



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

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, Vegetables
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, Vegetables

Dr. Pepper Braised Short Ribs 30 *GF

Mashed Potatoes, Vegetables

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, Vegetables

Crab Stuffed Shrimp 36

Grand Marnier Cream Sauce,
Mashed Potatoes, Vegetables

Chilean Sea Bass 43 *GF

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

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