



DIETARY REQUIREMENTS

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

SOURDOUGH CRUMPETS (v) (gf*) 7.75
Topped with caramelised onions, Richard III Wensleydale, poached eggs, English mustard hollandaise

BUTTERMILK PANCAKES (v) 8
With your choice of Nutella or maple syrup and berries.

RICCI'S HOUSE BREAKFAST (gf*) 9
Local sausage, smoked back bacon, black pudding, free range eggs, field mushroom, vine tomatoes, baked beans, toast.

COLOMBIAN EGGS (gf*) 8.5
Scrambled free range eggs with chorizo, chilli, spring onion, on pane di Altamura toast.

BREAKFAST CIABATTA (gf*) 5.25
Your choice of smoked back bacon or local sausage.

SMOKED SALMON & SCRAMBLED EGGS (gf*) 8.5
Sourdough bagel, watercress, pumpkin seeds, lemon.

SWEET POTATO STACK (v) (gf) 9
Sweet potato and halloumi rosti, asparagus, spinach, poached eggs and hollandaise

SHAKSHUKA (gf*) 9
Poached free range eggs in a sauce of tomato, garlic, pepper and spices. Served with a jamon, coriander and onion seed flatbread

EXTRAS

Add any of the following to your breakfast:

BLACK PUDDING 1.75 / SMOKED BACK BACON 2.25 / LOCAL SAUSAGE 1.25
HASH BROWNS 1.75 / SMOKED SALMON 4.5 / HALF AVOCADO 1.75
GRILLED HALLOUMI 2.5 / TWO EGGS, ANY STYLE 2
TOAST 0.75 / CONSERVES 1

SMOOTHIES

Served 9:00 – 15:00

FRUIT SMOOTHIE (v) (gf) 3.25
A blend of today's fresh fruit and berries.

GREEN JUICE (v) (gf) 4
Apple, kale, cucumber, celery, lemon and ginger.

PINA COLADA PROTEIN SHAKE (v) (gf) 4.25
Fresh pineapple, banana, coconut protein, yoghurt, milk and flax seed

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) 3.5
A mixture of Italian and Spanish olives marinated in-house.

HOMEMADE BREAD (v) 4.5
Warmed focaccia and coca 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 7.75
Wakame seaweed, sweet chilli, red curry mayo.

CRISPY BABY SQUID 6.75
Rocket, lemon, jalapeno alioli.

BURRATA PUGLIESE (v) (gf) 8.5
Handmade burrata with aubergine caviar, heritage tomato confit and basil oil

SICILIAN ARANCINI 7.5
Risotto balls stuffed with tomato and meat ragu, peas and mozzarella. Finished with arrabbiata sauce and pecorino romano shavings

HAND CARVED IBERICO HAM (gf*) 12
With tomato bread, padron peppers and Ibizan salt

ANTIPASTI

Served 12:00 – close

HOUSE ANTIPASTO (gf*) 13
Cured Tuscan meats, artisan cheeses, house arancini, Puglian taralli, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.

VEGETARIAN ANTIPASTO (v) (gf*) 12.5
Aubergine and scamorza arancini, sweet potato and halloumi spring roll, artisan cheese, spiced hummus, almond flatbread, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.

SALADS

Served 12:00 – close

PAN-FRIED RED SHRIMP & BONITO TUNA SALAD (gf) 14
Wakame seaweed, cos lettuce, crunchy vegetables, soy, ginger, chilli.

BARREL AGED FETA SALAD (v) 13
With avocado, romaine lettuce, ancient grains and ranch dressing

CHICKEN CAESAR SALAD (gf*) 13.5
Chargrilled chicken breast over a salad of Romaine lettuce, anchovy, bacon, croutons, creamy parmesan dressing, boiled egg.

GNOCCHI & RISOTTO

Served 12:00 – close

RED PRAWN GNOCCHI 18
Roasted Argentinian red prawns, fresh clams, tossed with potato gnocchi in a light white wine, garlic and cream sauce. Finished with pistachio oil and spiced Amalfi lemon jam

BUTTERNUT SQUASH RISOTTO (v) (gf) 15.5
With goats curd, pinenuts and herb salad

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.

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*) 17
Today's fresh seafood and fish tossed in our house San Marzano tomato sauce with garlic and chilli.

RIGATONI BOLOGNESE (gf*) 11
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.

WILD MUSHROOM CARBONARA (v) (gf*) 14.5
With homemade pappardelle and fresh kale in a sherry cream sauce

LASAGNA PORTOFINO (v) 13.5
Fresh pasta sheets layered with pesto Genovese, bechamel and vegetarian parmesan

RABBIT ORECCHIETTE (gf*) 15
Confit rabbit with fresh orrechiette pasta, Italian cheese fondue sauce, crispy leeks and pangrattato

GNOCCHETTI SARDI (gf*) 15
Tuscan fennel sauce, fresh clams, white beans and Sardinian semolina pasta finished with alioli

MAIN COURSE

Served 12:00 – close

AUBERGINE PARMIGIANA (v) 13.5
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce and basil, baked in the oven and topped with pangrattato and rocket.

HOUSE BURGER (gf*) 15.5
Chargrilled beef short rib and belly pork burger, served in a brioche bun with streaky bacon, aged cheddar, salad, pickles, jalapeno mayo, side of fries.

CHICKEN MILANESE (gf*) 17
Free range chicken breast, in homemade breadcrumb, topped with fried egg and a rocket and truffle pecorino salad

CHARGRILLED IBERICO PORK PRESA (gf) 20
With roasted tender-stem broccoli, Piedmont hazelnuts and pomme puree

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 22
10oz SIRLOIN 22
8oz FILLET 27

SIDES & SAUCES

Served 12:00 – close

STEAK SAUCE (gf) 2.25
Peppercorn, creamy garlic, mushroom, blue cheese, anchovy hollandaise.

THICK CUT CHIPS (v) (gf) 3.15
By Pierre Koffmann. With sea salt and alioli.

SKINNY FRIES (v) (gf) 3.15
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

BAMBINOS

For our little loyal supporters, most of our dishes can be offered in smaller portions (available for children under 12). Please ask for today's offering.

DESSERTS & CHEESE

Served 12:00 – close

MADAGASCAN VANILLA PANNA COTTA (gf) 6.75
With Grappa soaked strawberries and rhubarb. Green pistachios

FLOURLESS AMALFI LEMON CAKE (v) (gf) 7
Clotted cream, fresh raspberries and vanilla ice cream

HOMEMADE CINNAMON ROLL (v) 7
Filled with Belgian white chocolate mousse and honeycomb ice cream

HOMEMADE CANNOLI (v) 6.5
Fried Italian pastry shells with sweet ricotta filling. Please ask for today's flavour.

BETTY'S TIRAMISU (v) 5
Italian sponge fingers, Musetti espresso, boozy mascarpone cream.

GELATO & SORBETTO (v) (gf*) 4.75
3 flavours of your choice.

AFFOGATO (v) (gf*) 5
Vanilla gelato with Musetti espresso. Add a house liqueur (£2).

CHEESEBOARD (gf*) 6.8 / 9
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. Non-dairy milks: Soya or Oat milk

ESPRESSO / MACCHIATO 2
AMERICANO 2.5
CAPPUCCINO / CAFFE LATTE / FLAT WHITE 2.5
FLAVOURED LATTE Vanilla / Caramel 3
LIQUEUR COFFEE 5.5
CAFFE MOCHA 2.75
HOT CHOCOLATE 2.75

TEA

ENGLISH BREAKFAST TEA 2.5
EARL GREY 2.5
PEPPERMINT 2.5
GREEN TEA 2.5

OPENING HOURS -

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

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

Sunday - Closed

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.

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