

DINNER

SOUPS & STARTERS

Pea Soup bayonne crisp, pan-fried scallops (*contains pork*) 18

Smoked Duck & Orange Consommé clear double-boiled broth, garden seasonal vegetables 13

ⓧ **Ricarda's Caprese** heirloom tomato carpaccio, burrata gelato, basil foam 15

ⓧ **Candied Walnut Salad** manchego, gorgonzola dolce, figs, apple, tomato 19

Octopus Salad warm octopus served over cherry tomatoes, brioche crouton, scallion, squid ink beurre blanc 19

Veal Carpaccio truffle honey, feta, fresh apple 18

Foie Gras pan-seared, duck prosciutto, fig-cardamom jam, pomegranate glaze 23

Tuna & Salmon Crudo sushi-grade tuna and wild citrus-cured salmon, pickled and compressed watermelon 21

Lobster Sliders on homemade brioche buns, saffron aioli, watercress, shoestring fries (*three to an order*) 23

ⓧ **Baked Feta Soufflé** smoked corn custard, almond and grape vinaigrette 17

Fritto Misto a variety of seafood and vegetables, battered and deep-fried (*also available as vegetarian option*) 18

Charcuterie Platter selection of cured meats (*serves two*) 26
add a selection of cheeses 7

HOMEMADE PASTA

ⓧ **Mushroom Linguine** mixed wild mushrooms, marsala cream sauce 19

Lemon-Saffron Linguine with calamaretti, chargrilled peppers, hon shimeji mushrooms 20

Pappardelle with duck ragu, porcini mushrooms, parmigiano-reggiano 19

ⓧ **Ravioli** filled with burrata, truffle cream, wild mushrooms, aged parmigiano 20

Duck Confit Tortellini with butternut squash velouté 17

Prawn & Saffron Risotto king prawns, fava beans, pecorino cheese 17

FLATBREADS

ⓧ **Milano** mixed mushrooms, artichoke, chard, pecorino, truffle oil 17

Orbetello prosciutto di parma, figs, brussels sprouts, walnuts, gorgonzola 18

Toulon duck sausage, 'nduja, sliced potato, red onion, egg, rosemary, stracciatella 18

ⓧ **Patras** broccoli, leeks, olive, goat cheese, kale-pistachio pesto, warmed honey 16

MAINS

Crispy Baby Red Snapper sautéed spinach, tomato concassé, parsnip purée, garlic foam 24

Ricarda's Bouillabaisse white fish, scallop, prawn, mussels, clams, rouille, homemade crostini 26

Branzino Fillet pan-seared, sautéed clams, whipped truffle potato 32

Grilled Duck Breast orange balsamic glaze, smoked jerusalem artichoke purée, candied brussels sprouts 25

Honey-Braised Lamb Shank jeweled pomegranate rice, tabbouleh 28

ⓧ **Mushroom Duxelles** layers of diced and sautéed mushrooms, rich tomato sauce, grilled asparagus 19

Chicken Tagine stewed bone-in chicken, sweet moroccan chermoula, jeweled pomegranate rice 19

Lobster Stew whole Boston Lobster, savoy cabbage poached in broth 42

SIGNATURE SHARING PLATES

Bistecca Fiorentina grilled porterhouse steak (36oz) 95

Whole Red Snapper baked in salt crust 63

Whole Roasted Rack of Ontario Lamb maple mustard brush, pistachio-parmigiano-reggiano crust, sicilian cipolline in agrodolce 55

Dry-Aged Black Angus Sirloin (14oz) basted with garlic-rosemary butter 42

SIDES & SAUCES

Green Beans 6

Port Wine Jus

Grilled Green Asparagus 6

Crispy Rosemary Potatoes 6

Ratatouille 6

Garlic Mashed Potatoes 6

Creamed Spinach 6

Creamy Polenta 6

Lemon Hollandaise Sauce

Truffle & Thyme Fries 7

DESSERTS

Ricarda's Tiramisu in chocolate spiral 8

Milk Chocolate Pavlova hazelnut semifreddo, passionfruit cream, lavender financier 12

Beet Goat Cheesecake apple celery sorbet, walnut crumble, warm green apple, cocoa nib tuile 11

Pistachio & White Chocolate Gift Box with cherry paper, lemon-cherry foam, dried cherry & cinnamon sauce 12

Warm brioche pudding braised pear, chestnuts, malt barley streusel, mont blanc ice cream 11

Baked Dark Chocolate & Lime Mousse olive herbal cake, coconut cream, basil ice cream (*gluten free*) 12

Ricarda's Dessert Selection a grand sampling of desserts 27