

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

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

HOUSE SHERRY

From Gonzalez Byass 75ml	
TIO PEPE, FINO	3
Super fresh, crisp and uncompromisingly dry fino with hints of toasted almond	
VIÑA AB, AMONTILLADO SECO	3.5
Young, dry Amontillado with delicate almond and hazelnut flavours	
LEONOR, PALO CORTADO	3.5
Aged for over 12 years it has fine aromas of oak, vanilla and toasted nuts. This is a staff favourite.	
SOLERA 1847, OLOROSO DULCE	3.5
Superior dark cream sherry aged for around nine years. Superb velvety palate, with concentrated sweet raisin and figs	
NECTAR PEDRO XIMÉNEZ	4
8 years aged it is rich in complex flavours of caramel, dried fruits, mocha and spices	
NOE, PEDRO XIMÉNEZ	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

PORK SNACKLING	3
PADRÓN PEPPERS (v)	3
Ibizan salt	
MARINATED OLIVES (v)	3
Rosemary, garlic & orange	
WHIPPED GOATS CHEESE STUFFED PIQUILLO PEPPERS	4
Jamón Ibérico crumb	
SPICED FISH FRITTERS	4.5
Sesame, miso, ginger & chilli	
JAMÓN & GOATS CHEESE CROQUETAS	4.5
Alioli	

BREAD

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
Alioli	
BOQUERONES ON TOAST	3.5
Marinated white anchovies, fennel & citrus harissa	
HOUSE BREAD SELECTION (v)	3.5
Extra virgin olive oil & balsamic	

CURED MEATS

MINI HOT CHORIZO	5
Cooked in El Gaitero cider	
JAMÓN IBÉRICO	10
Celeriac remoulade	
TRIO OF CHORIZO	9
Iberico, smoked chorizo de Leon & Riojano chorizo, with rosemary manchego & new season dried baby figs	
ITALIAN & SPANISH CURED MEAT PLATTER	8
Celeriac remoulade & picos de pan	

CHEESE

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

VEGETABLES & SALADS

SKIN-ON FRIES (v)	2.6
Salsa brava	
SWEET POTATO WEDGES (v)	5.5
Figs, chilli, goats cheese & honey	
SPICED CAULIFLOWER FRITTERS (v)	5.5
Tomato & lemon chutney	
BUTTER ROASTED BROCCOLI (v)	5
Lemon, garlic, chilli, herbed labneh & pomegranate	
MUSHROOM PARMIGIANA (v)	8
Garlic & thyme schiacciata bread	
ZUCCHINI, PEA & PARMESAN TORTILLA (v)	6
Cooked to order (Please allow 20 minutes)	
ROCKET & PARMESAN SALAD (v)	2.5
Basil oil & balsamic	
HONEY MISO ROASTED AUBERGINES (v)	6
Coriander pesto & a walnut, sesame & Szechuan pepper crumb	
ROASTED BABY POTATOES	5.5
Stuffed with sobrasada & spring onion, topped with a fried quails egg	

FISH & SHELLFISH

FRITTO MISTO	10
Seasonal fried fish & seafood, lemon mayo & rocket	
PAN FRIED TIGER PRAWNS	6
Chilli & garlic	
BRAISED OCTOPUS CASSOULET	8
Roast chorizo piperade	
PAN FRIED SEABASS & KING SCALLOP	8.5
Sambal potato, onion & cauliflower	
TEMPURA OF SOFT SHELLED CRAB	10
Roasted almonds, chilli, garlic & ginger	
FISH MASALA	6
Cucumber & yoghurt raita	

PASTA & RISOTTO

3 REGION PAELLA	10
Shellfish, chicken, monkfish & piquillo peppers	
ARROZ DE POBRE (POOR MAN'S RICE)	8
Black risotto, squid & alioli	
PUMPKIN GNOCCHI (v)	7
Gorgonzola cream & crispy shallots	
SEAFOOD LINGUINE	8.5
Chilli, garlic, olive oil, lemon	

MEAT

ITALIAN MEATBALLS	4.9
Tomato sauce, parmesan	
CHARGRILLED LAMB RIBS	8.5
Chipotle coleslaw	
SLOW ROASTED LOCAL BELLY PORK	8
Lemon, garlic & thyme	
OX CHEEK BENEDICT	9
Jamón waffle, duck egg & hollandaise	
CHARGRILLED VENISON HAUNCH STEAK	9
Potatoes, kale & beetroot	
HALF A BABY SATAY CHICKEN	8.5
Green beans, chilli oil & peanuts	
IBÉRICO PORK & CHORIZO BURGER	6.5
Manchego cheese, chipotle ketchup & guindilla	

DESSERT

STICKY TOFFEE PUDDING (v)	5
Salted caramel ice cream	
LEMON CURD CHEESECAKE (v)	5
Kiwi & meringue	
DARK CHOCOLATE TART (v)	5.5
Blackberries, honeycomb & ice cream	
VANILLA & PEDRO XIMÉNEZ POACHED PEARS (v)	6
Flourless orange cake & yuzu cream	
TIRAMISU PARFAIT (v)	5.5
Candied nuts & vanilla cream	
ITALIAN ARTISAN ICE CREAM & SORBET (v)	4.5
Choose three of our delicious flavours	

DIGESTIF

CAFÉ NOISSETTE	7.5
Pistachio Infused Cognac, Hazelnut Foam, Espresso	
ONE FOR THE ROAD	7.5
Gonzalez Byass Nectar Pedro Ximenez, Bulleit Bourbon, Chocolate, Fig	
7 WONDERS	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.

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