



DIETARY REQUIREMENTS

(v) vegetarian (ve) vegan (ve*) recipe can be adapted for vegan diet (gf) gluten free (gf*) recipe can be adapted for gluten free diet.

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.

NEW YORK ROLL 13
Croissant roll filled with sausage patty, cheese, bacon, fried egg. Side of jalapeno ketchup

RICCI'S HOUSE BREAKFAST (gf*) (ve*) 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*) (ve*) 10
Scrambled free range eggs with diced chorizo, cherry tomatoes, fresh chilli, spring onion and micro coriander. Served over crusty Italian toast.

COCA MALLORQUINA (v) (ve*) 12
Majorcan flatbread, topped with roasted sweet potato, red onion, squash and stracciatella cheese. Finished with spiced walnuts, chilli honey and a fried egg.

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 (ve) (gf) 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) (ve) 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 (ve) (gf) 4.5
Fried small green Spanish peppers topped with Ibizan sea salt.

PESTO BRUSCHETTA (v) (ve*) 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) (ve*) (gf*) 10
Handmade burrata cheese from Puglia, served over a homemade coca flatbread, with hazelnut pesto, Jerusalem artichokes and chilli honey

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

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

VEAL & PEA ARANCINI 9
With whipped lemon ricotta and San Marzano tomato sauce

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.

BEET & GOATS CHEESE SALAD (v) (ve*) 14
Roasted baby beetroot, local goats cheese, fresh spinach leaves and Boretane pickled onions tossed in a chilli jam dressing

RICCI'S PRAWN COCKTAIL (gf) 16
Cos lettuce, cucumber, Greenland prawns and diced tomatoes, in our homemade rose sauce. Topped with a chargrilled Argentinian red prawn and half an avocado.



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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.

SAN MARZANO TOMATO RISOTTO (ve*) (gf*) 22
With roasted Argentinian Red prawns and anchovy crumb

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*) (ve*) 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*) (ve*) 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.

TUSCAN SAUSAGE RAGU (gf*) 18
With Neapolitan broccoli, red onion, fresh tomato and homemade paccheri pasta. Topped with fresh burrata

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

CRESPELLE FLORENTINE (v) 15
Baked pancake filled with buffalo ricotta, spinach and pecorino. Topped with white sauce, spiced walnuts and 36 month parmesan

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.

CORNFED CHICKEN BREAST (gf) 20
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 DRY-AGED 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) (ve*) 4
By Pierre Koffmann. With sea salt and alioli.

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

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

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

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

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

DESSERTS & CHEESE

Served 12:00 – close

BETTY'S TIRAMISU (v) 7
Italian sponge fingers, Musetti espresso, boozy mascarpone cream.

FLOURLESS ALMOND, RICOTTA & LEMON CAKE (v) (gf) 8
Fresh raspberries, clotted cream and raspberry compote

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

BASQUE CHEESECAKE (v) 8
Burnt Basque style vanilla cheesecake served with jumbo sultanas soaked in Pedro Ximenez sherry and rum and raisin 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 / Sugar-Free 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.