

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

Heather and the team

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.

*** PLEASE MAKE OUR STAFF AWARE IF YOU HAVE
ANY FOOD ALLERGIES
OR SPECIAL DIETARY REQUIREMENTS**

ANTIPASTI - STARTERS

☺ BRUSCHETTA MARTINA	5.15
<i>Sliced homemade bread topped with fresh tomato, garlic, basil, olive oil and seasoning</i>	
<i>Gluten free bread</i>	5.60
☺ GARLIC PIZZA	5.35
<i>Pizza base with tomato, garlic, olive oil and herbs</i>	
<i>Gluten free base</i>	6.90
☺ FOCACCIA	4.95
<i>Pizza base with garlic, olive oil and herbs</i>	
☺ FUNGHI POMODORO	8.25
<i>Button mushrooms in a sauce of tomatoes, oregano, garlic, vermouth, wine and parsley</i>	
PATE DI CAMPAGNA	9.25
<i>A smooth home made pate of chicken livers, served with cranberry & port sauce & toast</i>	
☺ FUNGHI ALL'AGLIO	8.50
<i>Mushrooms in cream, garlic and herbs</i>	
COCKTAIL DI GAMBERETTI	9.95
<i>Salad prawns served with a marie rose sauce</i>	
COSTATA DI MAIALE	11.95
<i>Pork spare ribs cooked in my secret sauce. If you like ribs you're onto a winner!</i>	
GAMBERETTI DEL DUCA FRANCAISE	9.95
<i>Prawns sauteed in mushrooms, pernod, tarragon and cream</i>	
AVOCADO CON TONNO O GAMBERETTI	9.95
<i>Avocado with either a prawn or tuna filling</i>	
INSALATA DI TONNO	8.50
<i>A mix of tuna, onions, cannellini beans, oil and herbs</i>	
INSALATA AI FRUTTI DI MARE	10.25
<i>Seafood cocktail mediterranean style</i>	
☺ MOZZARELLA IN CARROZZA	8.95
<i>Breaded mozzarella cheese deep fried, served with napoletana sauce</i>	
☺ MINESTRONE	5.45
<i>Home made chunky vegetable soup. Just like mamma used to make</i>	
☺ CAPRESE	8.95
<i>Slices of baby mozzarella and tomato covered with olive oil, balsamic and herbs</i>	
ANTIPASTO MISTO	10.95
<i>A selection of Italian salamis</i>	
☺ FUNGHI ALLA SICILIANA	7.95
<i>Mushrooms sautéed in olive oil, garlic, chilli, herbs and wine</i>	
GAMBERONI RICO	12.95
<i>King prawns pan-fried with garlic, herbs, wine and parsley</i>	
BRUSCHETTA EMILIA	9.25
<i>Deep fried bacon, croutons and mushrooms, served with a creme fraiche and mustard dressing</i>	
☺ INSALATA TRICOLORE	9.25
<i>Slices of avocado, tomato and baby mozzarella topped with our own olive oil and herb dressing</i>	
CALAMARI FRITTI	10.95
<i>Squid rings, deep fried in egg and flour, served with garlic mayonnaise</i>	
CORNETTO DI SALMONE	10.95
<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 - £2.35 extra excluding Calzone & Cappelletto)

☺ MARGHERITA	11.45
<i>Tomatoes, mozzarella cheese and oregano</i>	
PROSCIUTTO E FUNGHI	12.45
<i>Tomatoes, mozzarella cheese, ham, mushrooms and oregano</i>	
PROSCIUTTO	12.45
<i>Tomatoes, mozzarella cheese, ham and oregano</i>	
☺ FUNGHI	12.45
<i>Tomatoes, mozzarella cheese, mushrooms and oregano</i>	
DIAVOLA	12.80
<i>Tomatoes, mozzarella cheese, pepperoni, olives, chillies and oregano</i>	
AMERICANA	12.95
<i>Tomatoes, mozzarella cheese, ham, pineapple and oregano</i>	
SICILIANA	12.95
<i>Tomatoes, mozzarella cheese, ham, onions, pepperoni, peppers and oregano</i>	
PARMA SUPERIORE DOC	12.95
<i>Tomatoes, mozzarella cheese, parma ham, parmesan cheese and baby mozzarella</i>	
QUATTRO STAGIONI	12.95
<i>Tomatoes, mozzarella cheese, mushrooms, pepperoni, ricotta and peppers</i>	
CALZONE	13.10
<i>Folded pizza with ham, cheese, oregano, tomato, ricotta, spinach, topped with hot tomato sauce</i>	
NETTUNO	12.70
<i>Tomatoes, mozzarella cheese, tuna, olives and oregano</i>	
NAPOLETANA	12.70
<i>Tomatoes, mozzarella cheese, olives, capers, anchovies and oregano</i>	
☺ DEL SOL	12.90
<i>Tomatoes, mozzarella cheese, capers, olives, peppers, sun-dried tomatoes, garlic and oregano</i>	
ORTOLANA	12.90
<i>Tomatoes, mozzarella cheese, sliced aubergines, anchovies, olives, chillies and oregano</i>	
☺ VEGETARIANA	12.80
<i>Vegetables of the season, tomatoes, mozzarella cheese and oregano</i>	
MARINARA	13.10
<i>Tomatoes, mozzarella cheese, seafood, oregano, peppers and onions</i>	
☺ QUATTRO FORMAGGI	12.95
<i>Tomatoes, mozzarella cheese, ricotta, parmesan and gorgonzola cheese with oregano</i>	
POLLO AROMA	13.10
<i>Tomatoes, mozzarella cheese, chicken and fresh tomatoes with basil and a touch of garlic</i>	
CAPPELLETTO	13.10
<i>A hat-shaped folded pizza filled with tomato, mozzarella cheese smoked salmon, ricotta and basil, served with a creamy tomato sauce</i>	

P A S T A

Half portions available at £7.95

*(Gluten and wheat free pasta available on request 80p extra, excluding Lasagne & Cannelloni)
Please note our parmesan cheese is not vegetarian.*

LASAGNE AL FORNO	13.45
<i>Traditional dish of layers of pasta with bolognese and béchamel sauce</i>	
CANNELLONI ALLA NAPOLETANA	13.10
<i>Tubes of pasta filled with seasoned beef baked in the oven with napoletana and béchamel sauce</i>	
SPAGHETTI BOLOGNESE	11.95
<i>Minced beef, tomatoes, carrots, herbs, red wine and onions</i>	
PENNE CARBONARA	12.95
<i>A well loved pasta dish of cream, smoked bacon, parmesan and black pepper</i>	
☺ SPAGHETTI NAPOLETANA	12.00
<i>Tomato sauce with onions, basil and garlic. From the heart of Italy</i>	
SPAGHETTI ALLA PUTTANESCA	12.95
<i>This dish shows the versatility of Sicilian cooking. Anchovies, capers, olives, garlic, tomatoes, oregano and parsley</i>	
☺ SPAGHETTI AGLIO-ARLO	11.45
<i>Olive oil, garlic, white wine, parsley and chilli</i>	
☺ PENNE ARABELLA	11.45
<i>Tomato and chilli sauce, with a dash of cream</i>	
☺ PENNE CERTOSINI	12.40
<i>Served in a nutty sauce of flaked almonds, pine kernels, peas, tomatoes and ricotta cheese</i>	
☺ PASTA SICILIANA	11.45
<i>Served with fried sliced aubergines in a tomato and basil sauce</i>	
RIGATONI ALLA PAESANA	12.95
<i>Cream, tomatoes, ham, peas, herbs, garlic and wine</i>	
☺ RIGATONI AL FRESCO	12.95
<i>Sautéed mushrooms in a cream, garlic, wine and herb sauce</i>	
PASTA AL OLIVER	13.45
<i>Rigatoni baked with ham, peas, bolognese, cream, olives and tomatoes, topped with mozzarella cheese</i>	
FETTUCINE ALL' AMATRICIANA	12.95
<i>Strips of pasta in a bacon, onion, red wine, tomato and herb sauce</i>	
TAGLIATELLE PASTICCIATE	13.45
<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	13.45
<i>Strips of pasta with smoked salmon, tomatoes, cream and tarragon</i>	
LINGUINE ALLA MARINARA	13.45
<i>Linguine sautéed in a sauce of prawns, calamari, mussels, cockles, tomatoes, garlic, oregano and white wine</i>	
LILY TREVISO	13.45
<i>Linguine with chicken, spring onions, tomatoes, butter, cream, basil and wine</i>	
☺ CANNELLONI RICOTTA E SPINACI	13.10
<i>Pasta tubes filled with ricotta and spinach then baked in the oven with napoletana and béchamel sauce</i>	
FETTUCINE ALLA GORGONZOLA	13.45
<i>Strips of pasta with a sauce of sliced mushrooms, cream, gorgonzola, black pepper and parsley</i>	
☺ RISOTTO AI FUNGHI	12.95
<i>A dish of arborio rice, mushrooms, vegetable stock, peas, parsley and garlic</i>	
RISOTTO ALLA MARINARA	13.45
<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>	19.55
BISTECCA AI FUNGHI <i>Sirloin steak cooked in mushrooms, sun-dried tomatoes, garlic, brandy, cream and wine</i>	20.10
BISTECCA ALLA CAMPAGNOLA <i>Sirloin steak cooked with sun dried tomatoes, olives, peppers, garlic, oregano and red wine</i>	19.95
BISTECCA MONTE NEGRO <i>Sirloin steak stuffed with stilton and seasoned spinach, topped with my famous ruby sauce and served with creme fraiche</i>	20.55
BISTECCA CASINO <i>Sirloin steak cooked in ham, mushrooms, cream and brandy</i>	20.35
BISTECCA ALLA GORGONZOLA <i>Sirloin steak pan fried, flamed with brandy, gorgonzola cheese, butter and cream</i>	20.10
BISTECCA ALLA FIORENTINA <i>A pan-fried sirloin steak with a sauce of tomatoes, garlic, rosemary, wine and parsley</i>	19.55
FILETTO DON ENRICO <i>Fillet steak cooked with garlic, white wine, herbs, parsley and butter. A feast for garlic lovers</i>	23.95
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>	24.45
FILETTO SANTA ROSALIA <i>Medallions of fillet steak cooked in brandy, three mustards, cream and rosemary</i>	23.95
FILETTO MAXICANO <i>Fillet steak cooked in tomatoes, peppers, onions, red wine, chilli, garlic and herbs</i>	23.95
FILETTO DEL SOL <i>Grilled fillet topped with sun-dried tomatoes, olives, anchovies, capers and garlic</i>	23.95
FILETTO ROSSINI <i>Fillet steak sautéed in a Madeira wine and cream sauce, served on toast and topped with paté</i>	24.35
FILETTO CLAUDIA <i>Medallions of fillet steak topped with baby mozzarella and sun-dried tomatoes served with a sauce of madeira, onions and cream</i>	24.35

If you would prefer fillet steak instead of sirloin, at an additional cost of £4, please ask when ordering.

POLLAME (Poultry)

POLLO ALLA CREMA <i>Breast of chicken sautéed in onions, mushrooms, brandy, wine and cream</i>	16.75
POLLO ROSMARINO <i>A breast of chicken sautéed with mushrooms, rosemary, lemon juice, garlic and butter</i>	16.35
POLLO DEL CACCIATORE <i>Breast of chicken cooked in onions, mushrooms, peppers, tomatoes, olives, wines and herbs</i>	16.35
POLLO MAGGIORE <i>Breast of chicken flattened and dipped in breadcrumbs, then pan-fried in garlic, wine, herbs, butter and topped with asparagus</i>	16.75
POLLO BUONGUSTO <i>Chicken breast sautéed with ham, tomatoes, red wine, herbs and cream topped with mozzarella cheese and asparagus baked in the oven</i>	16.95
POLLO PRINCIPESSA <i>Breast of chicken cooked with mushrooms, prawns, wine, brandy, cream, tomatoes, parsley and tarragon</i>	16.95
POLLO CARINA <i>A breast of chicken sautéed with peppers, tomatoes, prawns, parsley and wine</i>	16.75
POLLO DELLA JACOB <i>Chicken breast cooked in brandy, wine and cream sauce with carrots, onions, peas & mushrooms</i>	16.95
INSALATA DI POLLO <i>A chicken breast pan-fried and served with a seasonal salad</i>	16.35

VITELLO (Veal)

VITELLO AL VINO <i>Veal escalopes sautéed in garlic, oregano, white wine, parsley and herbs</i>	17.25
VITELLO SORRENTINO <i>Veal escalopes cooked in tomatoes, vermouth, wine and peas, topped with mozzarella and gorgonzola cheese then grilled until golden brown</i>	17.85
VITELLO ALLA ARANCIA E AL LIMONE <i>Escalopes of veal sautéed with oranges, lemons, garlic, parsley and herbs</i>	17.25
VITELLO DELLA NONNA <i>Veal escalopes sautéed with basil, olive oil, slices of aubergines and tomatoes then slowly grilled</i>	17.55
VITELLO ALLA PIZZAIOLA <i>Veal sautéed in olives, capers, anchovies, parsley, oregano, wine and tomatoes</i>	17.25
VITELLO AI FUNGHI <i>Escalope of veal sautéed with mushrooms, brandy, white wine, cream and parsley</i>	17.85
VITELLO ALICIA MILANESE <i>Veal escalope covered in breadcrumbs, then pan-fried in olive oil and parsley</i>	17.85

P E S C E

(Fish)

HALIBUT MARINARA <i>Halibut steak cooked with prawns, mushrooms, garlic, tomatoes, wine and parsley</i>	19.25
HALIBUT TARRAGON <i>Halibut steak baked in the oven set in a sauce of brandy, tarragon, parsley, butter, wine and cream</i>	19.25
SALMONE CON BURRO E LIMONE <i>Poached salmon in herbs and black pepper, then flamed with a brandy, butter and lemon sauce</i>	18.60
SALMONE CREMOSO <i>Grilled salmon laid on a sauce of brandy, cream and butter with a hint of English mustard</i>	18.60
INSALATA SALMONE <i>Seasoned grilled salmon served with a seasonal salad</i>	18.60
GAMBERONI ALL'AMERICANA <i>Shelled tiger prawns sautéed with onions, tomatoes, wine, brandy, cream and tarragon, served on a bed of rice</i>	21.80
GAMBERONI ALLA MEDITERRANEA <i>King prawns pan fried with garlic, wine and herbs served with a crispy salad</i>	20.95
GAMBERONI PROVENZALI <i>Shelled tiger prawns cooked in a sauce of garlic, tomatoes, white wine, butter and parsley</i>	20.95
CALAMARI FRITTI <i>Squid rings dipped in egg and flour, deep-fried, served with lemon and garlic mayonnaise</i>	19.90

LUNCH TIME MENU

(Sandwiches all £6.20)

POLLO E PESTO - A fococcia filled with chicken, rocket and peppers in a pesto sauce

SALMONE - A fococcia slightly opened and filled with smoked salmon, creme fraiche and rocket

TONNO - A fococcia filled with tuna, mayonnaise, red onion and crisp leaves

PROSCIUTTO - A fococcia filled with Italian cured ham, rocket, mayonnaise and parmesan shavings

MOZZARELLA E POMODORO - Fococcia filled with mozzarella cheese, sliced tomato, basil and olive oil

BLT - Fococcia filled with bacon, lettuce, tomato and mayo

INSTALATA DI CAPRINO - Grilled goats cheese on a bed of rocket, pine nuts, peppers and sun-dried tomatoes with balsamic glaze

(Small pizza or half portion of pasta and a soft drink £8.95)

PENNE NAPOLI

SPAGHETTI BOLOGNAISE

SPAGHETTI AGLIO-ARLO

PENNE ARABELLA

PASTA SICILIANA

PENNE CERTOSINI

MARGHERITA PIZZA

FUNGHI PIZZA

PROSCIUTTO PIZZA

PEPPERONI PIZZA

AMERICANA PIZZA

SALADS

MIXED SALAD OF THE SEASON <i>Lettuce, tomato, cucumber, red onion, grated carrot and black olives</i>	3.15
ITALIAN SALAD <i>Chopped onions, tomatoes, cucumber, lettuce, seasoned with olive oil, vinegar and oregano</i>	3.15
GREEN SALAD <i>Lettuce, onions, cucumber, cress and green olives</i>	2.95
MIXED LEAF <i>Seasonal salad of continental leaves</i>	2.95
TOMATO AND ONION SALAD <i>Slices of tomato and onion with a basil dressing</i>	3.10
ROCKET SALAD <i>A salad of rocket leaves with parmesan shavings and a dressing of olive oil and balsamic vinegar</i>	4.50

VEGETABLES

SELECTION OF THE DAY <i>Broccoli, carrots, cauliflower and new potatoes</i>	3.75
NEW POTATOES	2.45
SAUTE POTATOES	2.80
LYONNAISE POTATOES <i>Saute potatoes with fried onions</i>	2.90
PATATE ROSMARINE	2.90
CHIPS	2.70
SPINACH ITALIANA OR PLAIN <i>with white wine and garlic or plain</i>	2.80
COURGETTES PROVENCALE <i>Tomato, garlic, white wine and oregano</i>	2.90
BATON CARROTS	2.45
MUSHROOMS	2.70
ZUCCHINI FRITTI <i>Deep fried courgettes</i>	3.05
ONION RINGS	3.05
PEAS WITH ONION, WINE AND GARLIC	2.35
CAULIFLOWER CHEESE OR BROCOLLI CHEESE	3.45

White Wine

HOUSE WHITE

Straw yellow, dry and light with a fruity flavour

6.20 175ml glass

7.15 250ml glass

½ litre **12.50**

1 litre **22.95**

FRASCATI

A dry wine from Lazio which is still popular with the Romans

CORVO (BIANCO)

A pleasant, fruity white wine from Sicily

PINOT GRIGIO

This wine has the distinct soft smokey characteristic of the grape variety

8.05 250ml glass

VERDICCHIO CLASSICO

A fine scent and taut dryness with a good fruity acid balance

CHARDONNAY

A successful wine made only with a grape from Trentino alto Adige fruity with hints of apples and pears

8.05 250ml glass

ORVIETO CLASSICO

Great to see this classic Italian wine making a comeback. A delicate flavoured medium wine

SAUVIGNON BLANC

A fruity, flowery aroma with a fresh harmonic and velvety taste

8.05 250ml glass

HOUSE ROSE

A delicate, dry, summer fruit rose

6.20 175ml glass

250ml glass **7.15**

½ litre **12.50**

1 litre **22.95**

PINOT BLUSH

A rosé wine made from pure pinot grape. This wine is fresh and fruity and ideal with most fish and meats

22.95

Red Wine

HOUSE RED

Popular dry red, light bodied and nutty

6.20 175ml glass

250ml glass **7.15**

½ litre **12.50**

1 litre **22.95**

MERLOT

A bright ruby red wine with a velvety, elegant flavour

8.05 250ml glass

MONTEPULCIANO 'D'ABRUZZO

A full ruby red shaded wine with dry hints of fruits

CHIANTI

Youthful, vigorous and robust wine with a good fruit, and dry flavour

CORVO (ROSSO)

A deliciously dry, smooth ruby red wine with good fruit and rich velvety flavours

BAROLO

A full bodied vintage wine aged in oak for a period of time

VALPOLICELLA

Fresh, dry velvety and pleasantly bitter

BARBERA D'ASTI

Full plumpy flavoured wine very rich and smooth texture

CABERNET

A velvety but aristocratic wine with a ruby colour slightly herbaceous with hints of raspberry when young

NERO d'AVOLA *A fresh and juicy Sicilian wine with a hint of spice and smokiness*

SHIRAZ *A warm, velvety wine with hints of red fruit, vanilla and cocoa*

22.95

22.95

32.50

26.95

33.95

24.95

24.90

18.50

22.95

22.95

Champagne & Sparkling Wines

MOET & CHANDON	59.50
HOUSE CHAMPAGNE	41.00
ASTI SPUMANTE	22.95
LAMBRUSCO ROSSO <i>Sparkling sweet red wine</i>	22.90
PROSECCO FRIZZANTE	27.50
PROSECCO MINI	8.95

We also have available a selection of spirits and liqueurs.

BOTTLED BEER		COKE ZERO	3.20
PERONI	4.50	J20	3.20
MORETTI	4.50	LEMONADE	2.30
STELLA	4.50	COKE	2.30
BUDWEISER	4.50	DIET COKE	2.30
ALCOHOL FREE BEER	4.50	FANTA	3.20
STRONGBOW CIDER	4.95	APPLE JUICE	2.30
KOPPARBERG CIDER	5.20	ORANGE JUICE	2.30
GLUTEN FREE PERONI	4.50	PINEAPPLE JUICE	2.30
		APPLETISER	3.20
		CRANBERRY JUICE	2.30
		SANPELLEGRINO	
		ORANGE OR LEMON	3.20

CHILDREN'S MENU

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

Ice Cream

Soft Drink



£8.95

(Available up to the age of 14)

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