

# Riccardo's

EST 1980

## RISTORANTE

503-636-4104

## LUNCH MENU

### Insalata & Zuppa (all can be made Vegetarian, Vegan, or Gluten Free)

#### Zuppa Minestra del Giardino or Zuppa del Giorno

- A bowl of our homemade vegetarian minestrone or soup of the day. 6.50

#### Insalata Mista

- Our house salad: tossed wild greens with vine ripe tomatoes dressed with olive oil and balsamic vinaigrette. Served with blue cheese crumbles. 6.50

#### Piatto Misto

- Soup and salad combination. 13.00

#### Insalata di Spinaci

- Fresh spinach with crispy pancetta, grated Bra Duro cheese and mushrooms, lightly tossed with a grain mustard and honey dressing. 13.00

#### Insalata con Gamberetti alla Griglia

- Mixed greens and radicchio, with grilled zucchini, mushrooms and prawns; tossed with our grain mustard and honey dressing. 16.00

### Panino Served with house salad or soup

#### Vegetariano "La Mimma"

- Fresh tomatoes, onion, fresh mozzarella, provolone cheese, and wild greens on grilled ciabatta bread. 13.00 (Vegetarian)

#### Italiano

- The authentic italian prosciutto and fresh mozzarella cheese sandwich. 13.00

#### Riccardo's

- Sandwich of sliced mortadella, capocollo ham, finocchiona salami, provolone, tomato, onion and italian dressing, dusted with parmigiano reggiano cheese. Served on a hard-crusted baguette. 15.00

#### Pollo

- A boneless filet of chicken, grilled with roasted eggplant, red onion, peppers and smoked mozzarella, served on ciabatta bread. 15.00

#### Verona

- Our family recipe of Italian sausage & mozzarella cheese sandwich served on a hard-crusted baguette. 13.00

#### Palio

- The traditional Riccardo's meatball & mozzarella cheese sandwich on a hard-crusted baguette. 13.00

## Pasta

Served with house salad or soup. (add your choice of 2 homemade meatballs or sausages for \$4.50)

### Pasta of the Day, served with your choice of sauce:

(can be made Gluten Free with a Polenta substitution)

- Pomodoro - Fresh tomato and basil marinara sauce. 13.00 (Vegetarian)
  - Ragu - Riccardo's traditional Marchese meat sauce. 15.00
  - Peperoni - Tomatoes and roasted organic bell peppers, garlic and extra virgin olive oil. 15.00 (Vegetarian)
  - Erbe Aromatiche - Garlic, olive oil, butter, pine nuts and fresh herbs in a pureed sauce, dusted with parmigiano reggiano cheese. 13.00 (Vegetarian)
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- Tortelloni - Spinach, cheese and roasted garlic filled tortelloni tossed with your choice of sauce from the above list. (priced as above) (Vegetarian)
  - Ravioli Casalinghi - Fontina, mozzarella and ricotta filled ravioli, in your choice of sauce from the above list. (priced as above) (Vegetarian)
  - Penne all' Arrabiata - Penne pasta tossed with a spicy sauce of tomatoes, garlic, olive oil and chile flakes, dusted with parmigiano reggiano cheese. 15.00 (Vegetarian)
  - Spaghetti all' Amatriciana - Spaghetti pasta tossed with a sauce of onions, fresh tomatoes, extra virgin olive oil and smoked pancetta. 15.00
  - Lasagne delle Marche - Riccardo's traditional Adriatic style baked lasagna, made with fresh egg pasta, layered with our ragu, besciamella and parmigiano cheese. 19.00
  - Melanzana alla Parmigiana - Tuscan style eggplant, grilled with extra virgin olive oil, layered with mozzarella, tomato sauce, and parmigiano reggiano. 19.00 (Vegetarian)
  - Spaghetti agli Scampi - Petite shrimp sauteed in extra virgin olive oil with a julienne of red onions, garlic, parsley, fresh chopped tomatoes and white wine. 19.00
  - Penne Strozzapreti - Penne pasta tossed with fresh cremini mushroom, black olives, garlic and sun dried tomatoes in a light cream sauce, dusted with parmigiano reggiano. 19.00 (Vegetarian)

## Entree

Served with house salad or soup. (add your choice of 2 homemade meatballs or sausages for \$4.50)

### Pollo alla Cacciatora

- Free range chicken, grilled, baked "hunter's style" with tomato, fresh herbs, olives, fennel, garlic and wine; served on our house polenta. 18.00 (Gluten Free)

### Petti di Pollo alla Marzocchina

- Boneless Oregon chicken breast baked with a light tomato and white wine sauce, topped with mozzarella cheese and served with pasta. 18.00 (can be made Gluten Free with a Polenta substitution)

### Polenta e Due Salsiccie

- Creamy lemon and rosemary polenta, topped with two grilled sausages; served with an onion and bell pepper sauce. 18.00 (Gluten Free)