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

Zuppa Di Mussels or Clams \$17

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

SNACKS

Blistered Shishito Peppers \$10 Sea Salt, Lime

> Pommes Frites \$10 Truffle Aioli

Stuffed Baked Brie \$18

Puff Pastry, Brie Cheese, Baked Golden Brown, topped with Pumpkin Puree & Cinnamon Maple Syrup , Crostini's

SOUPS & SALADS

French Onion \$10

Traditional Crock, Melted Swiss and Provolone Cheeses, Crostini

Rikasa \$11

Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

Beet & Burrata Salad \$18

Mixed Greens, Roasted Beets, Burrata Cheese, Honey Thyme Vinaigrette

Classic Caesar \$14

Romaine, French Bread Croutons, Parmigiano-Reggiano

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

Entrees

MEATS

Hereford Filet Mignon \$45

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

Prime Porkchop Calabrese \$40

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

14oz Hereford NY Strip \$44

Black Garlic Demi Glace, Mashed Potato, Heirloom Carrots

Veal Parm \$34

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

CHICKEN

Chicken Milanese \$27

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

Classic Marsala \$27 Marsala Wine, Mushrooms

Chicken Parmesan \$29

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

SEAFOOD

Rikasa Crab Cakes \$39

Mustard Sauce, Mixed Greens, Tomatoes, House Vinaigrette

Grilled Atlantic Salmon \$35

Honey, Soy, Ginger Glaze, Toasted Sesame Seeds, Basmati Rice, Carrots

> Linguini Clams \$27 Red or White

PASTA

Penne, Shrimp, Crab \$39 Shrimp, Jumbo Lump Crab, Tomatoes, Garlic Cream Sauce

Butternut Squash Ravioli \$29

Amaretto Cream Sauce, Sage, Toasted Walnuts

Pappardelle Veal Ragu \$30

Braised Veal, Tomato Cream Sauce

Hot Sausage Cavatelli \$29

Hot Sausage, Cherry Peppers, Tomato Cream Sauce

Linguini Puttanesca \$27

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

Eggplant Parmesan \$26

Layered Eggplant, Tomatoes, Spinach, Mozzarella, Housemade Marinara

SIDES

Spinach Agolio E Olio \$7 Pappardelle Veal Ragu \$14 Penne ala Vodka, Prosciutto \$15



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