

# 3 COURSES SET MENU SELECTION

*Elevated Dinning  
Experience*

**\$88 PER PERSON**

## ENTRÉE

**CHOICE OF ONE**

**AGED PROSCIUTTO & BURRATA**

served with ciabatta

**HALLOUMI GRIGLIATO (V)**

rocket & walnut salad, honey & balsamic

**GAMBERI AGLIO E PEPERONCINO**

## MAIN

**CHOICE OF ONE**

**SCALOPPINE DI VITELLO CON SALSA ALLA BOSCAIOLA**

mushroom, bacon & cream sauce

**COSCIA DI AGNELLO**

lamb rump, confit mash & pumpkin purée

**GNOCCHI GAMBERI**

tiger prawns, basil & rosé sauce

## DESSERT

**CHOICE OF ONE**

**VELVETY LIMONCELLO RICOTTA CLOUD CAKE**

praline ice-cream

**VANILLA PANNA COTTA**

**AFFOGATO**

espresso & vanilla ice-cream



# 3 COURSES SET MENU SELECTION

## *Premium Selection*

**\$75 PER PERSON**

### **ENTRÉE**

**CHOICE OF ONE**

#### **ANTIPASTO PLATE**

italian cured meats, marinated olives, roasted vegetables & provolone

#### **BURRATA CURDO (V)**

fresh herbs, breadcrumbs & sundried tomato pesto

#### **GAMBERI AGLIO E PEPERONCINO**

garlic & chilli prawns in tomato sugo

### **MAIN**

**CHOICE OF ONE**

#### **CRISPY SKIN BARRAMUNDI**

smashed potatoes, blistered tomatoes & olives

#### **PORK SALTIMBOCCA**

pork loin, sage, prosciutto, white wine & roasted rosemary potatoes

#### **LINGUINI PAESANO**

chicken, avocado, sundried tomatoes & pesto cream

### **DESSERT**

**CHOICE OF ONE**

#### **VELVETY LIMONCELLO RICOTTA CLOUD CAKE**

praline ice-cream

#### **TIRAMISU**

#### **CHEESE PLATE**

figs, almonds & strawberries



# 3 COURSES SET MENU SELECTION

## *Classic Italian Favourites*

**\$65 PER PERSON**

### **ENTRÉE**

**CHOICE OF ONE**

#### **BRUSCHETTA (V)**

cherry tomato confit, basil & balsamic glaze

#### **ARANCINI (V)**

porcini mushroom & mozzarella

#### **FRITTO MISTO**

prawns & calamari with spicy mayonnaise and mint oil

### **MAIN**

**CHOICE OF ONE**

#### **SPAGHETTI BOLOGNAISE**

slow-cooked beef & tomato ragu

#### **LINGUINI BOSCAIOLA**

bacon, mushrooms, shallots, white wine & cream

#### **CHICKEN SCALLOPINI MARSALA**

calabrese potatoes, roasted carrots & zucchini

### **DESSERT**

**CHOICE OF ONE**

#### **VANILLA PANNA COTTA**

berry compote & double cream

#### **TIRAMISU**

coffee liqueur & kahlua cream

#### **SOFT CHOCOLATE CAKE**

strawberries & double cream





# Rico's

*la trattoria ristorante*

## **BUFFET MENU OPTION 2**

**\$72 PER PERSON (MIN 40 GUESTS)**

### **STARTERS & ANTIPASTI**

**CHEESY GARLIC CIABATTA BREAD**  
**PROSCIUTTO & BURRATA WITH TOASTED CIABATTA**  
**ARANCINI (V)**

filled with porcini mushrooms & mozzarella

### **FRITTO MISTO**

prawns & calamari with spicy mayonnaise & mint oil

### **PASTA SELECTION**

**PAPPARDELLE SAFFRON AGLIO OLIO**  
prawns, cherry tomatoes, garlic & parmesan

### **LINGUINI PAESANO**

chicken, avocado, sundried tomatoes & pesto cream

**FETTUCCINE AL BASILICO ALL'ORTOLANA (V)**

grilled vegetables in tomato basil sauce

### **MAIN COURSES**

**CRISPY SKIN BARRAMUNDI**

lemon, blistered tomatoes & olive

**SCALOPPINE DI VITELLO AL MARSALA**

### **SIDES**

**ROASTED POTATOES**

**ROCKET, PEAR & WALNUT SALAD WITH A HONEY &  
BALSAMIC DRESSING**

**SEASONAL ROASTED VEGETABLES**

### **DESSERT**

**TIRAMISU WITH COFFEE LIQUEUR CREAM**  
**VELVETY LIMONCELLO RICOTTA CLOUD CAKE**



# Rico's

*la trattoria ristorante*

## **BUFFET MENU OPTION 1**

**\$58 PER PERSON (MIN 40 GUESTS)**

### **STARTERS & ANTIPASTI**

#### **BRUSCHETTA (V)**

toasted garlic bread, cherry tomato confit, basil pesto & balsamic glaze

#### **OLIVE PICCANTI (V)**

marinated italian olives with ciabatta

#### **ANTIPASTO PLATTERS**

prosciutto, mortadella, salami, roasted vegetables & provolone cheese

### **PASTA SELECTION**

#### **SPAGHETTI BOLOGNAISE**

slow-cooked beef & tomato ragù

#### **LINGUINI BOSCAIOLA**

bacon, mushrooms & shallots in white wine, garlic cream sauce

#### **GNOCCHI POMODORO (V)**

tomato sugo & basil

### **MAIN COURSES**

#### **CHICKEN SCALLOPINI MARSALA**

#### **PORK SALTIMBOCCA**

sage, prosciutto

### **SIDES**

#### **ROASTED ROSEMARY POTATOES**

#### **PANACH OF SEASONAL VEGETABLES**

#### **TOSSED GARDEN SALAD**

### **DESSERT**

#### **VANILLA PANNA COTTA WITH BERRY COMPOTE**

#### **SOFT CHOCOLATE CAKE WITH CREAM**

# BREAKFAST SET MENU 1

**\$29 PER PERSON**

**CHOICE OF ONE MAIN**

**EGGS ON TOASTED CIABATTA  
BACON & EGG PANINI ROLL (CHOICE OF SAUCE)  
CINNAMON RICOTTA PANCAKES WITH  
MAPLE SYRUP & CREAM**

**INCLUDES**

**RICO'S HOMEMADE GRANOLA WITH YOGURT  
FRESHLY BREWED TEA OR COFFEE**

**UPGRADE OPTIONS**

**ADD BACON OR ITALIAN SAUSAGE: +\$4  
ADD SMASHED AVOCADO: +\$5**

# BREAKFAST SET MENU 2

**\$36 PER PERSON**

**CHOICE OF ONE MAIN**

**BREAKFAST BREAKY WRAP**  
(scrambled eggs, spinach, avocado & tomato salsa)

**BACON & EGGS (YOUR WAY)**  
with toasted ciabatta or sourdough

**SUGO TOMATOES**  
with grilled chorizo & baked eggs

**SMASHED AVOCADO**  
with poached egg & mousseline sauce

**INCLUDES**

**RICO'S HOMEMADE GRANOLA  
FRESH JUICE OR TEA OR COFFEE**

**OPTIONAL UPGRADE**

**RICO'S BIG BREAKFAST  
(INSTEAD OF MAIN): +\$6**



# SET MENUS

## *Rico's vegetarian*

**9 COURSE \$110 PER PERSON**

**1. BREAD SERVICE (SHARED)**

parsley garlic ciabatta, cheesy garlic ciabatta

**2. NIBBLES (SHARED) OLIVE PICCANTI (V)**

**3. COLD ANTIPASTO BURRATA CRUDO (V)**

fresh herbs & breadcrumbs with sundried tomato pesto

**4. HOT ENTRÉE ARANCINI (V)**

porcini mushroom & mozzarella

**5. VEGETABLE COURSE HALLOUMI GRIGLIATO (V)**

rocket, walnut salad, honey & balsamic dressing

**6. PASTA COURSE (ALTERNATE SERVE)**

**FETTUCCINE AL BASILICO ALL'ORTOLANA (V)**

OR

**LINGUINI SPINACH PASTA (V)**

arrabbiata or sugo casa

**7. SECOND PASTA COURSE (ALTERNATE SERVE)**

**GNOCCHI POMODORO (V)**

OR

**LINGUINI BOSCIOLA-STYLE (V ADAPTATION)\***

(mushroom & cream, no bacon)

**8. SIDE (SHARED)**

**ROASTED POTATOES**

**PANACH OF VEGETABLES**

**9. DESSERT COURSE (ALTERNATE SERVE)**

**VELVETY LIMONCELLO RICOTTA CLOUD CAKE (V)**

OR

**SOFT CHOCOLATE CAKE (V)**

# SET MENUS

## *Rico's vegetarian*

**7 COURSE \$85 PER PERSON**

**1. BREAD SERVICE (SHARED)**

parsley garlic ciabatta bread

**2. ANTIPASTO (SHARED)**

olive piccanti (v) marinated italian olives  
served with ciabatta

**3. COLD ENTRÉE BRUSCHETTA (V)**

toasted sourdough, cherry tomato confit, basil & balsamic glaze

**4. HOT ENTRÉE ARANCINI (V)**

porcini mushroom & mozzarella

**5. VEGETABLE COURSE HALLOUMI GRIGLIATO (V)**

grilled halloumi on rocket & walnut salad with honey & balsamic dressing

**6. PASTA COURSE (ALTERNATE SERVE)  
FETTUCCINE AL BASILICO ALL'ORTOLANA (V)**

grilled vegetables in rich tomato basil sauce

**OR**

**GNOCCHI POMODORO (V)**

tomato sugo & basil

**7. DESSERT (ALTERNATE SERVE)**

**TIRAMISU (V)**

**OR**

**VANILLA PANNA COTTA (V)** with berry compote

# SET MENUS

## *Degustation menu one*

**7 COURSE FOR 2 \$95 PER PERSON**

**BRUSCHETTA (V)**

toasted panini, tomato confit, basil & balsamic glaze

**ARANCINI (V)**

filled with porcini mushrooms & mozzarella

**LINGUINI PAESANO**

chicken, avocado, sundried tomatoes & pesto cream

**PORK SALTIMBOCCA** pork loin fillet, lemon, sage, prosciutto, white wine, tomatoes, parmesan

**SCALOPPINE DI VITELLO CON UNA RICCA  
CREMA AL MARSALA**

**PANACH OF VEGETABLES & ROASTED SPUDS**

**TIRAMISU (V)**

with coffee liquor & kahlua cream

## *Degustation menu four*

**9 COURSE FOR 4 OR MORE \$120 PER PERSON**

**CHEESY GARLIC CIABATTA BREAD**

**ANTIPASTO PLATE**

with prosciutto, mortadella, salami, marinated olives, roasted vegetable & provolone cheese with ciabatta

**FRITTO MISTO**

prawns, calamari, served with spicy mayonnaise & mint oi

**SPAGHETTI MARINARA**

assorted seafood in sugo, basil sauce

**LINGUINI BOSCAIOLA**

bacon, mushrooms & shallots in white wine & cream

**CRISPY SKIN BARRAMUNDI**

oven baked served with lemon, smashed potatoes, blistered cherry tomatoes & kalamata olives

**VITELLO AL PARMIGIANO**

seasoned crumbed parmesan calabrese veal steak topped with tomato basil mozzarella

**PANACH OF VEGETABLES & ROASTED SPUDS**

**VELVETY LIMONCELLO RICOTTA CLOUD CAKE**

with praline ice-cream

# Rico's

## la trattoria ristorante

Welcome to Rico's Ristorante – The Perfect Setting for Your Special Occasion

At Rico's Ristorante, we believe that every celebration deserves exceptional food, genuine hospitality, and an atmosphere that brings people together. Whether you are planning an intimate gathering, a milestone celebration, a corporate event, or a family function, our restaurant provides the ideal setting to make your occasion truly memorable.

Inspired by traditional Italian cooking and modern flair, our menus are crafted with a strong focus on flavour, freshness, and quality ingredients. From beautifully prepared antipasto and handmade pastas to refined main courses and classic Italian desserts, every dish reflects our passion for honest, well-balanced cuisine. Our team takes pride in delivering food that is generous, vibrant, and designed to be shared and enjoyed.

Rico's Ristorante offers flexible dining options, including set menus, degustation experiences, shared feasts, and buffet-style service, all tailored to suit your event style and budget. We are happy to accommodate dietary requirements and customise menus to ensure every guest feels considered and cared for.

What truly sets Rico's apart is our professional and attentive team. From your initial enquiry through to the final course, we work closely with you to understand your vision and ensure every detail is thoughtfully planned and seamlessly delivered. Our goal is to create a relaxed, welcoming experience where you and your guests can focus on enjoying the moment.

We invite you to speak with our team to discuss your upcoming function and discover how Rico's Ristorante can bring authentic Italian warmth, flavour, and hospitality to your special occasion.

We look forward to welcoming you and your guests.

**RICO'S RISTORANTE**

