

Riccardo's
EST 1980
RISTORANTE
503-636-4104

DINNER MENU FOR THURSDAY, APRIL 13, 2017

CUOCHI ANTIPASTI

CAPESANTE ALLA PRIMAVERA * 

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

SOFFIATINE ALLA BLAZUT

DELICATE VEGETABLE FRITTERS, MADE FROM
FRESH BUTTERNUT SQUASH AND LEEKS,
DEEP FRIED UNTIL GOLDEN BROWN AND
DUSTED WITH SEA SALT. 11 ~

ASPARAGI AL LIMONE 

FRESH SPRING ASPARAGUS, GRILLED AND
FINISHED WITH A SQUEEZE OF MEYER
LEMON, EXTRA VIRGIN OLIVE OIL AND BRA
DURO CHEESE. 13 ~

PESCE MISTI AFFUMICATO

COD AND TUNA, SMOKED WITH APPLE WOOD,
MIXED WITH TOMATO, ONION, DILL, LEMON
AIOLI AND CAPERS, SERVED WITH
GRILLED BREAD. 14 ~

CUOCHI SPECIALE

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

SPAGHETTI CON POLLO E FINOCCHI

CHICKEN BREAST SAUTÉED WITH RED ONION, GARLIC AND FENNEL, TOMATOES,
DEGLAZED WITH SAMBUCCA AND REDUCED WITH CREAM, TOSSED WITH
PARMIGIANO REGGIANO CHEESE.

26~

RISOTTO ALL RISI E BISI 

CREAMY RISOTTO MADE WITH ABORIO RICE, HERBED PROSCIUTTO COTTO
AND SPRING PEAS, FINISHED WITH PECORINO ROMANO AND
PARMIGIANO REGGIANO CHEESES.

26 ~

COTOLETTA DI MAIALE ALLA MILANESE

PORK CHOP SCALOPPINE BREADED WITH OUR HOUSE BREADING AND FRIED ON
THE FLAT TOP, SERVED WITH A LEMON BUTTER SAUCE.

40~

LUTIANO ALL' ANCONA

FRESH OREGON RED ROCK FISH, SAUTÉED TOPPED WITH A SEASONED TOMATO
BREAD CRUMB MIX, AND FINISHED IN THE OVEN.

36 ~

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 A 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.