

# Rikasa

## *Snacks*

**Blistered Shishito Peppers \$10**  
Sea Salt, Lime

**Fried Mozzarella \$14**  
Panko Crusted, Flash Fried  
Mozzarella, Housemade Marinara,  
Basil Oil

**Pommes Frites \$9**  
Truffle Aioli

**Stuffed Baked Brie \$17**  
Puff Pastry, Walnut filled Brie  
Cheese, Baked Golden Brown, topped  
with Spiced Pear Chutney, Crostini's

## *Soups & Salads*

**French Onion \$10**  
Traditional Crock, Melted Swiss and  
Provolone Cheeses, Crostini

**Rikasa \$9**  
Mixed Greens, Heirloom Tomatoes,  
Cucumbers, House Vinaigrette

**Apple, Almond, Goat Cheese \$16**  
Mixed Greens, Sliced Granny Smith  
Apples, Toasted Almonds, Goat  
Cheese, Cucumber, Red Onion,  
Cherry Vanilla Vinaigrette

**Classic Caesar \$12**  
Romaine, French Bread Croutons,  
Parmigiano-Reggiano

## *Small Plates*

**1/2 dzn Oysters on the Half Shell \$16**  
Horseradish, Cocktail Sauce, Mignonette

**Tuna Tartare \$16**  
Ahi Tuna, Citrus, Avocado, Cucumber,  
Pickled Shallot

**Clams Oreganata \$13**  
Middle Neck Clams, Herb Breadcrumbs,  
Lemon, White Wine

**Rikasa Signature Meatball \$13**  
Veal, Pork, Beef, Slow Simmered in Red  
Sauce, Ricotta Salata

**Traditional Fried Calamari \$15**  
Marinara, Lemon

**Colossal Shrimp Cocktail \$19**  
White Shrimp, Cocktail Sauce, Lemon

**Escargot in Shell \$17**  
Herb Garlic Butter, Lemon, Toasted  
Garlic Baguette

**Wild Mushroom Arancini \$15**  
Fried Risotto Balls, Wild Mushrooms,  
Parmesan, Herbs, Roasted Red Pepper  
Creme Fraiche

**Zuppa Di Mussels or Clams \$17**  
Pomodoro Tomatoes, Olive Oil, Garlic,  
Basil, Toasted Bread

Parties of 6 or more are subject to 20% gratuity and will be added to final bill

# Entrees

## Meats

### **Black Angus Filet Mignon \$44**

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

### **Prime Porkchop Calabrese \$38**

Prime Pork Reserve Chop,  
Peppers, Onions, Potatoes, Herbs

### **14oz Black Angus NY Strip \$44**

Black Garlic Demi Glace, Mashed  
Potato, Heirloom Carrots

### **Braised Beef Short Rib \$41**

Smoked Gouda Cauliflower Puree,  
Caramelized Cipollini Onions, Rib Au  
Jus, Mashed Potato, Heirloom Carrots

### **Veal Piccata \$33**

Lemon, Butter, Capers

### **Veal Marsala \$34**

Marsala Wine, Mushrooms

## Chicken

### **Chicken Milanese \$24**

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

### **Classic Marsala \$24**

Marsala Wine, Mushrooms

## Seafood

### **Rikasa Crab Cakes \$39**

Mustard Sauce, Mixed Greens,  
Tomatoes, House Vinaigrette

### **Grilled Atlantic Salmon \$34**

Tequila Pomegranate Reduction,  
Toasted Pine Nuts, Basmati Rice,  
Heirloom Carrots

### **Linguini Clams \$27**

Red or White

## Pasta

### **Penne, Shrimp, Crab \$39**

Shrimp, Jumbo Lump Crab, Tomatoes,  
Garlic Cream Sauce

### **Pasta Primavera \$29**

Eggplant, Zucchini, Cherry Tomato,  
Peppers, Onions, Toasted Garlic, Olive Oil  
tossed with Farfalle Pasta

### **Pappardelle Veal Ragu \$27**

Braised Veal, Tomato Cream Sauce

### **Hot Sausage Cavatelli \$25**

Hot Sausage, Cherry Peppers,  
Tomato Cream Sauce

### **Spaghetti Carbonara Americana \$32**

Bacon, Onion, Peas, Cream, Garlic,  
Parmesan, Egg Yolk tossed with Spaghetti

### **Linguini Puttanesca \$24**

Tomato Sauce, Olives, Capers, Garlic  
Chicken \$7 Salmon \$10  
Shrimp \$10 Frutti di Mare \$13

### **Eggplant Parmesan \$25**

Layered Eggplant, Tomatoes, Spinach,  
Mozzarella, Housemade Marinara

## Sides

Spinach Agolio E Olio \$7

Alfredo over Farfalle \$15

Pappardelle Veal Ragu \$14

Simple Spaghetti \$10

Penne ala Vodka, Prosciutto \$15

Rikasa

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