

*Riccardo's*  
EST 1980  
**RISTORANTE**  
503-636-4104

DINNER MENU FOR FRIDAY, MARCH 17, 2017

**CUOCHI ANTIPASTI**

**CAPELANTE ALLA PRIMAVERA \* **

FRESH SEA SCALLOPS SEARED ON THE IRON,  
SERVED WITH A SPRING PEA PUREE AND  
PANCETTA VINAIGRETTE. 15 ~



**POLENTA TARTUFATA**

OUR HOUSE POLENTA BROILED WITH  
FONTINA CHEESE, AND FINISHED WITH  
AROMATIC WHITE TRUFFLE OIL. 13 ~

**PEPERONI E SALSICCIE **

SWEET PEPPERS ROASTED AND SERVED WITH  
A PIEMONTESE BAGNA CAUDA SAUCE,  
PAIRED WITH A GRILLED SAUSAGE. 13 ~

**CROSTINI DI FEGATO**

RICCARDO'S TRADITIONAL COUNTRY STYLE  
CHICKEN LIVER PATE, SERVED WARM ON  
TOAST POINTS LIGHTLY DUSTED WITH  
PARMIGIANO REGGIANO AND OLIVES. 11 ~

**CUOCHI SPECIALE**

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

**PENNE AL' ASPARAGI**

SPRING ASPARAGUS SAUTÉED IN BUTTER WITH GARLIC AND PINE NUTS, DEGLAZED WITH  
ASPARAGUS STOCK AND FINISHED WITH FRESH GRATED RICOTTA SALATA CHEESE AND  
FRESH CRACKED PEPPER.

26~

**CAPELLINI CON GAMBERINI**

PETITE SHRIMP SAUTÉED WITH SPRING ONION, GRAPE TOMATOES AND DEGLAZED WITH  
WINE AND FINISHED WITH FRESH BASIL.

26 ~

**IPPOGLOSSO AI FERRI \* **

FRESH OREGON HALIBUT, SAUTÉED WITH PANCETTA, CAPERS DEGLAZED WITH WHITE  
WINE AND FINISHED WITH BUTTER, SERVED WITH HOUSE VEGETABLES.

40 ~

**NODINO DI MAIALE -**

SCALLOPINE OF PORK LOIN LIGHTLY FLOURED AND SEARED, FINISHED WITH A SAUCE OF  
SEASONAL HEDGEHOG MUSHROOMS, GARLIC, AND SHALLOT, DEGLAZED WITH WHITE  
WINE AND FINISHED WITH BUTTER, SERVED WITH HOUSE VEGETABLES.

40~

**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 PORK SAUSAGE, BROCCOLINI, RED PEPPERS, ROMANO AND FONTINA CHEESES, GARLIC, CHILI FLAKE AND SPICES SERVED IN SPRING ONION 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~

## 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 AL PANCETTA**

CHICKEN, SAUTÉED WITH FENNEL AND APPLES, FINISHED WITH A MOUNTED PAN SAUCE OF PANCETTA BUTTER, ROSEMARY AND THYME. SERVED WITH A SEASONAL VEGETABLE. 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, SERVED 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.