

Prima della pizza

Polentina with Ragú 6

Crispy fried Polenta with white beef ragout tomato sauce and Parmigiano Reggiano 30 months.

Coccoli San Daniele e Stracchino 10

Fried fermented dough balls, accompanied with italian Stracchino cheese and San Daniele prosciutto.

Montanarina Ricca 6

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

Sfere Ricca 7

(2 uds) Italian-style croquette with San Daniele prosciutto, italian Stracchino cheese, and a cloud of grated Ricotta.

Focaccia 5

Our focaccia, EVO oil, oregano.

Focaccia Ripiena 15

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

Tagliere di Formaggi 18

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

Mortadella with Pistacchio 13

Plate of Mortadella di Bologna PGI with pistacchio.

Salumi Tagliere 18

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

Polpette al Pomodoro 9

Minced beef balls with spices, Parmigiano Reggiano 30 months and San Marzano DOP tomato sauce.

Pasta

Rigatone Ricca 13

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

Tagliatelle Al Ragú 18

Tagliatelle pasta with white beef ragout and Parmigiano Reggiano 30 months.

Tagliolino al Tartufo 23

Tagliolino pasta with Pecorino Romano and truffle.

Rigatone alla Carbonara 17

Short pasta with crispy guanciale, egg yolk, Pecorino Romano, and black pepper.

Rigatone all'Amatricina 17

Short pasta with tomato sauce, crispy guanciale, and Pecorino Romano.

Secondi

Roast Beef 18

Oven-roasted beef with potatoes and parsley mayonnaise.

Branzino Al Forno 23

Oven-roasted Sea Bass steak in white wine, with roasted cherry tomatoes and Kalamata olives.

Insalate e carpaccio

Caprese Salad 15

Mozzarella di Bufala Campana DOP and 5 varieties of tomatoes.

Ricca Salad 15

Romaine lettuce, cherry tomatoes, toasted homemade bread, spiced chicken, Parmigiano Reggiano 30 months flakes, and a creamy dressing.

Burratina al Pesto 15

Burrata with cherry tomatoes and Genovese pesto.

Grana e Noei salad 15

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

Carpaccio al Tartufo 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 13

San Marzano DOP tomato filetti
Mozzarella Fiordilatte Campana, basil, Parmigiano Reggiano 30 months flavored with basil.

Bionda ★ 19

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

Tartujina ★ 25

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

Carpaccio ★ 23

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

Zucchini 19

Zucchini Sauce, smoked Provola, Zucchini chips,
cherry tomato and Parmigiano Reggiano
30 months fondue.

Parmigiana 19

San Marzano tomato and basil, Mozzarella
Fiordilatte Campana , fried eggplant, and Parmigiano
Reggiano 30 months infused with basil.

Funghetta ★ 20

Ricca porcini mushroom sauce, Mozzarella
Fiordilatte Campana , smoked provola, Bologna
cooked ham, Parmigiano Reggiano 30 months.

Mortadella with Pistacchio ★ 17

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

Pistacchio and Burrata 21

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

San Daniele ★ 21

San Marzano tomato DOP, prosciutto San Daniele,
fresh Straciatella, shavings of Parmigiano Reggiano
30 months, Pachino tomato and basil.

Pizza classiche

Margherita 12

San Marzano DOP tomato, Mozzarella
Fiordilatte Campana and basil.

Margherita without Lattosio 18

San Marzano DOP tomato, Mozzarella
without lactose and Basil.

Margherita Bufala Campana ★ 15

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

Diavola 15

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

Terra Madre 16

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

5 Formaggi 17

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

Gran Biscotto e Funghi Porcini 18

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

Arrabiata 14

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

Duleis in fundo

All our sweets are made in Ricca.

Torta al Parmigiano 8

Our Parmigiano Reggiano 30 months cheesecake.

Bomboloneini 8

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

Tiramisú al Pistacchio 9

Pistachio cream, Pavesini, and pistachio dust.

**Gelato di MITO Nutella
and Florentine Cream** 6

Artisanal gelato made in our MITO Gelateria.

Tenerina al Cioccolato 8

Our cioccolato fondente cake.

Mini Cannoli 8

(2 units) Filled with ricotta and pistacchio.

Tiramisú della Casa 8

Mascarpone cream, Pavesini
and cacao powder.

Millejoglie Ricca 8

Puff pastry with vanilla pastry cream.

Gelato di MITO Strawberry and Lemon 6

Artisanal gelato made in our MITO Gelateria.