



DIETARY REQUIREMENTS

(v) Vegetarian | (ve) Vegan | (gf) Gluten-free | (gf*) Can be adapted for gluten free diet. Please ask to see our full vegan menu.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER, AS NOT ALL INGREDIENTS CAN BE LISTED. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES. ALL FRIED FOODS ARE COOKED IN THE FRYER WITH OTHER GLUTEN CONTAINING INGREDIENTS.

BREAKFAST

Served 9:00 – 11:45

BUTTERMILK PANCAKES (v)..... 10
With fresh berries and your choice of Nutella or maple syrup.

FRENCH TOAST (v)..... 9
Egg soaked brioche bread filled with berry compote and baked. Topped with orange greek yoghurt and maple syrup.

SHAKSHUKA (v) (gf*)..... 10
Fried free range eggs over a warming sauce of tomato, sweet red peppers, onion, chilli, spices and fresh coriander. Served with sourdough toast.

TURKISH FRIED EGGS (v) (gf*)..... 10
Chickpeas, labneh, rose and apricot harissa, topped with fried eggs and homemade flatbread.

RICCI'S HOUSE BREAKFAST (gf*)..... 12
Local sausage, smoked back bacon, black pudding, free range eggs cooked to your liking, field mushroom, vine tomatoes, baked beans, hash brown and sourdough toast.

COLOMBIAN EGGS (gf*)..... 10
Scrambled free range eggs with diced chorizo, cherry tomatoes, fresh chilli, spring onion and micro coriander. Served over crusty Italian toast.

SHORT RIB COCA MALLORQUINA..... 13
Overnight red wine braised short rib of beef, on a homemade Mallorcan style flatbread, topped with mustard rarebit and poached eggs

OMELETTE ARNOLD BENNETT (gf)..... 11
A fluffy, open-faced omelette with smoked haddock, Gruyère and mature cheddar

SMOKED SALMON BAGEL (gf*)..... 11
Toasted sourdough bagel topped with cream cheese, avocado, smoked salmon and baby spinach

EXTRAS

Add any of the following to your breakfast:

BLACK PUDDING 1.75 / SMOKED BACK BACON 2.5 / LOCAL SAUSAGE 1.75
HASH BROWNS 1 / SMOKED SALMON 5 / HALF AVOCADO 2.25
GRILLED HALLOUMI 2.75 / TWO EGGS, FRIED OR POACHED 2.5
SOURDOUGH TOAST 1 / CONSERVES 1

SMOOTHIES

Served 9:00 – 15:00

GREEN DETOX (ve) (gf)..... 4.25
Apple, kale, spinach, cucumber, lemon, parsley, and ginger.

TROPICAL STORM (ve) (gf)..... 4.25
Mango, pineapple, banana and berries

HEARTBEET..... 4.25
Beets, blueberries, kale, ginger and banana

SANDWICHES

Served 12:00 – 17:00

Please see our specials board for today's seasonal sandwiches.

FOR THE TABLE

Served 12:00 – close

OLIVES (v) (gf)..... 4.5
A mixture of Italian and Spanish olives marinated in-house.

HOMEMADE BREAD (v)..... 5
Warmed focaccia and ciabatta bread, served with extra virgin olive oil, balsamic and alioli.

MINI HOT CHORIZO (gf)..... 5.5
Cooked in Spanish cider.

PADRON PEPPERS (v) (gf)..... 4.5
Fried small green Spanish peppers topped with Ibiza sea salt.

PESTO BRUSCHETTA (v) (gf*)..... 4.5
Homemade Genovese green pesto and sun-blushed tomato pesto, served with bruschetta.

TO START

Served 12:00 – close

TEMPURA OF TIGER PRAWNS..... 9.5
Wakame seaweed, sweet chilli, red curry mayo.

CRISPY BABY SQUID..... 8
Rocket, lemon, jalapeno alioli.

BURRATA PUGLIESE (v) (gf*)..... 9
Handmade burrata from Puglia with baby beets, spiced walnuts and balsamic ~ Add cured beef bresaola 4

HAND CARVED IBERICO HAM (gf*)..... 12.5
With tomato bread, padron peppers and Ibiza salt.

SPICED HOT WINGS..... 9
Served with a scotch bonnet chilli jam, blue cheese crème fraiche, spring onion and coriander.

ANTIPASTI

Served 12:00 – close

HOUSE ANTIPASTO..... 14
Cured Tuscan meats, artisan cheeses, house arancini, Puglian taralli, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.

VEGETARIAN ANTIPASTO (v)..... 14
Padron peppers, kimchi and goats cheese spring roll, homemade flatbread, labneh, crispy chickpeas, pesto bruschetta, melon, olives, chargrilled Mediterranean veg, salad and cheeses.

SALADS

Served 12:00 – close

CHICKEN CAESAR SALAD (gf*)..... 15
Chargrilled chicken breast over a salad of Romaine lettuce, anchovy, bacon, croutons, creamy parmesan dressing, boiled egg.

BABY SPINACH & BURRATA SALAD (v) (gf)..... 13
With fresh San Marzano tomatoes, Amalfi lemon oil, yuzu, sea salt and pistachios

RICCI'S PRAWN COCKTAIL (gf)..... 16
Classic cos, cucumber, Greenland prawns and tomato salad. Finished with a rose sauce and chargrilled Argentinian prawn



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GNOCCHI & RISOTTO

Served 12:00 – close

DUCK BREAST GNOCCHI (gf*)..... 20
Handmade gnocchi tossed in a Leeds blue pecorino cream sauce with Naples style broccoli and topped with roasted duck breast.

SEASONAL LEMON RISOTTO (gf)..... 18
With veal meatballs and ricotta salata cheese

PASTA

Served 12:00 – close

All our pasta is made fresh and daily in our restaurant using the finest Italian flours and fresh eggs. Gluten free and vegan pasta is available on request.

SPAGHETTI CRUDAIOLA (v) (gf*)..... 15
Spaghetti Gragnano tossed with fresh San Marzano tomatoes, garlic, capers, olives, basil, extra virgin olive oil and optional anchovies. Topped with ripped burrata.

CRAB LINGUINE (gf*)..... 17
Fresh crab meat, fiery chilli, fresh garlic, cherry tomatoes, parsley and extra virgin olive oil with our homemade linguine.

SEAFOOD LINGUINE (gf*)..... 20
Today's fresh seafood and fish tossed in our house San Marzano tomato sauce with garlic and chilli.

RIGATONI BOLOGNESE (gf*)..... 14
Beef and pork ragu with fresh pasta tubes, topped with crunchy breadcrumbs.

HOUSE MEATBALL MARINARA (gf*)..... 15
Homemade linguine with our house meatballs (pork, beef, veal and pancetta) served in our house tomato sauce and topped with ricotta salata.

DUCK RAGU (gf*)..... 19
With strozapretti pasta and a chestnut and pancetta crumb

HOUSE LASAGNA..... 15
Fresh pasta sheets layered with wild boar ragu, buffalo mozzarella, duck egg, speck, basil, San Marzano tomato sauce.

LASAGNA CACIO E PEPE (v)..... 15
Fresh pasta sheets layered with white sauce, parmesan, pecorino, and plenty of black pepper. Finished with seasonal baby vegetables and fresh rocket

MAIN COURSE

Served 12:00 – close

AUBERGINE PARMIGIANA (v)..... 15
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce and basil, baked in the oven and topped with pangrattato and rocket.

CHARGRILLED BABY CHICKEN (gf)..... 19
In a lemon and herb marinade. Served over Samfaina jam and roasted Ratte potatoes.

ROASTED IBERICO SUCKLING PIG (gf)..... 28
With sautéed potato, morcilla and chorizo

RICCI'S STEAK BURGER (gf*)..... 19
Chargrilled double steak burger made with dry-aged steak mince and lardo di colonnata. Served in a seeded brioche bun, with melted blue cheese, crispy onion rings, mayo, lettuce and tomato. Side of Koffman fries.

CHARGRILLED STEAK (gf*)
Grass-fed aged beef sourced from local farms. Served with hand-cut chips, cherry vine tomatoes and grilled field mushroom. Choose from:

10oz RIBEYE..... 25
10oz SIRLOIN..... 25
8oz FILLET..... 30

OPENING HOURS -

Monday to Saturday - 9:00 - 21:00 (last bookings)
Sunday - Closed

SIDES & SAUCES

Served 12:00 – close

STEAK SAUCES (gf)..... 2.5
Peppercorn, creamy garlic, mushroom, blue cheese.

THICK CUT CHIPS (v) (gf)..... 4
By Pierre Koffmann. With sea salt and alioli.

SKINNY FRIES (v) (gf)..... 4
By Pierre Koffmann. With sea salt and salsa brava.

SWEET POTATO FRIES (v) (gf)..... 4.5
Parmesan, truffle oil.

ROCKET & PARMESAN SALAD (v) (gf)..... 4
Extra virgin olive oil and balsamic vinegar.

CAESAR SALAD (v) (gf*)..... 4
Romaine lettuce in creamy Caesar dressing, parmesan, croutons.

TENDERSTEM BROCCOLI (v) (gf)..... 5
With garlic, chilli and olive oil.

DESSERTS & CHEESE

Served 12:00 – close

BETTY'S TIRAMISU (v)..... 6.5
Italian sponge fingers, Musetti espresso, boozy mascarpone cream.

FLOURLESS ALMOND, RICOTTA & LEMON CAKE (v) (gf)..... 8
Rhubarb and clotted cream

PEAR & FRANGIPANE TART (v)..... 8
Amaretto syrup and vanilla ice cream

TORTA BAROZZI (v) (gf)..... 8
Chocolate, espresso, rum and ground almond cake served with mascarpone cream and espresso ice cream

RICH CHOCOLATE CAKE (v)..... 8
Topped with chocolate ganache, fresh raspberries and vanilla ice cream

GELATO & SORBETTO (v) (gf*)..... 6
3 flavours of your choice.

AFFOGATO (v) (gf*)..... 6.5
Vanilla gelato with Musetti espresso. ~ Add a house liqueur (£2).

CHEESEBOARD (gf*)..... 8 / 12
Select 3 or 5 cheeses from today's selection, from soft and mild through to piquant blue. Served with artisan biscuits, grapes and membrillo.

COFFEE & CHOCOLATE

Caffe Musetti Evoluzione - 100% arabica, this award-winning Italian coffee is smooth and gentle, with refined acidity.

ESPRESSO / MACCHIATO..... 2.25
AMERICANO..... 2.75
CAPPUCCINO / CAFFE LATTE / FLAT WHITE..... 3
LIQUEUR COFFEE..... 6
CAFFE MOCHA..... 3
HOT CHOCOLATE with cream and marshmallows..... 3.5

~ SYRUPS - Vanilla / Caramel / Amaretto / Hazelnut..... 0.5
~ NON-DAIRY MILKS - Oat / Soya..... 0.5

TEA

Our range of teapigs tea temples are all natural, quality, whole-leaf, great tasting teas.

EVERYDAY BREW..... 2.5
EARL GREY STRONG TEA..... 2.5
PEPPERMINT TEA..... 2.5
MAO FENG GREEN TEA..... 2.5

GIFT VOUCHERS -

Our gift vouchers are the perfect way to celebrate a special occasion or just to say thank you. Ask one of our team to purchase a gift card, or shop online to purchase our e-vouchers.