



### Snacks

#### **Blistered Shishito Peppers \$9**

Sea Salt, Lime

#### **Fried Artichoke Hearts \$10**

Breaded Artichoke Hearts, Lemon Parmesan Aioli

#### **Pommes Frites \$8**

Truffle Parmesan Aioli

### Soups

#### **Cappelletti \$10**

#### **Cauliflower Bisque \$10**

### Small Plates

#### **Tuna Tartare \$14**

Ahi, Avocado, Citrus, Fresh Herbs

#### **Clams Oreganata \$12**

Little Neck Clams, Herb Breadcrumbs, Lemon Zest

#### **Rikasa Signature Meatball \$12**

House Made, Ricotta Salata, Sauce, Mozzarella

#### **Calamari Marie \$14**

Lightly Floured, Crispy Fried, Goat Cheese, Chives, Sweet & Spicy Sauce

#### **Colossal Shrimp & Crab Cocktail \$18**

White Shrimp, Crab Salad, Cocktail Sauce, Lemon

#### **Escargot \$15**

Burgundian Snails, Garlic, Butter and Herbs

#### **Blue Point Oysters Market Price**

Classic Rockefeller or on the Half Shell with Traditional Accompaniments

#### **Arancini di Riso \$10**

Fried Risotto Balls, Parmesan, Herbs, Roasted Tomato Aioli

#### **Zuppa Di Mussels \$16**

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

#### **Steamed Clams \$20**

Served In Butter

### Salads

#### **Rikasa \$8**

Mixed Greens, Heirloom Tomatoes, English Cucumber, Crispy Noodles, House Vinaigrette

#### **Orange Arugula Salad \$10**

Arugula, Oranges, Blue Cheese Crumble, Onions, Walnuts, Olive Oil

#### **Italian Tomato Burrata \$14**

Garden Tomato Slices, Burrata Cheese, Olive Oil, Balsamic 25 Aged, Basil

#### **Heirloom Beet Salad \$14**

Mixed Greens, Cashews, Goat Cheese, Craisins Vinaigrette

#### **Classic Caesar \$10**

Torn Romaine, French Bread Croutons, Parmigiano-Reggiano

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

## Entrees

### **Black Angus Filet Mignon** \$42

Truffle Butter \$3, Blue Cheese Glacage \$4, Peppercorn Au Poivre \$6  
Lump Crab Meat \$9

### **French Cut Prime Porkchop** \$34

Grilled, Fingerling Potatoes, Asparagus

### **Veal Porterhouse Calabrese** \$46

Pan Seared, Sauteed Potatoes, Your Choice of Sweet or Spicy Peppers

### **Chicken Paillard** \$24

Grilled "thin" All-Natural Chicken Breast, Roasted Red Peppers, Fresh Mozzarella, Balsamic Glaze

### **Chicken Milanese** \$22

Pan Fried Chicken Breast, Arugula, Baby Heirloom Tomato, Red Onion, Olive Oil, Shaved Parmesan

### **Chicken Marsala** \$22

Sauteed All-Natural Chicken Breast, Mashed Potatoes, Mushrooms, Marsala

## Seafood

### **Chilean Sea Bass** \$36

Pan Seared, Mango Compote, Corn Risotto, Baby Carrots

### **Jumbo Lump Crab & Shrimp Cakes** \$38

Jumbo Lump Crab, White Shrimp, Signature Mustard Sauce, Rikasa Salad

### **Glazed Salmon** \$28

Broiled, Peppercorn, Brown Sugar Glaze

### **Shrimp Tempura** \$32

Served Over Linguini Piccata

### **Linguini Clams** \$26

Served In Red Or White Sauce

## Pasta

### **Simple Tomato Spaghetti** \$22

Spaghetti, Heirloom Cherry Tomatoes, Burrata Cheese

### **Pappardelle Veal Ragu** \$24

Braised Veal, Cream, Tomato Sauce

### **Rigatoni a la Norma** \$22

Plum Tomato Sauce, Eggplant, 4 Cheeses  
(Ricotta, Ricotta Salata, Parmesan, Feta)

### **Hot Sausage Cavatelli** \$23

Hot Sausage, Cherry Peppers, Tomato Cream Sauce

### **Cheese Raviolis & Shrimp** \$29

White Shrimp, Pink Sauce

### **Gnocchi & Shrimp** \$30

Sundried Tomatoes, Spinach, White Shrimp, White Wine  
Sauce

## Side Dishes

Risotto \$9 · Spinach Agolio E Olio \$6 · Pappardelle & Veal Ragu \$14  
Angel Hair, Nonninas Sauce \$9 · Penne Vodka \$9 · Sauteed Variety of Pennsylvania \$9