

# Riccardo's

EST 1980

## RISTORANTE

503-636-4104

DINNER MENU FOR THURSDAY, FEBRUARY 16, 2017

### CUOCHI ANTIPASTI



#### **CAPESANTE AI FERRI \***

FRESH SEA SCALLOPS SEARED ON THE IRON, SERVED WITH A SAVORY CELERY ROOT PUREE AND SALSA VERDE. 15 ~

#### **CAPONATA E BRUSCHETTA**

THE SPACCARELLI FAMILY RECIPE, FROM LE MARCHE. A SWEET AND SOUR RELISH OF EGGPLANT, ONIONS, CAPERS, PINE NUTS, FENNEL AND CELERY SERVED WITH GRILLED BREAD. 13 ~

#### **INSALATINA DI BARBABIETOLA**



ROASTED BEETS, ACCOMPANIED WITH ROASTED HAZELNUTS, ARUGULA AND BRA DURO CHEESE, DRESSED WITH OLIVE OIL AND MUSCATEL VINEGAR. 13 ~

#### **CROSTINI DI FEGATO**

RICCARDO'S TRADITIONAL COUNTRY STYLE CHICKEN LIVER PATE, SERVED WARM ON TOAST POINTS LIGHTLY DUSTED WITH PARMIGIANO REGGIANO AND OLIVES. 12 ~

### CUOCHI SPECIALE

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

#### **PENNE CON PROSCIUTTO E CAVOLETTI DI BRUSSELS**

IMPORTED PROSCIUTTO HAM, SAUTÉED WITH BRUSSEL SPROUTS, AND PINE NUTS IN OLIVE OIL AND DEGLAZED WITH WHITE WINE AND TOSSED WITH PARMIGIANO REGGIANO. 26~

#### **RISOTTO AL FORMAGGIO**



CREAMY ITALIAN ARBORIO RICE MADE WITH IMPORTED PARMIGIANO REGGIANO, FINISHED WITH TOASTED PINE NUTS AND LEMON ZEST. 24 ~

#### **LUTIANO AL MARCHIGIANO**



FRESH OREGON ROCK FISH, SAUTÉED WITH GARLIC, SHALLOT, LEMON AND PARSLEY. A TASTE SO FRESH, YOU'D SWEAR THAT YOU WERE ON ITALY'S ADRIATIC COAST. 36 ~

#### **COTOLETTA DI MAIALE \***



A CENTER CUT PORK CHOP GRILLED AND SERVED WITH A CREAM SAUCE WITH FENNEL, ONION AND WHOLE GRAIN MUSTARD, SERVED WITH HOUSE VEGETABLES. 41~

#### **FILETTO AI FERRI \***



A HAND CUT CHOICE BEEF FILET MIGNON SEARED, "ON THE IRON", SERVED WITH A PORTABELLO, RED WINE AND ROSEMARY DEMI-GLACE SAUCE AND SERVED WITH HOUSE VEGETABLES. 48 ~

# PRIMO

ALL PRIMO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD  
ADD 2 HOMEMADE MEATBALLS OR SAUSAGES FOR \$4.50

## **RAVIOLI DELLA CASA**

RAVIOLI STUFFED WITH SHRIMP, ROASTED GARLIC, LEEKS, BREAD CRUMBS, TOMATO, LOBSTER STOCK, RICOTTA AND ROMANO CHEESES AND SPICES SERVED IN A TOMATO BUTTER SAUCE. 23 ~

## **PASTA AL POMODORO OR RAGÚ**

PASTA WITH OUR FRESH TOMATO AND BASIL MARINARA SAUCE. 22~

PASTA WITH RICCARDO'S MARCHE MEAT SAUCE (BEEF, CHICKEN, SAUSAGE, MORTADELLA, MUSHROOMS, RED WINE, VEGETABLES AND HERBS). 25~

## **PENNE ARRABBIATA**

PASTA TOSSED WITH A TRADITIONAL SPICY SAUCE OF TOMATOES, GARLIC, OLIVE OIL AND CHILI FLAKES, TOSSED WITH PECORINO ROMANO & PARMIGIANO REGGIANO CHEESE. 24~

## **LASAGNA DELLE MARCHE**

LAYERS OF FRESH PASTA WITH RICCARDO'S MARCHE MEAT SAUCE, BESCIAMELLA SAUCE, AND FRESH PARMIGIANO REGGIANO AND PECORINO ROMANO CHEESES. 25~

## **MELANZANE ALLA PARMIGIANA**

TUSCAN-STYLE EGGPLANT GRILLED WITH EXTRA VIRGIN OLIVE OIL, LAYERED WITH MOZZARELLA, A LIGHT TOMATO MARINARA SAUCE, PARMIGIANO REGGIANO & PECORINO ROMANO. 25~

# SECONDO

ALL SECONDO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

## **POLLO ALLA CACCIATORA**

DRAPER FARMS CHICKEN GRILLED, THEN BAKED IN OUR MARINARA SAUCE WITH OLIVES, ROSEMARY, WHITE WINE AND FENNEL. SERVED WITH HOUSE POLENTA. 34~

## **POLLO ALL' AGLIO**

BRAISED DRAPER FARMS CHICKEN (SEASONED WITH VIGNALTA HERB SALT), BRAISED WITH GARLIC CLOVES, WHITE WINE, ROSEMARY AND THYME. SERVED WITH POLENTA AND SAUTÉED GREENS. 34~

## **COSTATINE DI AGNELLO** \*

NEW ZEALAND RACK OF LAMB GRILLED MEDIUM-RARE WITH ROSEMARY AND SEASONINGS, SERVED OVER CARAMELIZED ONIONS AND DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTÉED GREENS. 40~

## **SALTIMBOCCA DI VITELLO** \*

VEAL MEDALLIONS WITH SAGE, PROSCIUTTO AND FONTINA CHEESE, IN A DEMI-GLACE SAUCE WITH MADEIRA AND FRESH MUSHROOMS. 42~

## **VITELLO ALLA PARMIGIANA**

SCALOPINE OF VEAL, LIGHTLY BREADED, LAYERED WITH PROVOLONE CHEESE AND SERVED WITH MARINARA SAUCE. ACCOMPANIED WITH HOUSE VEGETABLES. 42~

## **VITELLO E FUNGHI ALLA GRIGLIA** \*

VEAL MEDALLIONS AND SHIITAKE MUSHROOMS, GRILLED AND SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. ACCOMPANIED WITH HOUSE VEGETABLES. 44~

(\* ) MENU ITEMS COOKED TO ORDER ~  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS INCREASES  
YOUR RISK OF FOOD BORN ILLNESS.  
- WILD MUSHROOMS ARE NOT AN INSPECTED PRODUCT.