

Roasted Beets, Garlic, Shallots, Puff Pastry,
Swiss Cheese, Baked over Sauteed Spinach with
Balsamic Mushrooms, Mashed Potatoes

Eggplant Parmesan \$25

Layered Eggplant, Tomato, Spinach,
Mozzarella, House Marinara
Add: Linguine or Penne \$5

*Separate checks are not available for reservations of 6 or more and 20% gratuity will be automatically applied..

3% transaction fee will apply for all credit card payments. An ATM is available on property.