

## DI MARE *FROM THE SEA*

### **6pc east coast oysters**

Maryland - Blackberry, Traditional Garnishes

### **shrimp escabache**

Mango, Avocado, Jalapeno, Peppers, Red Onion, Tomatoes, Cilantro, Lime

### **yellowfin tuna tartare**

Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot

### **seafood plateau**

Shrimp Escabache, Oysters, Tuna Tartare

### **traditional caviar service**

Chopped Egg Whites & Yolks, Shallots, Green Onion, Bagel Chips

## CIBO SU PANE TOSTATO

*ON TOAST & PLATTERS*

### **stracciatella cheese**

Olive Oil Focaccia, Prosciutto di Parma, Balsamico

### **salmon lox platter**

Smoked Salmon, Cream Cheese, Capers, Red Onion, Cucumber, Tomato, Dill, Bagel Chips

### **traditional hummus platter**

Cucumber, Mixed Olives, Celery, Red Peppers, Crackers, Bread

### **avocado**

Olive Oil Focaccia, Avocado Mousse, Everything Bagel Seasoning

## BURRATA BAR

Cow's Milk Burrata

Classic - Olive Oil, Sea Salt

16

### **Add Ons**

Marinated Artichokes and Lemon

Heirloom Cherry Tomatoes and Basil

Avocado Mousse, Red Onion, Sea Salt

Prosciutto Di Parma, Aged Balsamico

15

16

31

MP

## SALUMI & IL FORMAGGIO

*Served with Truffle Honey and Olive Oil Crackers*

### **CHEF'S SHARING BOARD**

Selection of Cured Meats, Imported Cheese, Seasonal Fruit and Nuts

10

5

6

5

9

14 PP

### **Add Ons**

Brie & Crostinis

Mixed Olives & Marinated Peppers

Hummus & Vegetables

14

16

15

12

6

5

4

# ROOF-53

@RIKASAONMAIN

## PIATTINI SMALL PLATES

### **arugula & artichoke salad**

*Reggiano Cheese, Lemon Vinaigrette*

*Add Chicken 6.00 Add Shrimp 9.00*

### **greek salad**

*Romaine, Tomato, Cucumber, Red Onion, Red Wine*

*Vinaigrette, Feta Cheese, Olives*

*Add Chicken 6.00 Add Shrimp 9.00*

### **caprese salad**

*Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamico*

*Add Chicken 6.00 Add Shrimp 9.00*

### **wild mushroom arancini**

*Fried Risotto Balls, Wild Mushrooms, Parmesan, Herbs, Roasted*

*Red Pepper Creme Fraiche*

### **calamari de maria**

*Crispy Fried Calamari, Goat Cheese Crema, Sweet Chili*

*Sauce*

### **rikasa meatballs**

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

### **shrimp scampi**

*Garlic, Wine, Butter, Lemon, Tomatoes, Peppercini, Spaghetti*

### **mezzi rigatoni bolognese**

*Ground Tenderloin, Sweet Sausage, Red Wine, Tomatoes, Parmesan*

### **veal parpadelle**

*Braised Veal, Tomato Cream Sauce*

### **cacio e pepe**

*Pecorino Romano, Cracked Black Pepper, Spaghetti*

### **ravioli**

*Chefs Feature*

12

15

14

14

18

13

15

14

14

13

MP

## SIMPLY PREPARED PROTEINS

### **filet mignon - 8oz**

40

*Mashed Potato, Mushroom Cognac sauce*

### **NY strip steak - 14oz**

42

*Mashed Potato, Chimichurri Sauce*

### **salmon**

34

*Arugula, Red Onion, Tomato, Parmesan,  
Olive Oil, Lemon, Romesco Sauce*

### **seabass**

39

*Arugula, Red Onion, Tomato, Parmesan,  
Olive Oil, Lemon, Romesco Sauce*

*upgrade to calabrese crispy potatoes 3.00*

*steak add - ons*

*demi glace 2.00 - truffle butter 4.00*

## CONTORNO SIDES

### **daily soup bowl**

MP

*Chefs Feature*

### **crispy calabrese potatoes**

15

*Peppers, Onions, Potatoes, Herbs*

### **vegatali bowl**

13

*Chefs Feature*

### **shaved brussel sprouts**

14

*Bacon, Maple Syrup, Bleu Cheese Crumble*

### **blistered shishito peppers**

10

*Sea Salt, Lime*