fall-winter Specials

IL RICCIO
CAPE MAY

STARTERS

Cantabrico Anchovies
Cantabrian sea, northern Spain. Served with crostini and Irish butter

Colossal Florida Stone Crab
Shipped daily from Florida. Served with tobiko caviar and mustard sauce

Colossal Alaskan King Crab
Garlic-lemon butter sauce over crostini. Optional: Elevate with our premium caviar selections

Nigerian Imperial Tiger Prawns U2
Stuffed with crab meat and cheese. Served over arugula salad

Juan Pedro Domecq 100% Jamón Ibérico de Bellota 100% acorn-fed. *Served with imported stracciatella from Puglia, pane carasau from Sardegna, and organic acacia honey.*

ENTREE

Colossal Florida Stone Crab Fra Diavolo
Spaghetti alla chitarra Gragnano (Napoli, IT), spicy San Marzano sauce

Colossal Alaskan King Crab
Spaghetti alla chitarra Gragnano (Napoli, IT), garlic lemon butter, or fra diavolo sauce

Lobster Ravioli
Rich & creamy brandy sauce, topped with crab and lobster meat, crowned with NZ langoustine

"Beef & Reef":
Grilled 10 oz. Filet Mignon & NZ Langoustine
Served with broccoli rabe, roasted potatoes, fried quail egg, and pink peppercorn sauce

Mushroom Ravioli w/fresh Truffle Tableside
choices: Burgundy, France Black Winter Truffle or Alba, Piedmont, Italy Premium White Truffle
Sage beurre blanc sauce and 30-month Parmigiano

Our menu is crafted with the intention of bringing you the finest culinary experience, driven by our passion for exceptional ingredients. We go the extra mile to seek out the finest products carefully vetting growers who cultivate naturally in harmony with their native land and climate so every dish celebrates the true essence of the harvest. Buon Appetito!