

RICCI'S

TAPAS & CICCCHETTI

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

RICCI SPRITZ	8
Violet, bergamot, vodka, champagne	
APERI-PEACH	7
Peach, pink gin, aperol, vodka, prosecco	
LAS SALINAS	7.5
Gin Mare, rosemary, basil, almond, apricot, pineapple, prosecco	

NIBBLES

PADRÓN PEPPERS (v)	3.5
Ibizan salt with flowers	
MIXED SPANISH OLIVES (v)	3
Marinated in-house	
FRESH BURRATA (v)	6
Caponata & toasted Ukrainian rye	
STUFFED PIQUILLO PEPPERS	4
Whipped goats cheese, Jamón Ibérico crumb	
DEVILLED WHITEBAIT	4
Salsa Brava	
CROQUETAS DE JAMON	4.5
Homemade alioli	
GRESSINGHAM DUCK-LEG CROQUETAS	4.7
Plum & Sake sauce	

BREAD

HOUSE BREAD SELECTION (v)	3.5
Extra virgin olive oil & balsamic	
PESTO BRUSCHETTA (v)	3.5
Duo of pesto with chargrilled bread	
PAN CON TOMATE (v)	3
Toasted bread rubbed with garlic, tomato & olive oil	
ALTAMURA TOAST (v)	3
Homemade alioli	
GOATS CURD & CARAMELISED ONION FLATBREAD (v)	4.7
Baby spinach & crispy chickpeas	
SOURDOUGH TOAST	4.5
Sobrasada de Majorca & wild flower honey	

SHARING BOARDS

JAMÓN IBÉRICO	10
Seasonal melon salsa, crostini	
ITALIAN & SPANISH CURED MEAT PLATTER	8
Celeriac remoulade & picos de pan	
ITALIAN, SPANISH & ENGLISH CHEESE SELECTION	10
Fig & almond wheel, artisan biscuits, walnut & treacle bread & grapes	
RTC GRANDE MEZZE (v)	18
Olives, falafel, marinated feta, flatbread, hummus, tabbouleh, padron peppers, stuffed piquillo peppers, balsamic onions	

VEGETARIAN

GOATS CHEESE CHURROS (v)	6.5
Truffle honey	
AUBERGINE PARMIGIANA (v)	5.7
With pan de yuca	
SAUTEED PORTOBELLO MUSHROOMS (v)	5.5
Fried duck egg, spiced yuzu herb crumb	
SKIN-ON FRIES (v)	2.6
Salsa brava	
PATATAS BRAVAS (v)	5
Spicy sauce & alioli	
SWEET POTATO WEDGES (v)	5.5
Figs, chilli, goats cheese & honey	
ROCKET & PARMESAN SALAD (v)	2.5
Extra virgin olive oil & balsamic	
RICCI'S POKE BOWL SALAD (v)	5.7
Rice, avocado, mango, edamame, cucumber, raddish, ponzu dressing	

FISH & SHELL FISH

PAN FRIED TIGER PRAWNS	6
Chilli & garlic	
MASALA MUSSELS	6
Coconut crème fraiche, mini naan	
FISH MASALA	6
Cucumber & yoghurt raita	
SPICED MONKFISH	8
Hazelnut Romesco, oxtail & potato anna	
FRITTO MISTO	7.5
Fresh fish and seafood, crispy fried. Lemon, rocket, alioli.	
HAKE BOCADILLO	7.5
Seaweed tempura, chorizo & black garlic butter	

PASTA

HOUSE PAELLA	9
Chicken, shellfish, chorizo	
HOMEMADE PAPPARDELLE	7.5
Slow cooked veal ragu, rosemary crumb, pecorino	
WHITE ONION RISOTTO (v)	7.5
Quails egg, Etivaz gruyere cheese	
RICOTTA GNUDI (v)	7
Roasted cherry tomato butter, truffle pecorino	

MEAT

ITALIAN MEATBALLS	4.5
Tomato sauce, parmesan	
MINI HOT CHORIZO	5
Cooked in Spanish cider	
SLOW ROAST LOCAL BELLY PORK	8
Apple & celeriac remoulade	
CHICKEN & SCALLION YAKITORI SKEWERS	8
Plum dipping sauce	
CHARGRILLED CHICKEN THIGH	7
Hazelnut Romesco, crispy leeks	
PESHWARI LAMB CHOPS	9
Coriander & mint raita	
LAMB & PEA EMPANADAS	6.5
Balsamic chimichurri	
R.T.C. BURGER	7
Chuck steak pattie, jalapenos, monteray jack, crispy onions	

DESSERT

JOE DELUCCIS GELATO (v)	4.5
Choose three flavours from our selection of Italian ice cream and sorbet	
STICKY TOFFEE PUDDING (v)	5
Salted caramel ice cream	
BAKED LEMON & RICOTTA CHEESECAKE (v)	5.7
Fresh raspberries, limoncello curd	
SANTIAGO TART (v)	6
White chocolate ice cream, toasted Marcona almonds	
TIRAMISU (v)	5
Italian sponge fingers, Musetti espresso, coffee liqueur, whipped cream	
SALTED CARAMEL CHURROS (v)	6
Chocolate & hazelnut sauce, vanilla ice cream	

HOUSE SHERRY - 50ml

TIO PEPE, FINO	2.7
Super fresh, crisp and uncompromisingly dry fino with hints of toasted almond. Best enjoyed with Jamon iberico, olives, croquetas and mild cheeses.	
MANZANILLA	2.8
Made by the sea, where the humid, salty air gives a salty tang with notes of apple, straw; nutty finish. Best enjoyed with seafood and hams.	
AMONTILLADO	3
Amber colour, semi-dry with flavours of almonds and toasted wood from the oak barrels. Best enjoyed with fish, chicken and cheeses.	
OLOROSO	3
Amber colour, semi-dry, velvety, with intense complex flavour of chocolate, caramel and roasted almonds. Best enjoyed with red meats and cheeses.	
PEDRO XIMENEZ	3.2
Naturally sweet grapes give a dark mahogany colour, highly aromatic with notes of raisins, liquorice, chocolate and burnt caramel. Best enjoyed with blue cheeses, desserts and ice cream.	

DIGESTIF

BAD & BIJOU	7.5
Half Crown gin, Green chartreuse, Regal red vermouth	
MEXICAN JASMINE	7.5
Mezcal & jasmine	
MALAGA MARTINI	7.5
Plantation 5, Pedro ximenez, Musetti espresso	

Food Allergy? Many of our dishes can be adapted to suit most dietary needs – many are gluten free. However, our kitchen handles some allergen ingredients, so we cannot guarantee complete exclusion of traces of these ingredients. Please speak to our staff about individual ingredients in your meal when ordering so we can advise you on content and adjust accordingly. For larger parties, an optional 10% service charge may be added to your bill.

www.ricciatapasandcicchetti.co.uk
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