

Riccardo's
EST 1980
RISTORANTE
503-636-410

DINNER MENU FOR FRIDAY, MAY 19, 2017

CUOCHI ANTIPASTI

CAPESANTE ALLA PRIMAVERA *

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

CARPACCIO DI BRESAOLA

ITALIAN CURED BEEF, THINLY SLICED, SERVED
FRESH ARUGULA, DRIZZLED WITH AGRUMATO OIL,
LEMON JUICE, AND SHAVED BRA DURO CHEESE.
14 ~

OLIVE E FORMAGGI

HOUSE MARINATED OLIVES WITH HINTS OF
SPICES, GARLIC AND CITRUS, SERVED BRA
DURO AND CHEVRE CHEESES. 12 ~

CUOCHI SPECIALE

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

FUSILLI DI FRIULI

ASPARAGUS, GARLIC, RED ONIONS AND HEIRLOOM TOMATOES, DEGLAZED WITH ASPARAGUS
STOCK, TOSSED WITH PASTA, THEN FINISHED WITH FRESHLY GRATED MONTASIO CHEESE.
26 ~

RADIATORE DEL BOSCO

FROM THE FOREST, MOREL MUSHROOMS, AND FIDDLE HEAD FERNS SAUTÉED WITH GARLIC AND
SHALLOTS, DEGLAZED WITH WINE AND REDUCED WITH CREAM TOSSED WITH IMPORTED
RADIATOR SHAPED PASTA AND PARMIGIANO REGGIANO.
26 ~

MARLIN AL' AGLIO E PEPERONI *

STRIPED MARLIN GRILLED AND FINISHED WITH A VINAIGRETTE SAUCE OF GRILLED SEASONAL
GREEN GARLIC AND ROASTED SWEET PEPPERS.
36 ~

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~

LA BISTECCA TAGLIATA E SPUGNOLI * -

A CHOICE HANGER STEAK, GRILLED MED-RARE AND THINLY SLICED, TOPPED WITH A SEASONAL
SAUCE OF MOREL MUSHROOMS, SHALLOTS, THYME AND REDUCED
WITH WHITE WINE AND CREAM. 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 GREEN GARLIC 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 AL PANCETTA

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

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. 44~

PICCATA DI VITELLO *

VEAL MEDALLIONS BRISKLY SAUTÉED AND SERVED IN THE CLASSIC, IF UBIQUITOUS SAUCE OF CAPERS AND LEMON. 44~

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.