

Welcome to Rico's. We have tried to create a menu that is appealing to the times we live in and also keep the traditional values of Italian Cuisine. Variety, colour and the use of herbs are a virtue in the kitchen. So in every sense we aim to please not only with our food but also in the wines we have selected for you.

The atmosphere we have created for you should remind you of those long balmy evenings of your vacation abroad.

We hope you enjoy your visit and will return very soon and a very sincere thank you.

Yours

RICO AND HEATHER

We would like to remind all our customers that during busy periods there may be a delay in your order. As we cook only with fresh ingredients your co-operation is anticipated.

☺ Denotes vegetarian

An optional 10% service charge will be added to parties of 6 and over and during holiday periods.

ANTIPASTI - STARTERS

☺ BRUSCHETTA ROMANO	4.05
<i>Sliced homemade bread topped with fresh tomato, garlic, basil, olive oil and seasoning</i>	
<i>Gluten free base</i>	4.50
☺ GARLIC PIZZA	4.05
<i>Pizza base with tomato, garlic, olive oil and herbs</i>	
<i>Gluten free base</i>	5.80
☺ FOCACCIA	3.90
<i>Pizza base with garlic, olive oil and herbs</i>	
☺ FUNGHI POMODORO	5.95
<i>Button mushrooms in a sauce of tomatoes, oregano, garlic, vermouth, wine and parsley</i>	
PATE DI CAMPAGNA	5.95
<i>A smooth home made pate of chicken livers, served with toast</i>	
☺ FUNGHI ALL'AGLIO	5.95
<i>Mushrooms in cream, garlic and herbs</i>	
COCKTAIL DI GAMBERETTI	6.30
<i>Salad prawns served with a marie rose sauce</i>	
COSTATA DI MAIALE	8.25
<i>Pork spare ribs cooked in my secret sauce. If you like ribs you're onto a winner!</i>	
GAMBERETTI DEL DUCA FRANCAISE	6.50
<i>Prawns sauteed in mushrooms, pernod, tarragon and cream</i>	
AVOCADO CON TONNO O GAMBERETTI	6.30
<i>Avocado with either a prawn or tuna filling</i>	
INSALATA DI TONNO	6.05
<i>A mix of tuna, onions, cannellini beans, oil and herbs</i>	
INSALATA AI FRUTTI DI MARE	7.60
<i>Seafood cocktail Mediterranean style</i>	
☺ MOZZARELLA IN CARROZZA	6.50
<i>Breaded mozzarella cheese deep fried, served with napoletana sauce</i>	
☺ MINISTRONE	4.35
<i>Home made chunky vegetable soup. Just like mamma used to make</i>	
☺ CAPRESE	6.30
<i>Slices of baby mozzarella and tomato covered with olive oil, black pepper and herbs</i>	
ANTIPASTO MISTO	8.35
<i>A selection of Italian salamis</i>	
☺ FUNGHI ALLA SICILIANA	5.95
<i>Mushrooms sautéed in olive oil, garlic, chilli, herbs and wine</i>	
GAMBERONI RICO	8.60
<i>King prawns pan-fried with garlic, herbs, wine and parsley</i>	
BRUSCHETTA EMILIA	7.55
<i>Deep fried bacon, croutons and mushrooms, served with a creme fraiche and mustard dressing</i>	
☺ INSALATA TRICOLORE	6.95
<i>Slices of avocado, tomato and baby mozzarella topped with our own olive oil and herb dressing</i>	
CALAMARI FRITTI	8.25
<i>Squid rings, deep fried in egg and flour, served with garlic mayonnaise</i>	
CORNETTO DI SALMONE	8.25
<i>Smoked salmon cornets filled with prawns and marie rose sauce</i>	

PIZZA

All our pizzas are made from an old traditional Italian style

(Gluten and wheat free pizza base available on request - £1.75 extra)

☺ MARGHERITA	7.95
<i>Tomatoes, mozzarella cheese and oregano</i>	
PROSCIUTTO E FUNGHI	8.95
<i>Tomatoes, mozzarella cheese, ham, mushrooms and oregano</i>	
☺ FUNGHI	8.40
<i>Tomatoes, mozzarella cheese, mushrooms and oregano</i>	
DIAVOLA	9.20
<i>Tomatoes, mozzarella cheese, pepperoni, olives, chillies and oregano</i>	
AMERICANA	9.40
<i>Tomatoes, mozzarella cheese, ham, pineapple and oregano</i>	
SICILIANA	9.40
<i>Tomatoes, mozzarella cheese, ham, onions, pepperoni, peppers and oregano</i>	
PARMA SUPERIORE DOC	9.40
<i>Tomatoes, mozzarella cheese, parma ham, parmesan cheese and baby mozzarella</i>	
QUATTRO STAGIONI	9.40
<i>Tomatoes, mozzarella cheese, mushrooms, pepperoni, ricotta and peppers</i>	
CALZONE	9.50
<i>Folded pizza with ham, cheese, oregano, tomato, ricotta, spinach, topped with hot tomato sauce</i>	
NETTUNO	9.10
<i>Tomatoes, mozzarella cheese, tuna, olives and oregano</i>	
NAPOLETANA	9.10
<i>Tomatoes, mozzarella cheese, olives, capers, anchovies and oregano</i>	
☺ DEL SOL	9.40
<i>Tomatoes, mozzarella cheese, capers, olives, peppers, sun-dried tomatoes, garlic and oregano</i>	
ORTOLANA	9.40
<i>Tomatoes, mozzarella cheese, sliced aubergines, anchovies, olives, chillies and oregano</i>	
☺ VEGETARIANA	9.20
<i>Vegetables of the season, tomatoes, mozzarella cheese and oregano</i>	
MARINARA	9.50
<i>Tomatoes, mozzarella cheese, seafood, oregano, peppers and onions</i>	
☺ QUATTRO FORMAGGI	9.40
<i>Tomatoes, mozzarella cheese, ricotta, parmesan and gorgonzola cheese with oregano</i>	
POLLO AROMA	9.50
<i>Tomatoes, mozzarella cheese, chicken and fresh tomatoes with basil and a touch of garlic</i>	
CAPPELLETTO	9.50
<i>A hat-shaped folded pizza filled with tomato, mozzarella cheese smoked salmon, ricotta and basil, served with a creamy tomato sauce</i>	

PASTA

Half portions available at £5.80

(Gluten and wheat free pasta available on request, please allow for extra cooking time - 75p extra)

LASAGNE AL FORNO	9.50
<i>Traditional dish of layers of pasta with bolognese and béchamel sauce</i>	
CANNELLONI ALLA NAPOLETANA	9.40
<i>Tubes of pasta filled with seasoned meats baked in the oven with napoletana and béchamel sauce</i>	
SPAGHETTI BOLOGNESE	8.40
<i>Minced meat, tomatoes, carrots, herbs, red wine and onions</i>	
PENNE CARBONARA	9.40
<i>A well loved pasta dish of cream, smoked bacon, parmesan and black pepper</i>	
☺ SPAGHETTI NAPOLETANA	8.40
<i>Tomato sauce with onions, basil and garlic. From the heart of Italy</i>	
SPAGHETTI ALLA PUTTANESCA	9.40
<i>This dish shows the versatility of Sicilian cooking. Anchovies, capers, olives, garlic, tomatoes, oregano and parsley</i>	
☺ SPAGHETTI AGLIO-OLIO	7.95
<i>Olive oil, garlic, white wine, parsley and just a touch of fresh ground chillies</i>	
☺ PENNE ALL'ARRABBIATA	7.95
<i>Tomato and chilli sauce, with a dash of cream</i>	
☺ PENNE CERTOSINI	8.80
<i>Served in a nutty sauce of flaked almonds, pine kernels, peas, tomatoes and ricotta cheese</i>	
☺ PASTA SICILIANA	8.80
<i>Served with fried sliced aubergines in a tomato and basil sauce</i>	
RIGATONI ALLA PAESANA	9.40
<i>Cream, tomatoes, ham, peas, herbs, garlic and wine</i>	
☺ RIGATONI AL FRESCO	9.40
<i>Sautéed mushrooms in a cream, garlic, wine and herb sauce</i>	
PASTA AL FORNO	9.50
<i>Rigatoni baked with ham, peas, bolognese, cream, olives and tomatoes, topped with mozzarella cheese</i>	
FETTUCINE ALL'AMATRICIANA	9.40
<i>Strips of pasta served in a bacon, onion, red wine, tomato and herb sauce</i>	
TAGLIATELLE PASTICCciate	9.95
<i>The chefs own creation of bacon, olives, peas, capers, mushrooms, onions, bolognese, napoletana, red wine and cream topped with mozzarella cheese</i>	
FABIO ROYALE	9.95
<i>Strips of pasta served in a sauce of smoked salmon, tarragon and cream</i>	
LINGUINE ALLA MARINARA	9.85
<i>Linguine sautéed in a sauce of prawns, calamari, mussels, cockles, tomatoes, garlic, oregano and white wine</i>	
LINGUINE TREVISIO	9.85
<i>Linguine with a sauce of chicken, spring onions, tomatoes, butter, cream, basil and wine</i>	
☺ CANNELLONI RICOTTA E SPINACI	9.40
<i>Pasta tubes filled with ricotta and spinach then baked in the oven with napoletana and béchamel sauce</i>	
☺ FETTUCINE ALLA GORGONZOLA	9.85
<i>Strips of pasta with a sauce of sliced mushrooms, cream, gorgonzola, black pepper and parsley</i>	
☺ RISOTTO AI FUNGHI	9.40
<i>A dish of arborio rice, mushrooms, vegetable stock, peas, parsley and garlic</i>	
RISOTTO ALLA MARINARA	9.85
<i>Arborio rice sautéed with a seafood mix of prawns, calamari, cockles, mussels, tomatoes, garlic, parsley, wine and oregano</i>	

SECONDI PIATTI

BISTECCA AL PEPE NERO <i>Grilled sirloin topped with a black pepper sauce of brandy and cream</i>	15.95
BISTECCA AI FUNGHI <i>Sirloin steak cooked in mushrooms, sun-dried tomatoes, garlic, brandy, cream and wine</i>	16.50
BISTECCA ALLA CAMPAGNOLA <i>Sirloin steak cooked with sun dried tomatoes, olives, peppers, garlic, oregano and red wine</i>	15.35
BISTECCA MONTE NEGRO <i>Sirloin steak stuffed with stilton and seasoned spinach, topped with my famous ruby sauce and served with creme fraiche</i>	16.90
BISTECCA CASINO <i>Sirloin steak cooked in ham, mushrooms, cream and brandy</i>	16.75
BISTECCA ALLA GORGONZOLA <i>Sirloin steak pan fried, flamed with brandy, gorgonzola cheese, butter and cream</i>	16.50
BISTECCA ALLA FIORENTINA <i>A pan-fried sirloin steak with a sauce of tomatoes, garlic, rosemary, wine and parsley</i>	15.95
FILETTO DON ENRICO <i>Fillet steak cooked with garlic, white wine, herbs, parsley and butter. A feast for garlic lovers</i>	18.40
FILETTO MORTO DI FAME <i>Fillet steak cooked in ham, mushrooms, sweet vermouth, red wine, tomatoes, tarragon and cream. Topped with mozzarella cheese and baked in the oven</i>	18.35
FILETTO SANTA ROSALIA <i>Medallions of fillet steak cooked in brandy, three mustards, cream and rosemary</i>	18.40
FILETTO MESSICANO <i>Fillet steak cooked in tomatoes, peppers, onions, red wine, chilli, garlic and herbs</i>	18.35
FILETTO DEL SOL <i>Grilled fillet topped with sun-dried tomatoes, olives, anchovies, capers and garlic</i>	18.35
FILETTO ROSSINI <i>Fillet steak sautéed in a Madeira wine and cream sauce, served on toast and topped with paté</i>	18.75
FILETTO CLAUDIA <i>Medallions of fillet steak topped with baby mozzarella and sun-dried tomatoes served with a sauce of Marsala, onions and cream</i>	18.75

If you would prefer fillet steak instead of sirloin, at an additional cost of £2, please ask when ordering.

POLLAME

(Poultry)

POLLO ALLA CREMA	12.95
<i>Breast of chicken sautéed in onions, mushrooms, brandy, wine and cream</i>	
POLLO ROSMARINO	12.95
<i>A breast of chicken sautéed with mushrooms, rosemary, lemon juice, garlic and butter</i>	
POLLO DEL CACCIATORE	12.95
<i>Breast of chicken cooked in onions, mushrooms, peppers, tomatoes, olives, wines and herbs</i>	
POLLO MAGGIORE	13.50
<i>Breast of chicken flattened and dipped in breadcrumbs, then pan-fried in garlic, wine, herbs, butter and topped with asparagus</i>	
POLLO BUONGUSTO	13.65
<i>Chicken breast sautéed with ham, tomatoes, red wine, herbs and cream topped with mozzarella cheese and asparagus baked in the oven</i>	
POLLO PRINCIPESSA	13.65
<i>Breast of chicken cooked with mushrooms, prawns, wine, brandy, cream, tomatoes, parsley and tarragon</i>	
POLLO CARINA	13.65
<i>A breast of chicken sautéed with peppers, tomatoes, prawns, parsley and wine</i>	
INSALATA DI POLLO	12.80
<i>A chicken breast pan-fried and served with a seasonal salad</i>	

VITELLO

(Veal)

VITELLO AL VINO	14.75
<i>Veal escalopes sautéed in garlic, oregano, white wine, parsley and herbs</i>	
VITELLO SORRENTINO	15.25
<i>Veal escalopes cooked in tomatoes, vermouth, wine, peas. Topped with mozzarella and gorgonzola cheese then grilled until golden brown</i>	
VITELLO ALLA ARANCIA E AL LIMONE	14.75
<i>Escalopes of veal sautéed with oranges, lemons, garlic, parsley and herbs</i>	
VITELLO DELLA NONNA	14.95
<i>Veal escalopes sautéed with basil, olive oil, slices of aubergines and tomatoes then slowly grilled</i>	
VITELLO ALLA PIZZAIOLA	14.75
<i>Veal sautéed in olives, capers, anchovies, parsley, oregano, wine and tomatoes</i>	
VITELLO AI FUNGHI	15.25
<i>Escalope of veal sautéed with mushrooms, brandy, white wine, cream and parsley</i>	
VITELLO ALICIA MILANESE	16.75
<i>Veal escalope covered in breadcrumbs, then pan-fried in olive oil and parsley and served with spaghetti napoletana</i>	

P E S C E

(Fish)

HALIBUT MARINARA <i>Halibut steak cooked with prawns, mushrooms, garlic, tomatoes, wine and parsley</i>	16.15
HALIBUT TARRAGON <i>Halibut steak baked in the oven set in a sauce of brandy, tarragon, parsley, butter, wine and cream</i>	16.15
SALMONE CON BURRO E LIMONE <i>Poached salmon in herbs and black pepper, then flamed with a brandy, butter and lemon sauce</i>	15.50
SALMONE CREMOSO <i>Grilled salmon laid on a sauce of brandy, cream and butter with a hint of English mustard</i>	15.50
GAMBERONI ALL'AMERICANA <i>Shelled tiger prawns sautéed with onions, tomatoes, wine, brandy, cream and tarragon, served on a bed of rice</i>	18.70
GAMBERONI ALLA MEDITERRANEA <i>King prawns grilled in their shells with garlic, wine and herbs served with a crispy salad</i>	17.85
GAMBERONI PROVENZALI <i>Shelled tiger prawns cooked in a sauce of garlic, tomatoes, white wine, butter and parsley</i>	17.85
CALAMARI FRITTI <i>Squid rings dipped in egg and flour, deep-fried. Served with lemon and garlic mayonnaise</i>	16.80

C H I L D R E N ' S M E N U



Bambino penne napoli
Bambino chicken dorati and chips
Bambino penne bolognese
Bambino penne carbonara
Bambino lasagne
Bambino margherita pizza
Bambino prosciutto pizza
Bambino pesce and chips
Bambino penne formaggi

Ice Cream

Soft Drink

£7.25

(Available up to the age of 14)

SALADS

MIXED SALAD OF THE SEASON	2.45
<i>Lettuce, tomato, cucumber, red onion, grated carrot and black olives</i>	
ITALIAN SALAD	2.45
<i>Chopped onions, tomatoes, cucumber, lettuce, seasoned with olive oil, vinegar and oregano</i>	
GREEN SALAD	2.35
<i>Lettuce, onions, cucumber, cress and green olives</i>	
MIXED LEAF	2.35
<i>Seasonal salad of continental leaves</i>	
TOMATO AND ONION SALAD	2.45
<i>Slices of tomato and onion with a basil dressing</i>	
ROCKET SALAD	3.45
<i>A salad of rocket leaves with parmesan shavings and a dressing of olive oil and balsamic vinegar</i>	

VEGETABLES

SELECTION OF THE DAY	2.95
<i>Broccoli, carrots, cauliflower and new potatoes</i>	
NEW POTATOES	1.95
SAUTE POTATOES	2.25
LYONAISE POTATOES	2.35
<i>Saute potatoes with fried onions</i>	
PATATE ROSMARINE	2.35
CHIPS	2.25
SPINACH ITALIANA OR PLAIN	2.15
<i>with white wine and garlic or plain</i>	
COURGETTES PROVENCALE	2.25
<i>Tomato, garlic, white wine and oregano</i>	
BATON CARROTS	1.95
MUSHROOMS	2.15
ZUCCHINI FRITTI	2.45
<i>Deep fried courgettes</i>	
ONION RINGS	2.45
PEAS WITH ONION, WINE AND GARLIC	1.95
CAULIFLOWER CHEESE	2.65

White Wine

HOUSE WHITE <i>Straw yellow, dry and light with a fruity flavour</i>	4.05 175ml glass	5.05 250ml glass	
		½ litre	8.95
		1 litre	15.95
FRASCATI <i>A dry wine from Lazio which is still popular with the Romans</i>			16.05
LA CALA VERMENTINO DI SARDEGNA <i>A light structure, fruity and mellow, harmoniously soft</i>			19.80
CORVO (BIANCO) <i>A pleasant, fruity white wine from Sicily</i>			18.90
PINOT GRIGIO <i>This wine has the distinct soft smokey characteristic of the grape variety</i>	5.95 250ml glass		17.95
VERDICCHIO CLASSICO <i>A fine scent and taut dryness with a good fruity acid balance</i>			16.95
CHARDONNAY <i>A successful wine made only with a grape from Trentino alto Adige fruity with hints of apples and pears</i>	5.95 250ml glass		16.95
VERNACCIA DI SANGIMIGNANO <i>A fresh modern style wine made from pure vernaccia grape winning wide acclaim all across Europe</i>			16.20
ORVIETO CLASSICO <i>Great to see this classic Italian wine making a comeback. A delicate flavoured medium wine</i>			15.95
SAUVIGNON BLANC <i>A fruity, flowery aroma with a fresh harmonic and velvety taste</i>	5.95 250ml glass		16.95
HOUSE ROSE <i>A delicate, dry, summer fruit rose</i>	4.05 175ml glass	250ml glass	5.05
		½ litre	8.95
		1 litre	15.95
PINOT BLUSH <i>A rosé wine made from pure pinot grape. This wine is fresh and fruity and ideal with most fish and meats</i>			17.95

Red Wine

HOUSE RED <i>Popular dry red, light bodied and nutty</i>	4.05 175ml glass	250ml glass	5.05
		½ litre	8.95
		1 litre	15.95
MERLOT <i>A bright ruby red wine with a velvety, elegant flavour</i>	5.95 250ml glass		15.15
MONTEPULCIANO 'D'ABRUZZO <i>A full ruby red shaded wine with dry hints of fruits</i>			15.15
CHIANTI <i>Youthful, vigorous and robust wine with a good fruit, and dry flavour</i>			17.95
CORVO (ROSSO) <i>A deliciously dry, smooth ruby red wine with good fruit and rich velvety flavours</i>			18.90
BAROLO <i>A full bodied vintage wine aged in oak for a period of time</i>			28.80
VALPOLICELLA <i>Fresh, dry velvety and pleasantly bitter</i>			17.80
LAMBRUSCO ROSSO <i>Sparkling sweet red wine</i>			15.50
BARBERA D'ASTI <i>Full plumpy flavoured wine very rich and smooth texture</i>			19.95
CABERNET <i>A velvety but aristocratic wine with a ruby colour slightly herbaceous with hints of raspberry when young</i>			16.95
BARDOLINO <i>Corvina Veronese grape variety with a light ruby red colouring. A very fruity dry savoury harmonious taste</i>			15.95
NERO d'AVOLA <i>A fresh and juicy Sicilian wine with a hint of spice and smokiness</i>			16.95
SHIRAZ <i>A warm, velvety wine with hints of red fruit, vanilla and cocoa</i>			17.55

Champagne & Sparkling Wines

MOET & CHANDON	45.00
HOUSE CHAMPAGNE	29.95
ASTI SPUMANTE	17.95
PROSECCO FRIZZANTE	19.75
PROSECCO MINI	6.25

We also have available a selection of spirits and liqueurs.

BOTTLED BEER

PERONI

MORETTI

STELLA

BUDWEISER

BECK'S ALCOHOL FREE BEER

STRONGBOW CIDER

KOPPARBERG CIDER

J20

LEMONADE

COKE

DIET COKE

FANTA

APPLE JUICE

ORANGE JUICE

PINEAPPLE JUICE

APPLETISER

CRANBERRY JUICE

SANPELLEGRINO ORANGE OR LEMON

SPECIALS OF THE DAY

PLEASE SEE OUR SPECIALS BOARD

OR ASK OUR

WAITERS FOR OUR SPECIALITIES

**PLEASE ASK THE WAITER/WAITRESS FOR
DESSERTS OF THE DAY**