

RICCI'S

TAPAS & CICCCHETTI

APERITIFS

HEMMINGWAY DAIQUIRI.....	8.5
Ron Barcelo white rum, sugar syrup, Luxardo Maraschino, fresh grapefruit, lime juice	
PORT OF CALL.....	9
Tawny Port, angostura bitters, sweet vermouth, lemon juice, sugar syrup, topped with champagne	
PEACH BOULEVARDIER.....	7
Bourbon, peach purée stirred with Campari and sweet vermouth	
LAS SALINAS.....	8.5
Gin Mare, apricot brandy, fresh basil, rosemary, lime juice, orgeat, pineapple juice and prosecco	

NIBBLES

SPANISH OLIVE OIL CRISPS (v).....	2.8
PADRÓN PEPPERS (v).....	3
Ibizan salt	
MARINATED SPANISH & ITALIAN OLIVES (v).....	3
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	
SOURDOUGH TOAST (v).....	2.9
Alioli	
BOQUERONES ON TOAST.....	2.9
Marinated white anchovies	
SEAFOOD BRUSCHETTA.....	5
Garlic, tomato & a touch of chilli	

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

CURED MEATS

MINI HOT CHORIZO.....	5
Cooked in El Gaitero cider	
ESTRELLA GALICIA LOMO.....	7.5
Estrella Galicia 1906 marinade, black pudding fritters, apple & mustard purée	
JAMÓN IBÉRICO.....	8
Celeriac remoulade	
SERRANO GRAN RESERVA.....	7.5
Manchego cheese & bittersweet figs	
ITALIAN & SPANISH CURED MEAT PLATTER.....	7.6
Celeriac remoulade and picos de pan	

OUR RECOMMENDATION

CINCO JOTAS 100% IBÉRICO HAM 50g.....	12
Coming from the hind legs of the 100% Ibérico Pig raised free range with an acorn based diet. The acorn flavours infiltrate the meat of this pure & singular species, providing a ham with exquisite aromas & flavours.	

Enjoy with...

LA INA FINO JEREZ EMILIO LUSTAU 15% 50ml.....	3
Dry meduim-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.

VEGETABLES

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).....	6
Pedro ximenez sherry soaked raisins, spiced cashews, coconut & Rio Vera goats cheese	
CHARGRILLED BABY HERITAGE CARROTS (v).....	6
Cumin, harissa, miso honey & whipped pomegranate goats curd	
ROASTED KALE (v).....	4.5
Garlic, chilli, lemon & parmesan	
ROCKET & PARMESAN SALAD (v).....	2.5
Basil oil & balsamic	
HERITAGE TOMATO SALAD (v).....	7
Ripped burrata, avocado purée, spiced gazpacho	

TORTILLA

Today's seasonal tortilla, cooked to order (please allow for cooking time)

FISH & SHELLFISH

SALMON TARTARE.....	7
Chargrilled asparagus, miso crème fraîche, beetroot mooli & sourdough	
PAN-FRIED TIGER PRAWNS.....	6
Chilli & garlic	
PAN-FRIED COD MASALA.....	6
Cucumber & yoghurt raita	
TEMPURA OF SOFT SHELLED CRAB.....	8
Harissa, tomato sauce & miso ginger alioli	
POACHED HAKE IN ESTRELLA GALICIA.....	8
Cockles, asparagus, nduja, peas, green sauce	
BRAISED OCTOPUS.....	7
Roast chorizo piperade	

PASTA & RISOTTO

WILD MUSHROOM RISOTTO (v).....	6.5
Soft duck yolk	
KALEATONI.....	6
Home made kale pasta, shredded ham hock, kale, mustard cream	
LOBSTER LINGUINI.....	10.5
Garlic, olive oil, chilli, cherry tomatoes, parsley	

MEAT

ITALIAN MEATBALLS.....	4.9
Tomato sauce, parmesan	
IBÉRICO PORK & RIOJAN CHORIZO BURGER.....	6.5
Chorizo ketchup	
SLOW ROASTED IBÉRICO SUCKLING PIG.....	9
Rosemary, thyme & lemon	
DAIRY COW AGED BEEF FILLET.....	10
A La Pobre	
SICILIAN STYLE ROASTED BABY POUSSIN.....	9.5
Spiced salt, lemon	
PAN-FRIED LAMB LOLLIPOPS.....	8
Patatas bravas, samphire, chilli & baby capers	
BLACK STAR SHORT RIB.....	10
Marinated in Estrella Galicia 1906, black garlic, star anise, served with zucchini fries	

DESSERT

GELUPO GELATO & SORBETTI (v).....	4.5
Artisan ice cream & sorbet; choose three of our delicious flavours	
FLOURLESS ORANGE CAKE (v).....	4.5
Fresh raspberries & clotted cream	
DECONSTRUCTED HONEYCOMB CHEESECAKE (v).....	4.7
Balsamic strawberries	
STICKY TOFFEE PUDDING (v).....	4.7
Salted caramel ice cream	
LEMON TRIO (v).....	5.5
Lemon drizzle cake, lemon tart parfait & lemon posset with fresh raspberries & meringue	
CARAMELISED APPLE & TOFFEE CREAM ECLAIR (v).....	4.7
Salted caramel ice cream	

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