

DI MARE *FROM THE SEA*

GF 6pc east coast oysters

Maryland - Blackberry, Traditional Garnishes

GF 4pc jumbo shrimp cocktail

Cocktail Sauce , Lemon Wedge

GF yellowfin tuna tartare

Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot

GF seafood plateau

Shrimp Cocktail, Oysters, Tuna Tartare

clams casino

Baked Clams stuffed with Bacon, Peppers, Onions

crab cake

Cranberry Grain Mustard, Microgreens

BURRATA BAR

GF VE Cow's Milk Burrata

Classic - Olive Oil, Sea Salt

Add Ons

GF VE Marinated Artichokes and Lemon

GF VE Heirloom Cherry Tomatoes and Basil

GF VE Avocado Mousse, Red Onion, Sea Salt

GF Prosciutto Di Parma, Aged Balsamico

18

19

18

47

16

18

11

6

8

6

11

APERITIVO *Appetizers*

chefs charcuterie board

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

Served with Truffle Honey and Olive Oil Crackers

20

VE eggplant rolintini

Whipped Ricotta, Marinara, Basil Oil

15

VE stuffed portabella

Cheese, Zucchini, Red Peppers, Herb Breadcrumbs,
Sausage, Chipotle Aioli

15

VE spinach artichoke dip

Fresh Spinach, Marinated Artichokes, Cheese,
Crostini's

16

VE baked brie

Brie, Spiced Pumpkin Puree, Puff Pastry
Cinnamon Maple Syrup Crostini's

18

VE italian bread board

Whipped Ricotta, Italian Bread, Olives,
Herbed Oil , Whipped Butter

9

Add Ons

V Mixed Olives & Marinated Peppers

6

V Roasted Chickpeas

5

ROOF-53

@RIKASAONMAIN

A 3% TRANSACTION FEE WILL APPLY TO
CREDIT CARD PAYMENTS.
AN ATM IS AVAILABLE.

PIATTINI SMALL PLATES

VE arugula & artichoke salad
Reggiano Cheese, Toasted Bread Crumbs Lemon Vinaigrette
Add Chicken 6.00 Add Shrimp 9.00 Add Crab 12.00

VE winter bibb salad
Bibb Lettuce, Tomatoes, Candied Pecans, Blue Cheese
Crumbles, Apples, Blackberry Vinaigrette
Add Chicken 6.00 Add Shrimp 9.00 Add Crab 12.00

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

VE GF squash risotto
Butternut Squash, Risotto, Sage, Beurre Noisette

calamari
Crispy Fried Calamari, Hot Cherry Peppers, Roasted Garlic
Aioli

rikasa meatballs
Veal, Pork, Beef, Slow Simmered in Red Sauce, Ricotta Salata

seafood fra diavolo
Clams, Calamari, Shrimp, Spicy Marinara, Linguine

mezzi rigatoni bolognese
Ground Tenderloin, Sweet Sausage, Red Wine, Tomatoes, Parmesan

lobster ravioli
Vodka Blush Sauce, Sauteed Spinach

VE cacio e pepe
Pecorino Romano, Cracked Black Pepper, Spaghetti

pumpkin gnocchi
Potato Gnocchi, Pumpkin Cream Sauce,
Hot Sausage, Spinach, Mushrooms

SIMPLY PREPARED PROTEINS

12 filet mignon - 8oz **43**
Mashed Potatoes, Mushroom Cognac Sauce

15 bone in pork chop - 14oz **40**
Mashed Potatoes, Birch Beer Glaze

15 bronzino oregonta **34**
Rosemary Parmesan Potatoes

16 chicken pillard **39**
Mozzarella, Roasted Red Peppers, Basil oil,
Rosemary Potatoes

18 add - ons
demi glace 2.00 - truffle butter 4.00 - crab 12.00 - casino 5.00

15 CONTORNO SIDES

18 daily soup bowl **MP**
Chefs Feature

16 VE crispy rosemary potatoes **16**
GF Potatoes, Herbs, Parmesan Cheese, Butter

32 VE roasted beets **14**
GF Goat Cheese, Honey Thyme Vinaigrette,
Microgreens

14 GF shaved brussel sprouts **15**
Bacon, Maple Syrup, Bleu Cheese Crumble

17 GF sweet potato hash **17**
Bacon, Pecans