

# RICCI'S

TAPAS & CICCCHETTI

ALL OUR DISHES ARE INDIVIDUALLY PREPARED USING FRESH INGREDIENTS FROM LOCAL OR SPECIALIST PRODUCERS. YOUR DISHES WILL BE COOKED & BROUGHT TO YOUR TABLE IN STAGES, AS EACH INDIVIDUAL DISH IS READY

## APERITIFS

WHITE PORT & TONIC	7
White port, cucumber tonic, elderflower, pink grapefruit	
CLOVER CLUB	8
Rives strawberry gin, wild strawberry vermouth, lemon juice, raspberry syrup, egg white	
STEEL BREEZE	8
Basil infused vodka, pressed orange juice, moscatel, contratto bitter	

## NIBBLES

SPANISH OLIVE OIL CRISPS (v)	2.8
PADRÓN PEPPERS (v)	3
Ibizan salt	
MARINATED OLIVES (v)	3
Rosemary, garlic & orange	
HOMEMADE PANZEROTTI	4
Sunblushed tomato, sobrasada, olive & basil	
HOT GUINDILLAS (v)	1.9
Spicy pickled green chillies	
WHIPPED GOATS CHEESE STUFFED PIQUILLO PEPPERS	4
Jamón Ibérico crumb	

## BREAD

HOUSE MIXED BREAD (v)	3.5
Extra virgin olive oil & balsamic	
PESTO BRUSCHETTA (v)	2.9
Duo of pesto with chargrilled Italian bread	
PAN CON TOMATE (v)	2.7
Toasted bread rubbed with garlic, tomato & olive oil	
ALTAMURA TOAST (v)	2.9
Alioli	
PIGS HEAD BRUSCHETTA	3.5
House pickled vegetables	

## CURED MEATS

MINI HOT CHORIZO	5
Cooked in El Gaitero cider	
JAMÓN IBÉRICO	8
Celeriac remoulade	
ITALIAN & SPANISH CURED MEAT PLATTER	7.6
Celeriac remoulade and picos de pan	
SERRANO GRAN RESERVA	7.5
Honey and harissa charred cauliflower & manchego cheese	
BAROLO CURED BEEF CARPACCIO	8
Baby beetroots, parsnips & pecorino toscano	

## OUR RECOMMENDATION

JAMON IBERICO CEBO 50g	12
A ham of exceptional quality that comes from a small farm about 30km outside of Barcelona. The pigs are allowed to roam freely around the meadow where they are fed on a mixed compound of grains and fodder. The majority of Iberico hams are produced on a very large scale, however this producer works on a much smaller scale, the taste and the effort required makes this a truly artisanal product.	

Enjoy with...

LA INA FINO JEREZ EMILIO LUSTAU 15% 50ml	3
Dry medium-bodied Sherry with fresh apple, almond & yeast flavours.	

For alternative Sherries please ask your server for our full list.

## CHEESE

ITALIAN, SPANISH & ENGLISH CHEESE SELECTION (v)	10
Fig & almond wheel, biscuits & bread	
GOATS CHEESE CHURROS (v)	6.5
Truffle honey	

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 will be added to your bill.

## VEGETARIAN

SKIN-ON FRENCH FRIES (v)	2.6
Salsa brava	
SWEET POTATO WEDGES (v)	5
Figs, chilli, goats cheese & honey	
SPICED CAULIFLOWER FRITTERS (v)	5.2
Tomato & lemon chutney	
CHARGRILLED BUTTERNUT SQUASH (v)	7
Truffled burrata & sherry soaked raisins	
LENTIL DHAL (v)	6
With spiced caraway chips	
ROASTED KALE (v)	4.5
Garlic, chilli, lemon & parmesan	
ROCKET & PARMESAN SALAD (v)	2.5
Basil oil & balsamic	
HONEY MISO ROASTED AUBERGINES (v)	6
With coriander pesto and a walnut, sesame & Szechuan pepper crumb	
SHAKSHUKA	5
Eggs poached in spicy tomato sauce with peppers, garlic & cumin	

## FISH & SHELLFISH

POLPO ALLA LUCIANA	7
Traditional octopus stew, black fusilli pasta	
PAN-FRIED TIGER PRAWNS	6
Chilli & garlic	
PAN-FRIED COD MASALA	6
Cucumber & yoghurt raita	
SEAFOOD COCA MALLORQUINA	7
Spanish flatbread with roasted red peppers, tomato and mixed seafood	
BAKED CATALAN COD	9
Courgette, tomato & peppers	
CHARGRILLED SQUID	8
Salad of tomato, red onion, caperberries	

## PASTA & RISOTTO

SMOKED COD RISOTTO	7
Spinach & soft duck yolk	
RABBIT CACCIATORE	9
Orecchiette pasta, wild mushrooms & pancetta	
CRISP BLUE CHEESE GNOCCHI (v)	7
Marinated beetroots, blue valdeon cheese, chargrilled broccoli & toasted pinenuts	

## MEAT

ITALIAN MEATBALLS	4.9
Tomato sauce, parmesan	
IBÉRICO PORK & RIOJAN CHORIZO BURGER	7
Bourbon glazed pulled veal tail and a blend of chorizo ketchup and Sugar Shanes hot sauce	
SLOW ROASTED IBÉRICO SUCKLING PIG	9
Rosemary, thyme & lemon	
MARINATED FLANK STEAK	10
In oregano, tomato & soy. With Tuscan panzanella salad	
MILK FED SPANISH SUCKLING LAMB	9
Burnt aubergine and butterbean hummus, ratatouille, giant cous cous	
CHICKEN THIGH IN TOMATO SAUCE WITH GREEN OLIVES	8
Manzanilla & Ras el hanout	
PANCETTA WRAPPED RABBIT LOIN	9.5
Truffled macaroni, pancetta & crispy shallots	

## DESSERT

GELUPO GELATO & SORBETTI (v)	4.5
Artisan ice cream & sorbet; choose three of our delicious flavours	
LIME CHEESECAKE (v)	4.7
Almond & hazelnut clusters & meringue	
GRANDPA'S BALLS (v)	5.5
Chocolate dipping sauce	
STICKY TOFFEE PUDDING (v)	4.7
Salted caramel ice cream	
PISTACHIO & RASPBERRY SANTIAGO TART (v)	5
Ricotta & sour cherry ice cream	
PLUM & FIG FLOURLESS CAKE (v)	4.8
Plum compote & clotted cream	

01422 646 422 - HALIFAX@RICCISTAPASANDCICCCHETTI.CO.UK

0113 856 0011 - LEEDS@RICCISTAPASANDCICCCHETTI.CO.UK

Instagram Twitter Facebook #DIEHAPPY

RICCISTAPASHX  
RICCISTAPASLS

