

PRIMO

ALL PRIMO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

LASAGNA DELLE MARCHE ~ LAYERS OF FRESH PASTA WITH RICCARDO'S MARCHE MEAT SAUCE (BEEF, CHICKEN, SAUSAGE, MORTADELLA, MUSHROOMS, RED WINE, VEGETABLES AND HERBS), BESCIAPELLA 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-

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-

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-

PASTA AL POMODORO (OR) RAGÚ
PASTA WITH OUR FRESH TOMATO AND BASIL MARINARA SAUCE. 22-
PASTA WITH RICCARDO'S MARCHE MEAT SAUCE. 25-

(ADD 2 HOUSE CRAFTED MEATBALLS OR SAUSAGES FOR \$4.50)

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. 36-

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-

PICCATA DI VITELLO * ~ VEAL MEDALLIONS BRISKLY SEARED ON THE FLAT IRON AND SERVED WITH THE CLASSIC BUTTER SAUCE OF CAPERS, WINE AND LEMON. 44-

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~

VITELLO E FUNGHI ALLA GRIGLIA * ~ GRILLED VEAL MEDALLIONS AND SHIITAKE MUSHROOMS SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. ACCOMPANIED WITH HOUSE VEGETABLES. 44-

Riccardo's

EST 1980

RISTORANTE

DINNER MENU FOR WEDNESDAY, AUGUST 9, 2017
(503) 636-4104

CUOCHI SPECIALE

ALL SPECIALE ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

SPAGHETTI CON CAPELANTE ~ SCALLOPS SAUTÉED LOCAL WALLA WALLA ONIONS AND TOMATO AND SPINACH, DEGLAZED WITH A SAFFRON STOCK AND TOSSED WITH PASTA. 26-

PENNE ALLA NORMA ~ A SICILIAN CLASSIC, LUSCHER FARMS EGGPLANT AND TOMATO SAUTÉED WITH GARLIC, A TOUCH OF CHILI FLAKE, DEGLAZED WITH MARINARA AND WINE TOSSED WITH PASTA, FRESH MOZZARELLA AND FRESH BASIL. 26 ~

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. 36-

SALMONE ALLA CHECCA
FRESH COHO RIVER SALMON SEARED IN A HOT PAN AND SERVED WITH A ZESTY TAPENADE OF TOMATOES, SHALLOTS AND BASIL, RED WINE VINEGAR & OLIVE OIL. 38-

MAIALE AL BAROLO * ~ PORK TENDERLOIN SEASONS WITH FENNEL; GRILLED MEDIUM- RARE, THEN SLICED INTO MEDALLIONS AND TOPPED WITH A CHERRY, GARLIC AND BAROLO WINE REDUCTION SAUCE. 40-

LA BISTECCA TAGLIATA ALLA GALLINACCI (* -)~ THIS CLASSIC SLICED ITALIAN STEAK SEASONED WITH VIGNALTA SALT, GRILLED RARE, WITH A BEEFY CHANTRELLE MUSHROOM BUTTER SAUCE AND SERVED OVER FRIED FINGERLING POTATOES. 48-

ANTIPASTI

CAPELANTE AI FERRI *

FRESH SEA SCALLOPS SEARED ON THE IRON, DRESSED WITH A VINAIGRETTE OF PRESERVED LEMON AND PANCETTA, ACCOMPANIED WITH ARUGULA INSLATINI. 15-

CARPACCIO AL MELONE

THIN SLICES OF SEASONAL MELON, DRESSED WITH FRESH MINT, LIME JUICE AND EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER. 12-

INSALATA CAPRESE

FRESH MOZZARELLA, LOCAL TOMATOES FROM FLAMINGO RIDGE FARMS AND BASIL, FINISHED WITH EXTRA VIRGIN OLIVE OIL AND FRESH CRACKED PEPPER, SERVED WITH OLIVES. 14 ~

PESCE MISTI AFFUMICATO

SALMON AND TUNA, SMOKED WITH APPLE WOOD, MIXED WITH TOMATO, ONION, DILL, LEMON AIOLI AND CAPERS, SERVED WITH GRILLED BREAD. 13 ~

PROSCIUTTO E FICHI

THINLY SLICED PROSCIUTTO HAM SERVED WITH DELIGHTFULLY LOCAL RIPE FIGS FINISHED WITH A DRIZZLE OF HONEY. 14 ~