



SNACKS AND SMALL PLATES

ITALIAN BREAD BOARD	\$9	TUNA TARTARE	\$18
Whipped Ricotta, Italian Bread, Olives, Peppers, Herbed Oil, Whipped Butter		Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot	
POACHED PEAR	\$12	SHRIMP COCKTAIL	\$19
Bartlett Pear Soaked in Red wine and served with Strawberry & Goat Cheese Crema, Walnuts		White Shrimp, Cocktail Sauce, Lemon	
BLISTERED SHISHITO PEPPERS	\$10	OYSTERS ON THE HALF SHELL (6)	\$18
Sea Salt, Lime		Horseradish, Cocktail Sauce, Mignonette	
PEPPERED BEEF TIPS	\$15	TRADITIONAL FRIED CALAMARI	\$15
Mushroom Cognac Sauce		Lemon Aioli	

SALADS

RIKASA SALAD	\$9	BURRATA SALAD	\$17
Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette		Arugula, Marinated Tomatoes, Burrata, Prosciutto, Balsamic Glaze	
CLASSIC CAESAR	\$12	PEAR & WALNUT SALAD	\$15
Romaine, French Bread Croutons, Parmigiano-Reggiano		Spring Mix, Walnuts, Pears, Bleu Cheese, Blueberry Vinaigrette	

*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.

Rikoso

MEATS

FILET MIGNON

Mashed Potatoes, Seasonal
Vegetable

*Truffle Butter \$4/Lump Crab Meat \$12
Blue Cheese Glacage \$5*

\$45

SMOKED PORKCHOP

RESERVE

Apricot Marmalade, Cherry
Gastrique, Mashed Potatoes,
Seasonal Vegetable

\$40

NY STRIP

Cipollini Onions, Demi Glaze
Mashed Potatoes, Seasonal Vegetable
*Truffle Butter \$4/Lump Crab Meat \$12
Blue Cheese Glacage \$5*

\$44

ROASTED DUCK

BREAST

Mushroom Risotto, Blueberry
Pomegranate Reduction

\$36

CHICKEN

CHICKEN MILANESE

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

\$26

CHICKEN PICATTA

Capers, White Wine, Garlic,
Butter, Mashed Potatoes &
Seasonal Vegetable

\$27

ADD Crab \$12

PASTA

SHORT RIB RAVIOLI

Beef Sugo, Fried Shallots

\$32

CACIO E PEPE

Spaghetti, Pecorino Romano,
Cracked Pepper

\$27

SPICY RIGATONI

Hot Capicola with Vodka Sauce

\$32

CAVATELLI & BROCCOLINI

Marinated Tomatoes, White Wine
Garlic Sauce

\$29

SHRIMP & BEEF TIP

GNOCCHI

Brandy Peppercorn Cream sauce

\$38

PENNE ALLA NORMA

Eggplant, Tomato Sauce, Ricotta
Salata, Basil

\$27

SEAFOOD

SOLE FRANCAISE

Egg Battered Sole Filets, Lemon
Butter Sauce, Mashed Potatoes,
Seasonal Vegetable - **ADD Crab \$12**

\$28

BLACKENED ATLANTIC

SALMON

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

\$36