

# SNACKS AND SMALL PLATES

### Arancini \$15

Sundried Tomato and Mozzarella Risotto Balls, Rolled in Breadcrumbs and Fried, Served with Marinara 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 \$20

Mustard Sauce, Mixed Greens, Tomatoes, House Vinaigrette

# **Blistered Shishito Peppers \$10**

Sea Salt, Lime

### **Baked Brie \$18**

Brie Cheese, Fig Jam, & Walnuts, Baked & Served with Crostinis & Fruit Accompaniments

# Oysters on the Half Shell (6) \$18

Horseradish, Cocktail Sauce, Mignonette

### Italian Bread Board \$9

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

### **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

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

Sriracha Aioli

# 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

# MEATS

# Filet Mignon \$45

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

### **Smoked Porkchop Reserve \$40**

Apricot Marmalade, Cherry Gastrique Mashed Potatoes, Broccolini

### NY Strip \$44

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

### **Duck Breast \$40**

Apple Fennel Slaw, Pomegranate Molasses Mashed Potatoes, Broccolini

# CHICKEN

#### Chicken Parmesan \$27

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

### Chicken Paillard \$30

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

### Chicken Milanese \$27

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

### Classic Marsala \$27

Marsala Wine, Mushrooms

# SIDES

Spinach Agolio E Olio \$7 Side Capellini \$10 Broccolini \$5

# \*Separate checks are not available for reservations of 6 or more 20% gratuity will be automatically applied to parties of 6 or more. 3% transaction fee will apply for all credit card payments. There is an ATM on property.

# 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

### Short Rib Ravioli \$38

Brandy Parmesan Peppercorn

# Eggplant Parmesan \$25

Layered Eggplant, Tomatoes, Spinach, Mozzarella, Housemade Marinara

# 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