RO OF



STARTERS

	POT PIE	\$12	1
	chicken, peas, carrots, onions, puff pastry,potatoes		V ROAS cream,
GF V	ROASTED CARROTS honey, balsamic, herbs, goat cheese	\$7	СНІС
GF	ESCARGOT shell on escargot, herb butter, toasted baguette	\$15	carrot
GF	CALAMARI SICILIANA olives, sun dried tomatoes, red onion,	\$15	GF V BEET roaste greens
	wine, olive oil, garlic, toasted bread crumbs		V PANZ
GF	BACON WRAPPED SCALLOPS maple dijon cream sauce	\$20	marine arugul
GF	CHEVALATTA Italian sausage filled with Parmesan, Wine & Herbs, Pomodoro Sauce	\$15	*GF - I INF
	FLATBREAD smoked gouda cheese sauce, duck confit, caramelized onions	\$16	SEPER
V	BAKED ARTICHOKES AU GRATIN marinated artichokes hearts, parmesan, toasted bread crumbs, white bean puree	\$16	20% GRA

SOUPS & SALADS

	ROASTED TOMATO BISQUE cream, basil, toasted cheese crutons	\$8
	CHICKEN & DUMPLING SOUP carrots, onions, celery, cream, spinach	\$9
GF V	BEET & WALNUT SALAD roasted beets, toasted walnuts, mixed greens, goat cheese, tahini dressing	\$13
	/ PANZANELLA SALAD marinated peppers, tomatoes, burrata, arugula, toasted bread	\$14
	*GF - ITEM CAN BE MADE GLUTEN FREE, PLEAS INFORM YOUR SERVER WHEN ORDERING	E
	*V - VEGETARIAN	
	SEPERATE CHECKS ARE NOT AVAILABLE ON RESERVATIONS OF 6 OR MORE	
2	20% GRATUITY IS ADDED TO RESERVATIONS OF OR MORE	6

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FRESH PASTA

BOLOGNESE ground tenderloin, red wine tomato sauce, mafalda pasta, seasoned ricotta cheese	\$28
SPICY BLUSH prosciutto, garlic, shallot, vodka, tomato cream sauce, chili, rigatoni pasta	\$26
PUTTANESCA olives, capers, anchovies, tomato sauce, linguine pasta add on: shrimp \$9 - salmon \$10	\$26
MUSHROOM & MARSALA wine, cream, mushrooms, shallots, thyme, ricotta cavatelli pasta	\$24

SEAFOOD

V

	STUFFED SHRIMP grand mariner cream sauce, wild rice, vegetable	\$36
	LOBSTER FRANCHISE sauteed spinach, wild rice	\$39
GF	CEDAR PLANK SALMON wild rice, pistachio crust, tomato jam, vegetable	\$35

PROTEIN

GF	DR PEPPER BRAISED SHORT RIBS mashed potatoes, vegetable	\$30
	LAMB RAGU creamy polenta, crispy shallots	\$24
GF	FILET mushrooms, onions, red wine demi glaze, mashed potatoes, vegetable	\$46
GF	HUNTER CHICKEN roasted thigh and leg, carrots, mushrooms, peppers, onions, potatoes, tomato sauce	\$23
	PORK CHOP grain mustard cream sauce, wild rice, sweet potato fries	\$29

VEGETARIAN

EGGPLANT STACK
ricotta cheese, pomodoro sauce,
polenta

\$21

A 3% FEE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS ATM LOCATED ON 2ND FLOOR

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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