



DIETARY REQUIREMENTS

(v) Vegetarian. | (gf) Gluten-free | (gf*) Can be adapted for gluten free diet.
Please ask to see our vegan menu.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER, AS NOT ALL INGREDIENTS CAN BE LISTED. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.

BREAKFAST

Served 9:00 – 11:45

SOURDOUGH CRUMPETS (v) (gf*)	7.5
Topped with caramelised onions, Richard III Wensleydale, poached eggs, English mustard hollandaise	
BUTTERMILK PANCAKES (v)	7.5
With your choice of Nutella or maple syrup and berries.	
RICCI'S HOUSE BREAKFAST (gf*)	8.5
Local sausage, smoked back bacon, black pudding, free range eggs, field mushroom, vine tomatoes, baked beans, toast.	
BBQ ALUBIA BEANS (v) (gf*)	7.5
Sourdough toast, poached eggs, feta, chives.	
COLOMBIAN EGGS (gf*)	8
Scrambled free range eggs with chorizo, chilli, spring onion, on pane di Altamura toast.	
CROQUE RICCI (gf*)	7.5
Toasted brioche sandwich with serrano ham, etivaz gruyere and béchamel, topped with fried duck egg.	
BREAKFAST CIABATTA (gf*)	5
Your choice of smoked back bacon or local sausage.	
SMOKED SALMON & SCRAMBLED EGGS (gf*)	8
Sourdough bagel, watercress, pumpkin seeds, lemon.	

EXTRAS

Add any of the following to your breakfast:

BLACK PUDDING 1.5 / SMOKED BACK BACON 2 / LOCAL SAUSAGE 1
HASH BROWNS 1.5 / SMOKED SALMON 4 / HALF AVOCADO 1.5
TWO EGGS, ANY STYLE 1.5 / TOAST 0.75 / CONSERVES 1

SMOOTHIES

Served 9:00 – 15:00

FRUIT SMOOTHIE (v) (gf)	3
A blend of today's fresh fruit and berries.	
GREEN JUICE (v) (gf)	4
Apple, kale, cucumber, celery, lemon and ginger.	
BANANA BLAST (v) (gf)	4
Banana, peanut butter, cacao, honey and Greek yoghurt.	

SANDWICHES

Served 12:00 – 17:00

Please see our specials board for today's seasonal sandwiches.

FOR THE TABLE

Served 12:00 – close

OLIVES (v) (gf)	3.5
A mixture of Italian and Spanish olives marinated in-house.	
HOMEMADE BREAD (v)	4.5
Warmed focaccia and coca bread served with extra virgin olive oil, balsamic and alioli.	
MINI HOT CHORIZO (gf)	4.5
Cooked in Spanish cider.	
PADRON PEPPERS (v) (gf)	4
Fried small green Spanish peppers topped with Ibizan sea salt.	
PESTO BRUSCHETTA (v) (gf*)	4.5
Homemade Genovese green pesto and sun-blushed tomato pesto, served with bruschetta	

TO START

Served 12:00 – close

OSSOBUCO MILANESE ARANCINI	7
Braised veal and saffron risotto balls with parsley alioli and tomato chimichurri	
TEMPURA OF TIGER PRAWNS	7.5
Wakame seaweed, sweet chilli, red curry mayo.	
CRISPY BABY SQUID	6.5
Rocket, lemon, jalapeno alioli.	
BURRATA PUGLIESE (v) (gf*)	8
Handmade burrata with fresh figs, bittersweet fig compote, roasted pistachios and toast	
HAND CARVED IBERICO HAM (gf*)	12
With tomato bread, padron peppers and Ibizan salt	

ANTIPASTI

Served 12:00 – close

HOUSE ANTIPASTO (gf*)	12
Cured Tuscan meats, artisan cheeses, house arancini, Puglian taralli, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.	
VEGETARIAN ANTIPASTO (v) (gf*)	12
Aubergine and scamorza arancini, sweet potato and halloumi spring roll, artisan cheese, spiced hummus, almond flatbread, pesto bruschetta, melon, olives, chargrilled Mediterranean vegetables, salad.	

SALADS

Served 12:00 – close

PAN-FRIED RED SHRIMP & BONITO TUNA SALAD (gf)	13
Wakame seaweed, cos lettuce, crunchy vegetables, soy, ginger, chilli.	
CHICKEN CAESAR SALAD (gf*)	12.5
Chargrilled chicken breast over a salad of Romaine lettuce, anchovy, bacon, croutons, creamy parmesan dressing, boiled egg.	
GOATS CHEESE & SWEET POTATO SALAD (gf)	13
Bocconcino di Capra goats cheese with sweet potato, baby spinach, spiced walnuts and lentils with pedro ximenez sherry vinegar	

GNOCCHI & RISOTTO

Served 12:00 – close

GNOCCHI POLPO (gf*)	15
Handmade potato gnocchi, pan fried octopus, lilliput capers, sweet paprika, baby plum tomatoes, chorizo.	
ARTICHOKE RISOTTO (v) (gf)	15
With Leeds blue soft pecorino and olive oil pearls	

PASTA

Served 12:00 – close

All our pasta is made fresh and daily in our restaurant using the finest Italian flours and fresh eggs. Gluten free and vegan pasta is available on request.

CRAB LINGUINE (gf*)	15
Fresh crab meat, fiery chilli, fresh garlic, cherry tomatoes, parsley and extra virgin olive oil with our homemade linguine.	
SEAFOOD LINGUINE (gf*)	16
Today's fresh seafood and fish tossed in our house San Marzano tomato sauce with garlic and chilli.	
HOMEMADE VENISON RAGU (gf*)	14
Scialatielli pasta and crunchy horseradish pangrattato.	
RIGATONI BOLOGNESE (gf*)	10.5
Beef and pork ragu with fresh pasta tubes, topped with crunchy breadcrumbs.	
HOUSE LASAGNA	12.5
Fresh pasta sheets layered with wild boar ragu, buffalo mozzarella, duck egg, speck, basil, San Marzano tomato sauce.	
GNOCCHETTI SARDI SALSICCIA (gf*)	13
Sardinian style pasta shells with Tuscan sausage, broccoli, black cabbage, fresh chilli, extra virgin olive oil, chicken stock	
HOMEMADE PAPPARDELLE CARBONARA (v) (gf*)	13
Portobello mushrooms, sherry cream sauce, egg yolk, parmesan and fresh pasta ribbons	

MAIN COURSE

Served 12:00 – close

AUBERGINE PARMIGIANA (v)	12.5
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce and basil, baked in the oven and topped with pangrattato and rocket.	
HOUSE BURGER (gf*)	15
Chargrilled beef short rib and belly pork burger, served in a brioche bun with streaky bacon, aged cheddar, salad, pickles, jalapeno mayo, side of fries.	
COURGETTE & TALEGGIO SCHNITZEL (v)	13
With patatas bravas	
CHICKEN MILANESE (gf*)	17
Free range chicken breast, in homemade breadcrumb, topped with fried egg and a rocket and truffle pecorino salad	
CHARGRILLED IBERICO PORK PRESA (gf)	20
Roast potatoes, chorizo and morcilla, topped with fried egg and alioli	
CHARGRILLED STEAK (gf*)	
Grass-fed aged beef sourced from local farms. Served with hand-cut chips, cherry vine tomatoes and grilled field mushroom. Choose from:	
10oz RIBEYE	21
10oz SIRLOIN	21
8oz FILLET	25

SIDES & SAUCES

Served 12:00 – close

STEAK SAUCE (gf)	2
Peppercorn, creamy garlic, mushroom, blue cheese, anchovy hollandaise.	
HAND-CUT CHIPS (v) (gf)	3
Sea salt, alioli.	
SKIN-ON FRIES (v) (gf)	3
Sea salt, salsa brava.	
SWEET POTATO FRIES (v) (gf)	4
Parmesan, truffle oil.	
ROCKET & PARMESAN SALAD (v) (gf)	3
Extra virgin olive oil and balsamic vinegar.	
CAESAR SALAD (v) (gf*)	3
Romaine lettuce in creamy Caesar dressing, parmesan, croutons.	
TENDERSTEM BROCCOLI (v) (gf)	4.5
With garlic, chilli and olive oil	

DESSERTS & CHEESE

Served 12:00 – close

STICKY TOFFEE PUDDING (v)	5
Salted caramel sauce, vanilla ice cream.	
SPICED APPLE PANNACOTTA (v) (gf*)	6
With ginger bread crumble and apple compote	
HOMEMADE CANNOLI (v)	6
Fried Italian pastry shells with sweet ricotta filling. Please ask for today's flavour.	
TIRAMISU (v)	4.5
Italian sponge fingers, Musetti espresso, boozy mascarpone cream.	
GELATO & SORBETTO (v) (gf*)	4.5
3 flavours of your choice.	
AFFOGATO (v) (gf*)	4.5
Vanilla gelato, coffee espresso. Add a house liqueur (£2).	
CHEESEBOARD (gf*)	6.5 / 8.5
Select 3 or 5 cheeses from today's selection, from soft and mild through to piquant blue. Served with artisan biscuits, grapes and membrillo.	

COFFEE & CHOCOLATE

Caffe Musetti Evoluzione- 100% arabica, this award-winning Italian coffee is smooth and gentle, with refined acidity.

ESPRESSO / MACCHIATO	2
AMERICANO	2.5
CAPPUCCINO / CAFFE LATTE / FLAT WHITE	2.5
FLAVOURED LATTE Vanilla / Caramel	3
LIQUEUR COFFEE	5.5
CAFFE MOCHA	2.75
HOT CHOCOLATE	2.75

TEA

ENGLISH BREAKFAST TEA	2.5
EARL GREY	2.5
PEPPERMINT	2.5
GREEN TEA	2.5

Non-dairy milks: Soya or Oat milk

OPENING HOURS -

Monday to Thursday - 9:00 - 21:00 (last orders)
Friday to Saturday - 9:00 - 21:15 (last orders)
Sunday - Closed

GIFT VOUCHERS -

Our gift vouchers are the perfect way to celebrate a special occasion or just to say thank you. Ask one of our team to purchase a gift card, or shop online to purchase our e-vouchers.

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