

Prima della pizza

Polentina with Ragú

6

Crispy fried Polenta with white beef ragout tomato sauce and 30-month-aged Parmigiano.

Coccoli San daniele e Stracchino

10

Fried fermented dough balls, accompanied with Italian stracchino cheese and San Daniele prosciutto.

Montanarina Ricca

5

Unit of our fried dough fermented for 48 hours, mortadella Bologna PGI, fresh ricotta and pistachio.

Salted Meat Tartar and Tartufo

8

Salted Trentino meat tartare with truffle sauce, grated truffle on a focaccia base.

Focaccia with bologna mortadella, straciatella al tartufo and fresh tartufo

15

Focaccia with mortadella di Bologna PGI pistachio, truffle straciatella, and fresh truffle.

Focaccia Ripiena

12

Focaccia bread stuffed with lettuce, tomato, San Daniele prosciutto and Ricca cream cheese.

Tagliere di Formaggi

19

Cheese board, Gorgonzola Dolce, Pecorino, Taleggio, Parmigiano Reggiano 30 months, pecorino al tartufo, Beppino ocelli.

Mortadella with Pistacchio

11

Plate of Mortadella di Bologna PGI with pistachio.

Salumi Tagliere

15

Plate of Italian cold meat cuts and parmigiano 30 months. Speck, Mortadella di Bologna PGI, salami al tartufo, parmigiano 30 months.

Polpette al Pomodoro

9

Minced beef balls with spices, parmigiano and San Marzano DOP tomato sauce.

Burratina

8

Italian burrata.

Focaccia

5

Our focaccia, EVO oil, oregano.

Pasta

Rigatone Ricca ★

13

Rigatoni pasta with a mixed tomatoes sauce and fresh Bufala straciatella.

Tagliatelle Al Ragú ★

15

Tagliatelle pasta with white beef ragout and parmigiano 30 months.

Tagliolino Al Tartufo ★

17

Tagliolini pasta with pecorino Romano and truffle.

Primo del Giorno

Ask for our dish of the day.

Insalate e carpaccio

Caprese salad

14

Mozzarella di Bufala Campana DOP and 5 varieties of tomatoes.

Ricca salad

15

Green mix with tomatoes, bocconcini of mozzarella fiordilatte, olives, carrot, onions and hard-boiled egg.

Grana e Noei salad

15

Baby spinach, Grana Padano shavings DOP Riserva (30 months), walnuts and honey.

Carpaccio Ricca

19

Thinly sliced beef tenderloin with truffle sauce.

Le nostre pizze

★ Our special pizzas are baked and then topped with ingredients at room temperature to enhance their flavor.

Pizza gourmet

Margherita Ricca

San Marzano DOP tomato filetti
fior di latte mozzarella, basil,
parmigiano flavored with basil.

12

Bionda ★

Piennolo yellow tomato passata,
DOP Bufala mozzarella,
semi-dried tomatoes and basil.

16

Tartufina ★

Mozzarella Fiordilatte Campana, shiitake, mushrooms,
fresh Stracciatella, grated black truffle,
hazelnuts and parsley.

22

Carpaccio ★

Mozzarella Fiordilatte Campana, Truffle sauce,
Beef Carpaccio, Parmigiano Reggiano (30 months)
fondue, extra virgin oil, salt and pepper.

21

Zucchini

Zucchini Sauce, smoked Provola, Zucchini chips,
cherry tomato and Parmigiano Reggiano
(30 month) fondue.

19

7 Formaggi

Mozzarella fior di latte Campana, Gorgonzola,
Taleggio, pecorino, smoked provola, ricotta,
30 month parmigiano and berries.

19

Funghetta ★

Ricca porcini mushroom sauce, fior di latte
Campana mozzarella, smoked provola,
Bologna cooked ham, 30 month parmigiano.

20

Mortadella with Pistacchio ★

Mozzarella Fiordilatte Campana, fresh Stracciatella,
mortadella Bologna Bio PGI with pistacchio
and lemon zest.

17

Pistacchio and Burrata

Pistacchio and basil pesto,
yellow and red datterino tomatoes,
Italian burrata and pistacchio granella.

21

San Daniele ★

San Marzano tomato DOP, San Daniele ham,
fresh Stracciatella, shavings of Parmigiano Reggiano
matured for 30 months, Pachino tomato and basil.

21

Pizza classiche

Margherita

San Marzano DOP tomato, mozzarella
Fiordilatte Campana and basil.

11

Margherita without Lattosio

San Marzano DOP tomato, mozzarella
without lactose and Basil.

13

Margherita Bufala Campana ★

San Marzano DOP tomato, fresh mozzarella
di Bufala Campana DOP and basil.

14

Diavola

San Marzano DOP tomato, mozzarella
Fiordilatte Campana, salamino Calabrese,
Pecorino Romano cheese and basil.

14

Terra Madre

Vegetarian Pizza with San Marzano DOP tomato,
mozzarella Fiordilatte Campana, peppers,
zucchini and aubergines.

15

5 Formaggi

Mozzarella Fiordilatte Campana, Gorgonzola,
Taleggio, Provola, shavings of Parmigiano Reggiano
(30 months).

17

Gran Biscotto e Funghi Poreini

San Marzano tomato DOP, Mozzarella Fiordilatte
Campana, Porcini mushrooms, Bologna cooked ham.

18

Arrabiata

San Marzano DOP tomato, mix of pachino tomatoes,
spicy Calabrese sauce, garlic, parsley, basil.

14

Marinara Ricca

San Marzano DOP tomato, garlic, pachino tomato,
oregano and basil. Extra anchovies + 6€

10

● IVA Included.

Duleis in fundo

All our sweets are made in Ricca.

Torta al parmigiano

Our Parmigiano Reggiano 30 months Cheesecake.

7

Bomboloneini

4 units of soft fried sweet dough,
filled with chocolate and cream.

8

Gelato di MITO Cioccolato and Florentine Cream

Artisanal gelato made in our MITO Gelateria.

6

Tenerina al Cioccolato

Our cioccolato fondente cake.

7

Mini Cannoli

(2 units) Filled with ricotta and pistacchio.

8

Tiramisú della Casa

Mascarpone cream, pavesino
and cacao powder.

8

Millejoglie Ricca

Puff pastry with vanilla pastry cream.

8

Gelato di MITO Strawberry and Lemon

Artisanal gelato made in our MITO Gelateria.

6