



riccardo
restaurant

STARTERS

Local beef tartare

€ 15

Prosciutto crudo Limited Edition "Carpegna" with fermented vegetables

€ 14

***Marinated salmon, beetroot, sauce and Mayonnaise*

€ 16

Smoked Black Angus and cheese cream "Taleggio"

€ 15

Tuna from mediterranean sea in vinegar, white soia sauce

€ 17

FIRST COURSES

Durum wheat spaghetti, BLACK GARLIC and chili pepper

€ 13

Fresh pasta Tagliolini with lake fish ragu

€ 14

Carnaroli rice, OF THE DAY

(min. 2 people)

€for personà different tipologi rice

•Paccheri of durum wheat with my tomatoes, burrata and little caviar

€ 14

SECOND COURSES

•Codfish idea.....

€ 22

***Sautéed squid, horseradish, peppers and Taggiasche olives*

€ 20

• "Beef in oil" with polenta BIO "Salera"

€ 19

Sliced Beef Steak breed LIMOUSINE and aromatic potatoes

€ 22

MY SELECTION OF CHEESE.....€ S.Q.