

main menu

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RICCISPLACE.CO.UK

RICCISPLACE

FOR THE TABLE

Olives (ve) (gf)
Italian and Spanish olives marinated in-house 4.5

Homemade Bread (v) (ve*)
Warm focaccia and ciabatta, extra virgin olive oil, balsamic and alioli 5

Pesto Bruschetta (v) (ve*) (gf*)
Genovese green pesto and sun-blushed tomato pesto, grilled Italian bread 5.5

Padron Peppers (ve) (gf*)
Fried small green Spanish peppers finished with Ibiza salt 5

Mini Hot Chorizo (gf)
Hot chorizo sausage slow-cooked in Spanish cider 6

COCKTAILS

Classic cocktails also available

Red Brick Negroni
A refined, spirit-forward Negroni with a long, bitter finish
Portobello Road Gin, Campari, Carpano Antica Formula, Amaro Montenegro 11

Agua De Vida
'Water of life'
Olive oil washed Vodka, Cucumber Cordial, Lime, Cucumber, Soda 9

Adriatic Sour
Textural, saline, coastal elegance
El Jimador Tequila Blanco, Limoncello, Lemon, Saline 9

Rhubarb Fizz
Fruity, vibrant and elegant
Edinburgh Rhubarb & Ginger Gin, Raspberry, Ricci's Prosecco 10

Maraschino Sour
Juicy cherry, soft citrus, velvety finish
Amaretto Disaronno, Courvoisier, Maraschino Cherry Cordial, Lemon, Angostura 10

Italicus Sangria
Bright, floral, refreshing
Italicus Bergamot Liqueur, Crème de Peche, Peach, Pinot Grigio, Seasonal Fruit 9

Black Fig Old Fashioned
Dark fruit, slow sipping
Woodford Reserve Bourbon, Fig Liqueur, Demerara, Chocolate Bitters 12

Espresso Milano
A darker, more sophisticated version of the classic
House Vanilla Vodka, Musetti Espresso, Nocino Walnut Liqueur, Mr Black Coffee Liqueur 11

ALCOHOL FREE

Negroni Fragola
Bittersweet and complex with a long finish
Lyre's Dry London, Italian Spritz, Aperitif Rosso, Strawberry 7

Cucumber Highball
Fresh, lifted and herbaceous
Cucumber Cordial, Mint, Citrus, Saline, Soda, Cucumber 6

The Ricci Blush
Soft stone fruit with balanced acidity and gentle sweetness
Peach Puree, Raspberry, Apple, Lime, Soda 6



Please let us know...

If you have a food allergy or intolerance, as not all ingredients can be listed. We cannot guarantee the total absence of allergens in our dishes.

(v) vegetarian (ve) vegan (ve*) vegan alternative available
(gf) gluten-free (gf*) gluten-free alternative available

STARTERS

Tiger Prawn Tempura
Wakame seaweed, sweet chilli, red curry mayo 10

Crispy Baby Squid
Jalapeno alioli, fresh rocket, lemon 10

Cacio e Pepe Arancini (v)
Crispy risotto balls, three cheeses, cracked black pepper, arrabbiata sauce 9

Burrata Pugliese (v) (gf)
Roasted winter squash, pumpkin seeds, hot honey, balsamic 12

Frico (gf)
Traditional potato and onion cake with Montasio cheese, served with Speck Alto Adige PGI 14

Hand Carved Iberico Ham (gf*)
Tomato bread and padron peppers 14

House Antipasto
Sharing platter of Italian cured meats, artisan cheese, arancini, Puglian taralli, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables and salad 16

SALADS

Chicken Caesar Salad (gf*)
Creamy Caesar dressing, anchovies, bacon, croutons, parmesan, soft boiled egg 16

Crab & Smoked Salmon Salad (gf)
Mixed leaves, avocado, cream cheese chimichurri dressing and sweet potato crisps 17

PASTA, GNOCCHI & RISOTTO

Paccheri Gragnano (v) (gf*)
Vodka sauce, chilli flakes, crispy fried burrata 17

House Lasagna
Wild boar ragù, layered with fresh pasta, buffalo mozzarella, parmesan, duck egg, speck, basil and San Marzano tomato 18

Rigatoni Bolognese (gf*)
Slow-cooked beef and pork ragù, fresh pasta, finished with crunchy breadcrumbs 16

Crab Linguine (ve*) (gf*)
Crab meat, fiery chilli, garlic, cherry tomatoes, parsley and extra virgin olive oil 20

Seafood Linguine (gf*)
Today's fresh seafood and fish, San Marzano tomato sauce, garlic, chilli 25

Calamarata Pugliese (ve*) (gf*)
Gragnano pasta, San Marzano tomato sauce, basil, chilli and Cantabrian anchovies. Finished with Burrata from Puglia 18

Tuscan Rabbit Ragu (gf*)
Fresh pappardelle, mascarpone, parmesan and lemon crumb 19

Duck Breast Gnocchi (gf*)
Leeds blue pecorino cream, Naples-style broccoli, roasted duck breast 25

Tuscan Fennel Sausage Risotto (gf)
Roasted artichokes and pecorino 22

MAIN COURSE

Aubergine Parmigiana
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce and basil. Baked and finished with rocket and pangrattato 16

Iberico Pork Milanese (gf*)
Acorn-fed Spanish pork, panko-crumbed and lightly fried. Served with fresh rocket, fried egg, pecorino cheese and truffle 28

Ricci's Steak Burger (gf*)
Nduja mayo, crispy pancetta, smoked scamorza, lettuce, seeded bun. Koffman fries 20

Chicken Casa Maca (gf)
Chargrilled half chicken in our house marinade. Served with homemade chimichurri, black garlic alioli and roasted sweet potato 23

Sirloin Steak (gf*)
Grass fed, aged beef, sourced locally, marinated and cooked over our chargrill.
Served with thick-cut chips, roasted tomato and field mushroom 30

*Add a sauce: Peppercorn, creamy garlic, mushroom, blue cheese + £2.5

Fillet Steak (gf*)
Grass fed, aged beef, sourced locally, marinated and cooked over our chargrill.
Served with thick-cut chips, roasted tomato and field mushroom 33

Add a sauce: Peppercorn, creamy garlic, mushroom, blue cheese + £2.5

SIDES

Skinny Fries (v) (gf*) (ve*)
By Pierre Koffman. With sea salt and salsa brava 4.5

Thick Cut Chips (v) (gf*) (ve*)
By Pierre Koffman. With sea salt and alioli 4.5

Sweet Potato Fries (v) (gf*) (ve*)
Parmesan and truffle oil 5.5

Rocket & Parmesan Salad (v) (gf)
Extra virgin olive oil and balsamic glaze 5

Caesar Side Salad (v) (gf*)
Romaine lettuce in a creamy Caesar dressing with parmesan and croutons 5

Tenderstem Broccoli (ve) (gf)
Pan-fried with olive oil, garlic and fresh chilli 6