



SNACKS AND SMALL PLATES

Arancini \$15

Sundried Tomato and Mozzarella Risotto Balls, Rolled in Breadcrumbs and Fried,
Served with Pesto Sauce

Rikasa Signature Meatball \$15

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

Rikasa Crab Cake \$18

Mustard Sauce, Mixed Greens, Tomatoes,
House Vinaigrette

Blistered Shishito Peppers \$10

Sea Salt, Lime

Oysters on the Half Shell (6) \$18

Horseradish, Cocktail Sauce, Mignonette

Oysters Rockefeller \$18

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

Tuna Tartare \$18

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

Baked Brie \$18

Spiced Pumpkin Puree, Brie Cheese, Puff
Pastry, Cinnamon Maple Syrup

SOUPS & SALADS

Veal Cappelletti Soup \$10

Veal Cappelletti, Veal Broth, Sage

Rikasa \$9

Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

Beet & Burrata Salad \$17

Roasted Beets, Spring Mix, Burrata Cheese, Honey Thyme Vinaigrette

Antipasto \$18

Prosciutto, Capicola, Salami, Romaine, Arugula, Tomato, Red Onion, Olives, Roasted Red Peppers, Pepperoncini, Shaved Parmesan, EVOO, Red Wine Vinegar

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 \$45

Mashed Potatoes, Brussel Sprouts
Truffle Butter \$4 - Lump Crab Meat \$12
Blue Cheese Glacage \$5

Prime Porkchop Reserve \$38

Mashed Sweet Potatoes, Brussel Sprouts,
Apple Cider Glaze, Caramelized Onions

14oz Hereford NY Strip \$44

Mashed Potatoes, Brussel Sprouts
Truffle Butter \$4 - Lump Crab Meat \$12
Blue Cheese Glacage \$5

Veal Loin Chop Calabrese \$44

Peppers, Onions, Potatoes, Herbs

Veal Parmesan \$34

Breaded Veal Cutlets,
House Marinara, Melted Provolone
Choice of: Linguine or Penne

CHICKEN

Chicken Parmesan \$26

Breaded Chicken Cutlets,
House Marinara, Melted Provolone
Choice of Linguine or Penne

Chicken Milanese \$24

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

Classic Marsala \$24

Marsala Wine, Mushrooms

SIDES

Spinach Agolio E Olio \$7

Pappardelle Veal Ragu \$16

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 \$32

Braised Veal, Tomato Cream Sauce

Hot Sausage Cavatelli \$29

Hot Sausage, Cherry Peppers,
Tomato Cream Sauce

Butternut Squash Ravioli \$29

Amaretto Cream Sauce, Sage,
Toasted Walnuts

Linguini Puttanesca \$24

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

Eggplant Parmesan \$25

Layered Eggplant, Tomato, Spinach,
Mozzarella, House Marinara

Shrimp Francaise \$34

Egg Battered Shrimp, Spinach, Spaghetti,
Lemon Butter Sauce

SEAFOOD

Rikasa Crab Cakes \$39

Mustard Sauce, Mixed Greens, Tomatoes,
House Vinaigrette

Chilean Sea Bass \$46

Sweet Corn Risotto, Tomato Relish

Grilled Atlantic Salmon \$34

Honey, Soy & Ginger Glaze, Toasted Sesame
Seeds, Mashed Potatoes, Brussel Sprouts

*Separate checks are not available for reservations of 6 or more and 20% gratuity will be automatically applied..

3% transaction fee will apply for all credit card payments. An ATM is available on property.