

Riccardo's

EST 1980

RISTORANTE

503-636-4104

Sample Dinner Menu

selections change daily
Check

RiccardosLO.com
for Tonights' Menu

DINNER MENU

DINNER SEATING STARTS AT 5 PM MONDAY - SATURDAY

RESERVATIONS RECOMMENDED

CUOCHI ANTIPASTI

CARPACCIO DI BRESAOLA

ITALIAN CURED BEEF, THINLY SLICED,
SERVED DRIZZLED WITH OLIVE OIL, LEMON
JUICE, FRESH ARUGULA AND FRESHLY
SHAVED REGGIANO CHEESE. 14 ~

SOFFIATINE ALLA BLAZUT

DELICATE VEGETABLE FRITTERS, MADE FROM
FRESH BUTTERNUT SQUASH AND LEEKS, DEEP
FRIED UNTIL GOLDEN BROWN AND DUSTED
WITH SEA SALT. 12 ~

CAPESANTE AI FERRI

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

POLENTA TARTUFATA

OUR HOUSE POLENTA BROILED WITH
FONTINA CHEESE, AND SCENTED
WITH WHITE TRUFFLE OIL. 14 ~

CUOCHI SPECIALE

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

ORECCHIETTE CON BROCCOLETTI

EAR SHAPED PASTA MADE BY HAND TOSSED WITH EXTRA VIRGIN OLIVE OIL,
BROCCOLI, MIXED GREENS, GARLIC, ANCHOVIES AND PINE NUTS. 26 ~

RISOTTO CON GALLINACCI

CREAMY RISOTTO MADE WITH SEASONAL YELLOW CHANTERELLE MUSHROOMS,
YELLOW ONION, MUSHROOM STOCK AND WHITE WINE, FINISHED WITH PARMIGIANO
REGGIANO. 26 ~

TAGLIARINI CON CONIGLIO

IMPORTED HAND MADE EGG PASTA TOSSED WITH SAUTÉED RABBIT, SHALLOTS, LOCAL
SPRING MOREL MUSHROOMS FINISHED WITH BUTTER WINE AND FRESH THYME AND
TOSSED WITH PARMIGIANO REGGIANO. 28 ~

SPAGHETTI CON GAMBERINI

PETITE PRAWNS SAUTEED IN EXTRA VIRGIN OLIVE OIL WITH A JULIENNE OF RED
ONIONS, GARLIC, PARSLEY, CHOPPED TOMATOES AND WHITE WINE. 28 ~

CANNELLI DI MARE

A HOUSE SPECIALTY, FRESH - TENDER WASHINGTON QUINAULT RAZOR CLAMS,
FLASH-SAUTÉED IN CLARIFIED BUTTER AND SERVED WITH FRESH LEMON. 34 ~

TROTA ALL' AGRUMATO

FRESH RED IDAHO TROUT, SEASONED WITH VIGNALTA HERBED SALT AND GRILLED,
THEN FINISHED WITH AGRUMATO - LEMON INFUSED OLIVE OIL. 36 ~

VITELLO ALLA PARMIGIANA

SCALLOPINE OF VEAL, LIGHTLY BREADED, LAYERED WITH PROVOLONE CHEESE AND
SERVED WITH MARINARA SAUCE. 38 ~

Sample Menu Only

chef specials change daily, all other dishes are subject to change as fresh/local ingredients and seasons change

PRIMO

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD
ADD 2 HOMEMADE MEATBALLS OR SAUSAGES FOR \$4.50

RAVIOLI DELLA CASA

RAVIOLI STUFFED WITH PORK SAUSAGE, BROCCOLINI, RED PEPPERS, ROMANO AND FONTINA CHEESES, GARLIC, CHILI FLAKE AND SPICES, SERVED IN A OUR HOUSE ARRABBIATA SAUCE. 23~

SPAGHETTI AL POMODORO OR RAGÚ

PASTA WITH YOUR CHOICE OF OUR FRESH TOMATO AND BASIL MARINARA SAUCE OR RICCARDO'S MARCHE MEAT SAUCE MADE WITH BEEF, CHICKEN, SAUSAGE, MORTADELLA, MUSHROOMS, RED WINE, VEGETABLES AND HERBS). 24~

PENNE ARRABBIATA

PENNE 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 CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

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~

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~

MAIALE ALL' ARANCIA *

PORK LOIN SEASONED WITH GROUND FENNEL SEED, AND GRILLED SERVED WITH CARAMELIZED FENNEL IN A ORANGE BUTTER SAUCE AND FINISHED WITH AN ORANGE GREMOLADA. 38 ~

COSTATINE DI AGNELLO *

GRILLED NEW ZEALAND RACK OF LAMB (WITH ROSEMARY AND SEASONINGS), SERVED OVER CARAMELIZED ONIONS WITH DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTEED 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 E FUNGHI ALLA GRIGLIA *

VEAL MEDALLIONS AND SHIITAKE MUSHROOMS, GRILLED AND SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. 42~

BISTECCA CON TARTUFO *

12 OZ - NY STRIP STEAK SEASONED WITH BLACK TRUFFLE SALT AND THEN GRILLED MED RARE, SERVED WITH A RED POTATO AND SAUTÉED GREENS MASH, ACCOMPANIED BY A SAUTEED ONION DEMI GLACE. 46 ~

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