

Rico's

la trattoria ristorante



dinner menu

antipasti & pane

BREAD & STARTERS

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PANE CIABATTA ALL'AGLIO E FORMAGGIO (g, d)	\$10
toasted ciabatta with garlic butter & melted italian cheeses	
PANE CIABATTA ALLE ERBE ITALIANE (g)	\$8
warm ciabatta infused with garlic, rosemary & extra virgin olive oil	
BRUSCHETTA CLASSICA (g, d)	\$13
tomatoes, spanish onion, basil & shaved parmigiano on toasted bread	
ZUPPA DEL GIORNO (g, d-may vary)	\$14
chef's seasonal soup served with italian herb croutons	
FRITTO MISTO (sf, e)	\$21
lightly fried prawns & calamari with spicy mayonnaise & mint oil	
ARANCINI AI FUNGHI PORCINI (d, e)	\$18
crispy risotto balls filled with porcini mushrooms & mozzarella	
PIATTO DEGUSTAZIONE (g, f, n)	\$23
smoked salmon, prosciutto, sundried tomato pesto & toasted ciabatta	
GAMBERI AL BRANDY (sf)	\$23
prawns sautéed with brandy, chilli, garlic & basil sugo	

risotti & pasta fresca

RISOTTO & PASTA

RISOTTO ZUCCA E ASPARAGI (d)	\$26
roasted pumpkin & asparagus in a creamy garlic risotto	
RISOTTO PROSCIUTTO E PISELLI (d, n)	\$28
prosciutto & peas in basil pesto cream	
RISOTTO POLLO E POMODORO SECCO	\$28
chicken & sundried tomato risotto in rich sugo	
GNOCCHI DI PATATE AI GAMBERI (g, d, sf)	\$32
potato gnocchi with tiger prawns, basil & rosé sauce	
SPAGHETTI CON POLPETTE (g, e)	\$26
house-made veal & pork meatballs in tomato garlic sauce	
LINGUINE BOSCAIOLA (g, d)	\$26
bacon, mushrooms & shallots in a white wine cream	
SPAGHETTI MARINARA (g, sf, f)	\$31
mixed seafood in a tomato basil sugo	
LINGUINE ARRABBIATA (g)	\$25
chilli, olives & garlic in a rich tomato sugo	

ALLERGEN KEY

g = gluten | d = dairy | e = egg | f = fish | sf = shellfish | n = nuts
s = soy | se = sesame | l = lupin

secondi

MAINS

PARMIGIANA DI MELANZANE (d)	\$27
layered eggplant, tomato, basil & mozzarella with roasted vegetables	
ZUPPA DI MARE ITALIANA (sf, f)	\$33
seafood stew with clams, mussels, barramundi & prawns	
POLLO AL LIMONE E CAPPERI (d)	\$34
grilled chicken with lemon caper cream & roasted vegetables	
SALMONE AL PESTO (f, d, n)	\$41
pesto-crusted salmon with a white wine lemon cream	
FILETTO DI MANZO (d)	\$47
beef medallions with chimichurri, onion jam & mash	
SCALOPPINE DI VITELLO (g, d, e)	\$38
crumbed veal with tomato, basil & mozzarella	
MAIALE ARROSTO CON PROSCIUTTO	\$36
roasted pork wrapped in prosciutto on cannellini bean stew	

dolci

DESSERTS

VANILLA PANNA COTTA (d, n)	\$16
with almond praline & double cream	
TIRAMISU AL LIMONE E FRAGOLA (g, d, e)	\$16
with mascarpone, sponge & maraschino liqueur	
TORTA AL CIOCCOLATO MORBIDA (g, d, e)	\$16
soft chocolate cake with strawberries & cream	
TORTA RICOTTA AL LIMONCELLO (g, d, e, n)	\$16
ricotta cloud cake with parline ice-cream	
AFFOGATO AL CAFFÈ	\$9
vanilla gelato with espresso	
add a shot of (frangelico, baileys, kahlua)	\$7

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