



3 COURSE SET MENU - £70PP

WITH A COMPLIMENTARY GLASS OF CHAMPAGNE

STARTER

RICCO EXPERIENCE MINI STARTER TRIO

SALMON CARPACCIO

Salmon Carpaccio, served alongside radishes and a refreshing citronette dressing.

MEDITERRANEAN CRISPY DUET

Perfectly fried zucchini and calamari, served with a side of Aioli sauce.

✓ MISO ARANCINI

Crispy Arancini, stuffed with Taleggio cheese and miso. served with a white truffle creamy sauce

*Please note for vegetarians, you will receive the full Miso Arancini Platter

MAINS

MAIN COURSES: CHOOSE ONE MOUTH-WATERING OPTION AS YOUR MAIN

✓ TRUFFLE PIZZA

Chestnut mushrooms, truffle sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh truffle shavings.

✓ MARGHERITA

San Marzano tomato sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

DIAVOLA

San Marzano tomato sauce, spicy salami (Spianata), fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

LOBSTER LINGUINI

Lobster linguini is a pasta dish with tender lobster meat in a rich sauce made with tomatoes, garlic, shallots, white wine, butter, and herbs.

DUCK RAGU TAGLIATELLE

the exquisite combination of tender duck and al dente egg tagliatelle, elegantly adorned with the richness of Parmesan cheese.

✓ SORRENTINA GNOCCHI

Experience a burst of flavors with our Gnocchi Sorrentina – soft potato dumplings enveloped in a rich tomato sauce, melted mozzarella, and fresh basil.

BEEF TAGLIATA

Sirlon Beef Tagliata served with Rocket salad, Cherry Tomatoes, Grana Shavings, and Balsamic Reduction.

GRILLED BONELESS BABY CHICKEN

grilled boneless baby chicken, served alongside a medley of grilled vegetables.

PAN-FRIED SEABASS

pan-fried seabass fillet, accompanied by vibrant sautéed spinach and a burst of citrusy flavor from lemon zests.

PAN-FRIED SALMON

pan-fried salmon, served atop a velvety creamy potato purée and accompanied by perfectly grilled asparagus.

DESSERT

DESSERTS: FINISH OFF WITH A SWEET TREAT

CHOCOLATE FLAN

velvety chocolate flan, accompanied by a touch of brandy, a dollop of apricot jam, and a scoop of creamy vanilla ice cream

TIRAMISÚ

Homemade fresh tiramisu, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone,