

# Rikasa

## SNACKS AND SMALL PLATES

### **Italian Trio \$15**

Fried Mozzarella, Seasonal Arancini,  
Fried Artichokes, Marinara sauce

### **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

### **Blistered Shishito Peppers \$10**

Sea Salt, Lime

### **Oysters on the Half Shell (6) \$16**

Horseradish, Cocktail Sauce, Mignonette

### **Oysters Rockefeller \$18**

Spinach, Pernod, Cream, Shallots,  
Garlic, Romano Cheese, Pepper

### **Tuna Tartare \$16**

Ahi Tuna, Citrus, Avocado,  
Cucumber, Pickled Shallot

### **Clams Oreganata \$13**

Middle Neck Clams, Herb  
Breadcrumbs, Lemon, White Wine

### **Zuppa Di Mussels or Clams \$17**

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

### **Pommes Frites \$9**

Truffle Aioli

## SOUPS & SALADS

### **French Onion \$10**

Traditional Crock, Melted Swiss and Provolone, Crostini

### **Rikasa \$9**

Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

### **Fresh Peach and Goat Cheese \$16**

Romaine, Peach, Sweet Corn, Red Onion, Goat Cheese,  
Toasted Walnuts, Balsamic Vinaigrette

### **Traditional Caprese Salad \$15**

Fresh Mozzarella, Heirloom Tomatoes, Arugula, EVOO, Balsamic

### **Classic Caesar \$12**

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

### **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

### **Australian Rack of Lamb \$52**

Herb and Dijon Crusted, Cherry Mint  
Demi Glace

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

Marsala Wine, Mushrooms

## CHICKEN

### **Chicken Parmesan \$26**

Breaded Chicken Cutlets, House  
Marinara, Melted Provolone

### **Pan Seared Crusted Chicken \$27**

Breadcrumbs and Panko Crust, Sautéed  
Spinach, Sweet Corn, Basil Oil

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

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

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

Marsala Wine, Mushrooms

## SIDES

Broccoli Rabe \$9

Spinach Agolio E Olio \$7

Pappardelle Veal Ragu \$14

Simple Capellini \$10

Penne ala Vodka, Prosciutto \$15

## PASTA

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

Shrimp, Jumbo Lump Crab, Tomatoes,  
Garlic Cream Sauce

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

Red or White

### **Tuscan Mezzi Rigatoni \$29**

Spinach, Artichokes, Sun Dried Tomatoes,  
Garlic, Shallots, White Wine Cream Sauce

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

Braised Veal, Tomato Cream Sauce

### **Hot Sausage Orecchiette \$29**

Hot Sausage, Cherry Peppers, Broccoli Rabe,  
Cherry Tomato, Tomato Cream Sauce

### **Mushroom Ravioli \$31**

Smoked Gouda Sherry Cream Sauce

### **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

### **Eggplant Rollatini Trio \$31**

Fried Breaded Rollatini, stuffed with Mint  
Risotto, Beef Tenderloin, Tomato Fresca -  
topped with Mozzarella Cheese, Marinara

## SEAFOOD

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

Mustard Sauce, Mixed Greens, Tomatoes,  
House Vinaigrette

### **Chilean Sea Bass \$46**

Sweet Pea Risotto, Tomato Relish

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

Tequila Pomegranate Reduction,  
Toasted Pine Nuts, Zucchini Risotto,  
Heirloom Carrots

\*Separate checks are not available for reservations of 6 or more  
20% gratuity will be automatically applied to all reservations.  
3% transaction fee will apply for all credit card payments  
except when using a debit card.