



SNACKS AND SMALL PLATES

Arancini \$15

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

Traditional Fried Calamari \$15

Marinara, Lemon

Pommes Frites \$9

Sriracha Aioli

Blistered Shishito Peppers \$10

Sea Salt, Lime

Baked Brie \$18

Brie Cheese, Fig Jam & Walnuts, Baked & Served with Crostini's & Fruit Accompaniments

Italian Bread Bread \$9

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

Oysters on the Half Shell (6) \$18

Horseradish, Cocktail Sauce, Mignonette

Tuna Tartare \$18

Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot

Clams Oreganata \$13

Middle Neck Clams, Herb Breadcrumbs, Lemon, White Wine

Zuppa Di Clams \$17

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

Rikasa Crab Cake \$20

Mustard Sauce, Mixed Greens, Tomatoes, House Vinaigrette

Colossal Shrimp Cocktail \$19

White Shrimp, Cocktail Sauce, Lemon

Rikasa Signature Meatball \$15

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

SOUPS & SALADS

Rikasa \$9

Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

Pear & Walnut Salad \$15

Spring Mix, Pears, Walnuts, Bleu Cheese Crumbles, Blueberry Vinaigrette

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

Filet Mignon \$45

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

Smoked Porkchop Reserve \$40

Apricot Marmalade, Cherry Gastrique
Mashed Potatoes, Broccoli

NY Strip \$44

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

Duck Breast \$40

Apple Fennel Slaw, Pomegranate Molasses
Mashed Potatoes, Broccoli,

CHICKEN

Chicken Parmesan \$26

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

Chicken Milanese \$26

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

Chicken Pillard \$30

Marinated Grilled Chicken, Arugula,
Fennel, Golden Raisins, Slivered Almonds,
Feta, Apple Cider Vinaigrette

Classic Marsala \$26

Marsala Wine, Mushrooms,
Mashed Potatoes

Chicken Piccata \$26

Caper Sauce. Mashed Potatoes

SIDES

Spinach Aglio E Olio \$7

Broccoli \$5

Side Cappellini \$10

PASTA

Penne, Shrimp, Crab \$39

Shrimp, Jumbo Lump Crab, Tomatoes,
Garlic Cream Sauce

Linguini Clams \$27

Red or White

Pappardelle Veal Ragu \$32

Braised Veal, Tomato Cream Sauce

Hot Sausage Cavatelli \$29

Hot Sausage, Cherry Peppers,
Tomato Cream Sauce

Short Rib Ravioli \$38

Brandy Parmesan Peppercorn

Spaghetti Carbonara Americana \$32

Bacon, Onion, Peas, Cream, Garlic, Parmesan,
Egg Yolk tossed with Spaghetti

Pesto Tortellini \$36

Sautéed Shrimp, Pesto Cream Sauce, Cheese
Tortellini

SEAFOOD

Rikasa Crab Cakes \$39

Mustard Sauce, Mixed Greens, Tomatoes,
House Vinaigrette

Chilean Sea Bass \$46

Parmesan Risotto, Tomato Relish

Blackened Atlantic Salmon \$36

Purple Rice & Quinoa Blend, Cucumber
Radicchio Salad, Honey Lime Drizzle

VEGETARIAN

Tuscan Mezzi Rigatoni \$29

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

Eggplant Parmesan \$25

Layered Eggplant, Tomato, Spinach,
Mozzarella, House Marinara

*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.