



## APPETIZERS

### **Rikasa Signature Meatball 15**

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

### **Fried Calamari 16**

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

### **Italian Bread Board 9**

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

### **Tuna Tartare 18** \*GF

Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot  
Wonton Chips

### **Chevalatta 15** \*GF

Italian Sausage filled with Parmesan, Wine & Herbs, Pomodoro Sauce

### **Zuppa Di Clams 17** \*GF

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

### **Blistered Shishito Peppers 10** \*GF

Sea Salt, Lime

### **Oyster Rockefeller 18** \*GF

Baked, Topped with Spinach, Parmesan Cream, and Pernod

## SOUP & SALADS

### **French Onion Soup 10** \*GF

Traditional Crock, Melted Swiss and Provolone Cheese, Crostini

### **Rikasa 9** \*GF

Mixed Greens, Cherry Tomatoes, Cucumbers, House Vinaigrette

### **Classic Caesar 12** \*GF

Romaine, French Bread Croutons, Parmigiano-Reggiano

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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** \*GF

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

### **14 oz Australian Wagyu Strip Steak 68** \*GF

Black Garlic Demi Glaze, Served with  
Mashed Potato, Carrots

### **Dr. Pepper Braised Short Ribs 30** \*GF

Mashed Potatoes, Carrots

## CHICKEN OR VEAL

### **Saltimbocca 34** \*GF

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

### **Milanese 25**

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

### **Picatta 26** \*GF

Caper Sauce, Mashed Potatoes

## PASTA

Gluten Free Pasta Available Upon Request

### **Penne, Shrimp, Crab 40**

Shrimp, Jumbo Lump Crab, Tomatoes,  
Garlic Cream Sauce

### **Spaghetti Bolognese 28**

Ground Tenderloin, Red Wine Tomato Sauce

### **Veal Ragu Pappardelle 33**

Braised Veal, Tomato Cream Sauce

### **Spicy Blush Rigatoni 26**

Prosciutto, Garlic, Shallot, Vodka,  
Tomato Cream Sauce, Chili

## SEAFOOD

### **Rikasa Crab Cakes 40**

Roasted Red Pepper Remoulade, Mashed  
Potatoes, Heirloom Carrots

### **Crab Stuffed Shrimp 36**

Grand Marnier Cream Sauce, Mashed  
Potatoes, Carrots

### **Chilean Sea Bass 43** \*GF

Pan Seared, Lemon Caper Beurre Noisette,  
Mashed Potato, Carrots

## VEGETARIAN

### **Eggplant Parmesan 25**

Layered Eggplant, Tomatoes, Spinach,  
Mozzarella, House Made Marinara  
Add Penne: 5

\*GF - ITEMS ARE NOT PREPARED GLUTEN FREE, BUT WE CAN ACCOMMODATE GLUTEN FREE ON SELECT ITEMS. PLEASE INFORM YOUR SERVER WHEN ORDERING.

20% gratuity will be automatically added to parties of 6 or more

A 3% fee will be applied to all card transactions. ATM located on second floor

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness