

Ricci
OSTERIA
- DAL 1966 -



FISH MENÙ

HOUSE WELCOME

Fried bread balls, mint, cheese
on fresh tomato smoothie

STARTERS

Mixed hot and cold appetizers, according to market:
Capocollo and mixed cheeses
Frisella (dry bread) with cherry tomatoes
Green olives and vegetables in oil

FIRST COURSES

Squid ink bran cavatelli pasta with seafood, yellow and red
dates with lemon scent

SECOND COURSES

Fillet of ombrine, warm cream of chickling peas,
Mediterranean herb emulsion and confit cherry tomatoes

DESSERT

Cheesecake Ricci

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MEAT MENÙ

HOUSE WELCOME

Fried bread balls, mint, cheese
on fresh tomato smoothie

STARTERS

Mixed hot and cold appetizers, according to market:

Capocollo and mixed cheeses

Frisella (dry bread) with cherry tomatoes

Green olives and vegetables in oil

FIRST COURSES

Orecchiette two consistencies of broccoli
and anchovy breadcrumbs

SECOND COURSES

Cappello del prete CBT with primitivo di manduria reduction,
cream of Jerusalem artichoke and purple potato chips

DESSERT

Cheescake Ricci

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VEGETARIAN MENÙ

HOUSE WELCOME

Fried bread balls, mint, cheese
on fresh tomato smoothie

STARTERS

House flan with seasonal vegetables and smoked scamorza cheese

FIRST COURSES

Semolina-wrapped ricotta drops, cream of chard
and Black summer truffle

SECOND COURSES

Fava bean soup, seasonal vegetables, sweet
and sour Acquaviva onion and bread croutons

DESSERT

Cheescake Ricci