IL RICCIO
CAPE MAY

RISOTTO:

A5 Japanese Wagyu Beef Cacio & Pepe 24K Risotto $99

Uniquely aged acquerello rice featuring premium certified Japanese Wagyu Beef, creamy pecorino cheese, freshly cracked black pepper, Amarone reduction and a finish of 24K gold leaf.*

MAINS:

Spaghetti allo Scoglio $65

Featuring a mix of fresh shellfish and seafood: calamari, mussels, clams, codfish, scallop & wild shrimp in a fresh cherry tomatoes sauce.

Gnocchi Pistacchio $38

Homemade potato gnocchi in a creamy gorgonzola sauce. Topped with imported stracciatella

With Langostino $65

Nonna's Ragù pasta con Braciole $49

A True Italian Sunday Tradition: tender prime ribeye Braciole, stuffed with garlic, herbs and cheese. slowly braised in our house-made ragù, our Nonna's recipe!

Chilean Sea Bass $68

Delicately seared 8oz Chilean sea bass fillet, served on a bed of sautéed escarole, diced potatoes and golden raisins.

Piedmontese Tagliata 16oz $155

Premium, naturally lean beef steak, served tagliata Stlyle tableside and topped with porcini truffle sauce, and fresh sliced summer truffle over arugula salad and shaved 24 months parmigiano Reggiano. (Serves 2)

Branzino Salt Baked MP

Whole mediterranean branzino baked in a delicate sea salt crust, infused with fresh lemon and herbs, filleted tableside

BEVANDE:

drinks:

Sparkling or Still Spring Water 1L	$8
Organic Ginger Ale glass bt	$8
Organic Blood Orange soda glass bt	$8
Coca Cola glass bottle	$8
Diet Coca Cola glass bt	$7
Sprite glass bt	$8
Unsweet iced tea	$7

CONTORNI:

Sides:

Broccoli Rabe	$14
Arugula & cherry tomatoes salad	$12
Roasted Potatoes	$12

BAMBINI *Kids:*

Penne pasta ragù or butter sauce	$20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 3% convenience fee will be added to all credit card transactions. $5 entree sharing fee