Rico's

la trattoria ristorante

dinner menu

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antipasti & pane

BREAD & STARTERS

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

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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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