

# RICCI'S

TAPAS & CICCETTI

OUR SMALL PLATES ARE INDIVIDUALLY PREPARED USING FRESH INGREDIENTS FROM LOCAL AND SPECIALIST PRODUCERS, AND WILL BE BROUGHT TO YOUR TABLE IN STAGES. WE RECOMMEND SELECTING A VARIETY OF DISHES FOR YOUR TABLE TO SHARE, TO ENJOY SOCIAL EATING AT ITS BEST!

## APERITIF

<b>MARIGOLD</b> .....	7.5
Jinzu Gin, Tio Pepe Palomino Fino, Quince, Pineapple, Pink Grapefruit	
<b>BELLINI SOUR</b> .....	7.5
Lemon infused Sauvelle Vodka, White Peach, Apricot, Prosecco (contains egg white)	
<b>COTTON TAIL</b> .....	7.5
Laurent Perrier, Watermelon, Cranberry, Strawberry, Candy Floss	

## HOUSE SHERRY

From Gonzalez Byass 75ml	
<b>TIO PEPE, FINO</b> .....	3
Super fresh, crisp and uncompromisingly dry fino with hints of toasted almond	
<b>VIÑA AB, AMONTILLADO SECO</b> .....	3.5
Young, dry Amontillado with delicate almond and hazelnut flavours	
<b>LEONOR, PALO CORTADO</b> .....	3.5
Aged for over 12 years it has fine aromas of oak, vanilla and toasted nuts. This is a staff favourite.	
<b>SOLERA 1847, OLOSOSO DULCE</b> .....	3.5
Superior dark cream sherry aged for around nine years. Superb velvety palate, with concentrated sweet raisin and figs	
<b>NECTAR PEDRO XIMÉNEZ</b> .....	4
8 years aged it is rich in complex flavours of caramel, dried fruits, mocha and spices	
<b>NOE, PEDRO XIMÉNEZ</b> .....	8
One of the world's oldest and rarest dessert wines. Aged for over 30 years it oozes raisins, figs, coffee and Christmas cake. Best enjoyed with some vanilla gelato.	

## NIBBLES

<b>SPANISH OLIVE OIL CRISPS (v)</b> .....	2.8
<b>PADRÓN PEPPERS (v)</b> .....3 Ibizan salt	
<b>MARINATED OLIVES (v)</b> .....	3
Rosemary, garlic & orange	
<b>WHIPPED GOATS CHEESE STUFFED PIQUILLO PEPPERS</b> .....	4
Jamón Ibérico crumb	
<b>SALT COD FRITTERS</b> .....	4.5
Sesame, miso, ginger & chilli	
<b>CHARGILLED PEAS IN PODS (v)</b> .....	3.5
Cornish rock salt & lemon	

## BREAD

<b>PESTO BRUSCHETTA (v)</b> .....	3.5
Duo of pesto with chargilled bread	
<b>PAN CON TOMATE (v)</b> .....	3
Toasted bread rubbed with garlic, tomato & olive oil	
<b>ALTAMURA TOAST (v)</b> .....	3
Alioli	
<b>BOQUERONES ON TOAST</b> .....	3.5
Marinated white anchovies, fennel & citrus harissa	
<b>HOUSE BREAD SELECTION (v)</b> .....	3.5
Extra virgin olive oil & balsamic	

## CURED MEATS

<b>MINI HOT CHORIZO</b> .....	5
Cooked in El Gaitero cider	
<b>JAMÓN IBÉRICO</b> .....	10
Served with your choice of celeriac remoulade, or peaches, bocconcini & basil	
<b>SERRANO HAM</b> .....	9
Green asparagus, romesco & Ibore cheese	
<b>ITALIAN &amp; SPANISH CURED MEAT PLATTER</b> .....	8
Celeriac remoulade & picos de pan	

## CHEESE

<b>ITALIAN, SPANISH &amp; ENGLISH CHEESE SELECTION</b> .....	10
Fig, nuts, biscuits & bread	
<b>GOATS CHEESE CHURROS (v)</b> .....	6.5
Truffle honey	

## VEGETARIAN

<b>SKIN-ON FRIES (v)</b> .....	2.6
Salsa brava	
<b>SWEET POTATO WEDGES (v)</b> .....	5.5
Figs, chilli, goats cheese & honey	
<b>SPICED CAULIFLOWER FRITTERS (v)</b> .....	5.5
Tomato & lemon chutney	
<b>BUTTER ROASTED BROCCOLI (v)</b> .....	5
Lemon, garlic, chilli, herbed labneh & pomegranate	
<b>TRUFFLED POTATO SALAD (v)</b> .....	10
Duck yolk, pecorino, crispy leeks & truffle shavings	
<b>CILBIR (v)</b> .....	5
Turkish eggs with yoghurt, chilli, garlic & milk crumbs	
<b>ROCKET &amp; PARMESAN SALAD (v)</b> .....	2.5
Basil oil & balsamic	
<b>HONEY MISO ROASTED AUBERGINES (v)</b> .....	6
Coriander pesto & a walnut, sesame & Szechuan pepper crumb	
<b>HISPI WHITE CABBAGE</b> .....	5.5
Som tam salad	

## FISH & SHELLFISH

<b>COCONUT CALAMARI &amp; SHRIMP</b> .....	9
Chilli jam	
<b>PAN FRIED TIGER PRAWNS</b> .....	6
Chilli & garlic	
<b>BRAISED OCTOPUS CASSOULET</b> .....	8
Roast chorizo piperade	
<b>PAN FRIED SEABASS &amp; KING SCALLOP</b> .....	8.5
Sambal potato, onion & cauliflower	
<b>PAN ROASTED HAKE</b> .....	8.5
Salmorejo & mojo verde	
<b>FISH MASALA</b> .....	6
Cucumber & yoghurt raita	

## PASTA & RISOTTO

<b>3 REGION PAELLA</b> .....	10
Shellfish, chicken, monkfish & piquillo peppers	
<b>RISI E BISI</b> .....	7
Italian style rice & peas	
<b>RICOTTA GNUDI (v)</b> .....	7
Asparagus, sage & brown butter	

## MEAT

<b>ITALIAN MEATBALLS</b> .....	4.9
Tomato sauce, parmesan	
<b>IBERICO PORK &amp; CHORIZO BURGER</b> .....	6.5
Manchego cheese, chipotle ketchup & guindilla	
<b>SLOW ROASTED SUCKLING PIG</b> .....	9
Rosemary, thyme & lemon	
<b>BARBEQUED MISO BABY CHICKEN</b> .....	10
Green beans & peanut achar	
<b>PAN FRIED DUCK BREAST</b> .....	9.5
Porcini spaghetti & shiitake mushrooms	
<b>NEW SEASON LAMB RUMP</b> .....	9
Cipollini onion, ricotta, broadbean & pea sott'olio	
<b>SEARED BEEF FILLET</b> .....	12
Spiced scallop, tempura oyster, seaweed & oyster mushroom	

## DESSERT

<b>STICKY TOFFEE PUDDING (v)</b> .....	5
Salted caramel ice cream	
<b>LEMON TART CHEESECAKE (v)</b> .....	5
Kiwi & meringue	
<b>DARK CHOCOLATE TART (v)</b> .....	5.5
Blackberries, honeycomb & crème fraîche	
<b>POACHED PEACHES (v)</b> .....	5.5
Torn semolina cake & yuzu cream	
<b>PEANUT BUTTER PANNACOTTA</b> .....	5
Caramelised banana, strawberry jam, chocolate sauce	
<b>ITALIAN ARTISAN ICE CREAM &amp; SORBET (v)</b> .....	4.5
Choose three of our delicious flavours	

## DIGESTIF

<b>CAFÉ NOISSETE</b> .....	7.5
Pistachio Infused Cognac, Hazelnut Foam, Espresso	
<b>ONE FOR THE ROAD</b> .....	7.5
Gonzalez Byass Nectar Pedro Ximenez, Bulleit Bourbon, Chocolate, Fig	
<b>7 WONDERS</b> .....	7.5
Morello Cherry, Golden Rum, Cacao, Caramel (contains egg white)	

Some of our dishes may contain nuts, if you have any special dietary requirements or allergies please speak to a member of our team. Vegetarian & gluten free variances of our dishes are available. A discretionary 10% service charge may be added to your bill.

