



#### 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) ..... 9  
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.

**RICCI'S HOUSE BREAKFAST** (gf\*) ..... 11  
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.

**SMOKED SALMON & SCRAMBLED EGGS** (gf\*) ..... 10  
Sourdough bagel, watercress, pumpkin seeds, lemon.

**SMOKED HADDOCK CROQUE MADAME** ..... 11  
Warm toasted brioche sandwich filled with smoked haddock, bechamel and seasonal cheese. Topped with poached eggs.

**SHAKSHUKA** (v) (gf\*) ..... 9  
Fried free range eggs over a warming sauce of tomato, sweet red peppers, onion, chilli, spices and fresh coriander. Served with sourdough toast.

**OX CHEEK BENEDICT** (gf\*) ..... 12  
Braised ox cheeks on sourdough crumpets, topped with poached eggs, hollandaise and hot sauce.

**CHICKEN & WAFFLE STACK** ..... 12  
Fried buttermilk chicken between pineapple waffles, topped with fried egg and a chilli maple syrup.

## EXTRAS

Add any of the following to your breakfast:

BLACK PUDDING 1.75 / SMOKED BACK BACON 2.25 / LOCAL SAUSAGE 1.5  
HASH BROWN 0.75 / SMOKED SALMON 4.5 / HALF AVOCADO 2  
GRILLED HALLOUMI 2.5 / TWO EGGS, FRIED OR POACHED 2  
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  
Mango, pineapple, banana and berries

**MORNING STAR** (ve) (gf) ..... 4  
Carrot, orange and ginger juice

## 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  
A mixture of Italian and Spanish olives marinated in-house.

**HOMEMADE BREAD** (v) ..... 4.5  
Warmed focaccia and ciabatta bread, served with extra virgin olive oil, balsamic and alioli.

**MINI HOT CHORIZO** (gf) ..... 4.5  
Cooked in Spanish cider.

**PADRON PEPPERS** (v) (gf) ..... 4.5  
Fried small green Spanish peppers topped with Ibizan 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  
Wakame seaweed, sweet chilli, red curry mayo.

**CRISPY BABY SQUID** ..... 8  
Rocket, lemon, pugliano alioli.

**BURRATA PUGLIESE** (v) (gf\*) ..... 9  
Handmade burrata from Puglia, served with an assortment of tomatoes, toasted PX soaked raisins, basil and crusty Italian bread.

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

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

## ANTIPASTI

Served 12:00 – close

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

**VEGETARIAN ANTIPASTO** (v) (gf\*) ..... 14  
Aubergine and scamorza arancini, sweet potato and halloumi bhaji, artisan cheese, spiced hummus, almond flatbread, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.

## SALADS

Served 12:00 – close

**SUPERFOOD SALAD** (ve) (gf\*) ..... 11  
Sweet potato, kale, mango and avocado salad with a spiced satay dressing ~ *Add chicken 5*

**CHICKEN CAESAR SALAD** (gf\*) ..... 14  
Chargrilled chicken breast over a salad of Romaine lettuce, anchovy, bacon, croutons, creamy parmesan dressing, boiled egg.

**TUNA SASHIMI SALAD** (gf) ..... 16  
Rice noodles, crunchy veg, wakame seaweed, lime, soy, topped with seared sashimi tuna.



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## GNOCCHI & RISOTTO

Served 12:00 – close

**DUCK BREAST GNOCCHI** (gf\*) ..... 18  
Handmade gnocchi tossed in a Leeds blue pecorino cream sauce with Naples style broccoli and topped with roasted duck breast.

**GOATS CHEESE RISOTTO** (v) (gf) ..... 16  
Local Hebden Bridge goats cheese risotto with a trio of roasted beetroot and Piedmont hazelnuts.

## 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 GRAGNANO** (v) (gf\*) ..... 14  
Ripped truffle burrata, dried chilli flakes, garlic, yellow piennolo tomatoes, olive oil - Optional anchovy breadcrumbs.

**ORRECHIETTE PUTTANESCA** (v) (gf\*) ..... 13  
Neapolitan classic ragu of San Marzano tomato, kalamata olives, chilli and capers ~ *Add Cantabrian anchovies 1*

**CRAB LINGUINE** (gf\*) ..... 16  
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\*) ..... 13  
Beef and pork ragu with fresh pasta tubes, topped with crunchy breadcrumbs.

**HOUSE LASAGNA** ..... 14  
Fresh pasta sheets layered with wild boar ragu, buffalo mozzarella, duck egg, speck, basil, San Marzano tomato sauce.

**LAMB RAGU PAPPARDELLE** (gf\*) ..... 16  
Confit shoulder of lamb with peas, broadbeans, lemon verbena and nduja sauce.

**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.

## MAIN COURSE

Served 12:00 – close

**AUBERGINE PARMIGIANA** (v) ..... 14  
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce and basil, baked in the oven and topped with pangrattato and rocket.

**PORK & CHORIZO BURGER** (gf\*) ..... 17  
Tuscan pork and chorizo burger in a brioche bun, with etivaz gruyere, salad, pickles and alioli. Served with fries.

**CHARGRILLED LAMB CHOPS** (gf) ..... 20  
Anna potato, pea and mint puree and a shallot and fig balsamic chutney.

**CHICKEN MILANESE** (gf\*) ..... 18  
Free range chicken breast, pan fried in a homemade breadcrumb, served with spaghetti gragnano pomodoro and 36 month old parmesan.

**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 ..... 23  
10oz SIRLOIN ..... 23  
8oz FILLET ..... 29

## OPENING HOURS -

Monday to Thursday - 9:00 - 21:00 (last orders)

Friday to Saturday - 9:00 - 21:15 (last orders)

Sunday - Closed

## SIDES & SAUCES

Served 12:00 – close

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

**THICK CUT CHIPS** (v) (gf) ..... 3.5  
By Pierre Koffmann. With sea salt and alioli.

**SKINNY FRIES** (v) (gf) ..... 3.5  
By Pierre Koffmann. With sea salt and salsa brava.

**SWEET POTATO FRIES** (v) (gf) ..... 4  
Parmesan, truffle oil.

**ROCKET & PARMESAN SALAD** (v) (gf) ..... 3.5  
Extra virgin olive oil and balsamic vinegar.

**CAESAR SALAD** (v) (gf\*) ..... 3.5  
Romaine lettuce in creamy Caesar dressing, parmesan, croutons.

**TENDERSTEM BROCCOLI** (v) (gf) ..... 4.75  
With garlic, chilli and olive oil.

## DESSERTS & CHEESE

Served 12:00 – close

**BASQUE STYLE CHOCOLATE CHEESECAKE** (v) ..... 8  
Madagascar vanilla ice cream and toasted macadamia nuts.

**AMALFI LEMON CAKE** (v) (gf\*) ..... 8  
Clotted cream, fresh raspberries and toasted almonds.

**RICCI'S COOKIE DOUGH** (v) ..... 8  
Baked homemade cookie dough with chocolate sauce, vanilla ice cream and fresh strawberries.

**HOMEMADE CANNOLI** (v) ..... 7  
Fried Italian pastry shells with sweet ricotta filling. Please ask for today's flavour.

**BETTY'S TIRAMISU** (v) ..... 6  
Italian sponge fingers, Musetti espresso, boozy mascarpone cream.

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

**AFFOGATO** (v) (gf\*) ..... 6  
Vanilla gelato with Musetti espresso. Add a house liqueur (£2).

**CHEESEBOARD** (gf\*) ..... 8 / 11  
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** ..... 5.75  
**CAFFE MOCHA** ..... 3.5  
**HOT CHOCOLATE** with cream and marshmallows ..... 3.5

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

## TEA

**ENGLISH BREAKFAST TEA** ..... 2.5  
**EARL GREY** ..... 2.5  
**PEPPERMINT** ..... 2.5  
**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.