



STARTERS

SPINACH AND ARTICHOKE DIP

Bacon, brie, Monterey Jack, cream, cayenne and crostini.

9.75

CLAMS

Cream, garlic, white wine, capers, lemon juice, olive oil, herbs and spices, garlic bread.

14.75

BURRATA WITH ROASTED TOMATOES

Basil pesto, taggiasca olive with extra virgin olive.

8.75

BRUSCHETTA

Crostini served with tomato and feta relish.

6.75

RICO'S SIGNATURE MEATBALLS

RICO's spicy meatballs served as an appetizer. Three oversized meatballs with our delicious marinara and alfredo sauces and drizzled with a balsamic reduction.

8.75

CAPRESE BREAD

Fresh mozzarella, basil, tomato and capers drizzled with balsamic dressing.

8.75

GARLIC BREAD

Herbed garlic butter on toasted baguette, topped with parmesan cheese served with marinara.

5.75

CHEEZY GARLIC BREAD

Herbed garlic butter on toasted baguette, smothered in melted mozzarella.

6.75

SALADS & SOUP

HOUSE SALAD

Mixed greens, diced tomato, red onion, garbanzo beans and croutons tossed with our homemade creamy Italian vinaigrette.

Small - 5.75

Large - 8.75

"RICO'S WEDGE"

RICO's own twist on everyone's favorite! Heart of romaine, bacon, gorgonzola and tomato with RICO's signature blue cheese dressing.

7.75

DOLCE MATTO

Candied pecans, dried cranberries and baby greens tossed with our homemade sweet balsamic dressing and topped with gorgonzola cheese.

Small - 7.75

Large - 10.75

CLASSIC CAESAR

Romaine lettuce, croutons and fresh parmesan cheese tossed in our homemade classic Caesar dressing.

Small - 6.75

Large - 9.75

Add chicken - 4.75

Add smoked salmon - 4.75

CITRUS SPINACH

Fresh spinach, mushroom, red onion, feta cheese and candied pecans tossed with our homemade ginger-citrus vinaigrette.

Small - 7.75

Large - 10.75

CAPRESE SALAD

Fresh mozzarella, basil, tomato, capers, drizzled with balsamic dressing.

8.75

GREEK SALAD

Romaine lettuce, tomato, red onion, taggiasca olive, artichoke heart and feta cheese dressed with lemon-oregano vinaigrette.

Small - 7.75

Large - 10.75

GAZPACHO

Traditional homemade chilled vegetable soup served with a dollop of sour cream.

Cup - 5.25 Bowl - 8.25

PASTA & DINNERS

Served with toasted garlic bread.

ITALIAN SAUSAGE MARINARA

Mild Italian sausage served with homemade marinara sauce over linguine. 14.75

VEGETARIAN MARINARA

Yellow bell peppers, fresh fennel, carrots, onion, celery, fresh basil, taggiasca olive with linguine. 12.75

MEATBALL MARINARA

Two oversized spicy meatballs served with our homemade marinara sauce over linguine. 14.75

Add to the above marinara's: mushrooms - 1.50 zucchini - 1.50

LIMONE

Grilled chicken breast with lemon and rosemary infused olive oil, mushrooms and capers with fettuccine. 16.75

ITALIAN FLAG RAVIOLI

Your choice of meat or cheese ravioli with a trio of sauces: marinara, pesto and cream. 14.75

MAC 'N CHEESE

Gorgonzola cheese, cheddar cheese, cream, bread crumbs, garlic, cavatappi pasta. Additonal ingredients 1.50 12.75

SPEZIA DELLA VITA

Shrimp or link sausage, mushroom, red onion, garlic and zucchini in a spicy cream sauce tossed with linguine. 16.75

CLAMS BIANCO

Clams in a white wine cream sauce with mushroom, garlic and leeks, served over linguine. 16.75

CHICKEN MARSALA

A hand crusted chicken breast, caramelized onions and mushrooms with a traditional Marsala sauce served over linguine. 18.75

WALNUT PESTO

Our new walnut pesto, taggiasca olive with linguine. 13.25

Choose chicken, sausage or shrimp. 14.75

More additions mushrooms, tomato or broccoli. 1.50 each.



MORE PASTA & DINNERS

Served with toasted garlic bread.

CHICKEN PARMESAN

Breaded chicken breast baked with marinara sauce & cheese, side of pasta with marinara and broccoli. 16.75

EGGPLANT PARMESAN

Eggplant layered and baked with marinara sauce and cheese, side of pasta with marinara and broccoli. 16.75

TAGLIATA WITH ARUGULA

Grilled seasoned flat iron steak served over arugala with balsamic dressing and shaved fresh parmesan. 20.75

LASAGNA

RICO'S bolognese sauce, ricotta, grated parmesan romano, fresh mozzarella, extra virgin olive oil and fresh basil. 13.75

BOLOGNESE

Ground beef, ground pork, marscapone, whole tomatoes, onions, carrots, celery, garlic, oregano, fresh basil, chili flakes with penne. 14.75

FETTUCCHINE ALFREDO

Using clarified butter, traditional alfredo sauce tossed with fettuccine. 13.75
Add chicken - 4.75 Add shrimp - 4.75

PUTTANESCA

Whole peeled tomatoes, garlic, anchovy, red chili flake, taggiasca olive, capers tossed with fettuccine. 14.75

PASTA SUBSTITUTIONS

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| Fresh Spinach | No Charge |
| Spaghetti Squash | \$3.00 |
| Gluten Free Pasta | \$3.00 |



BEER

BOTTLED BEER

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| Menabrea Italian Pilsner | 5.00 |
| Pacifico Mexican Lager | 5.00 |
| Budweiser American Lager | 3.75 |
| Coors Light | 3.75 |
| Amstel Light Lager | 5.00 |
| Stella Artois Belgian Lager | 5.00 |
| Fish Tale "Organic" Amber Ale | 5.00 |
| Zonkers Snake River Brewing Stout | 5.00 |
| Becks Non Alcoholic Lager | 5.00 |
| Omission Widmer Gluten Free Pale Ale | 5.00 |
| Stiegl Lager | 6.00 |
| Stiegl Radler | 6.00 |
| Pinkus "An Organic German Hefe" (16oz.) | 7.00 |

DRAFT BEER

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| Peroni Italian Lager | Pint | 6.00 | Pitcher | 20.00 |
| Guest Tap(s) | Pint | 6.00 | Pitcher | 20.00 |

BAMBINOS'

BAMBINOS' SALAD

Caesar: Crisp romaine, croutons and fresh parmesan topped with our very own Homemdade Ceaser Dressing. 1.75

BUILD YOUR OWN BAMBINO PASTA

Pasta: curly noodles, linguini, penne

Sauce: marinara, butter, alfredo, pesto

Add-ons: kid's meatball, sausage, chicken, shrimp, broccoli 5.75 / 6.75

BUILD YOUR OWN BAMBINO PIZZA

Add-ons: pepperoni, ham, kids' meatball, black olives, pineapple 5.75 / 6.75

RICO'S HOMEMADE MAC 'N CHEESE

Pasta with cheddar cheese and topped with bread crumbs. 6.75

KRAFT MAC 'N CHEESE

Kids love KRAFT! 5.75

CHICKEN PEPITAS

Breaded chicken seasoned and served with ranch for dipping. 5.75

KIDS RAVIOLI

Meat or cheese ravioli with RICO's signature marinara sauce. 6.75

BEVERAGES

SPECIALTY DRINKS

FLOATS

Root Beer Float, Orange Cream Float, Black Cherry Float 6.00

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Mountain Dew
2.25 / 5.75 Pitcher

HENRY WEINHARD'S

Orange Cream, Black Cherry Cream, Root Beer 3.25

APPLE JUICE

2.75 (One refill)

LEMONADE

Lemonade, raspberry lemonade 2.75 (One refill)

OTHER DRINKS

Milk, Iced Tea, Herbal Tea, Regular or Decaf Coffee, Hot Chocolate 2.25

DESSERTS

CHOCOLATE CHIP COOKIE

A homemade, deep dish, chocolate chip cookie served hot and smothered in vanilla ice cream. 6.75

TIRAMISU

Traditional Italian dessert of lady fingers, mascarpone cheese, espresso and shaved chocolate. 6.75

SEASONAL FRUIT COBBLER

Season fruit cobbler baked in RICO's oven and topped with vanilla ice cream. 6.75

CANNOLI

A classic Italian pastry filled with sweet cream and mascarpone cheese drizzled with chocolate. each 2.50

TONI'S SUN VALLEY ICE CREAM

Toni's Vanilla ice cream with chocolate sauce. 6.75

TONI'S NEAPOLITAN ICE CREAM CAKE

Locally made, Toni's Sun Valley Ice Cream layers of vanilla bean, roasted strawberry and ultimate chocolate ice creams topped with vanilla butter cream, chocolate shavings and RICO'S raspberry coulis. 6.75

"GLUTEN FREE" BROWNIE

Delicious, made by the valleys very own gluten free bakery "Cloverstone". 6.75

VINO ROSSA, ITALY

| | Glass | Bottle |
|---|---------|---------|
| Rico's Italian House Red | \$ 7.00 | |
| A lovely wine from Montepulciano, is a fine accompaniment for all Rico's home made tomato sauces. | | |
| Codirosso Chianti | \$ 7.50 | \$29.00 |
| Light and young this style of Chianti is what the Italians drink every day with pizza. | | |
| I Muri Primitivo | \$10.00 | \$33.00 |
| Deep ruby rich wine is smooth and warms your soul. Lovely accompaniment to the BBQ and Columbo pizza. | | |
| Il Bastardo Sangiovese | \$7.50 | \$29.00 |
| Zesty, ripe and fruity. 100% Sangiovese that pairs well with our Meatballs and Puttanesca. | | |
| Il Molino di Grace | \$12.00 | \$42.00 |
| This small sustainable winery has been producing Chianti for over 350 years. A special wine with Meatball Marinara, Chicken Marsala or any of our pizzas. | | |
| Mongrana Super Tuscan | \$12.00 | \$48.00 |
| If you are a Merlot or Cabernet drinker the Super Tuscan will be your favorite. A wine with attitude is perfectly paired with the Lasagna or the traditional Tuscan flavors of Tagliata with Arugula. | | |

RED WINE, USA and ARGENTINA

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| Evolution Pinot Noir | \$11.00 | \$42.00 |
| Dangerously juicy and fruit driven you will find this easy drinking Oregon Pinot Noir good with all our food but, especially great with the Chicken Marsala and the Sausage Marinara. | | |
| Seven Falls Merlot | \$ 8.50 | \$34.00 |
| A spicy, yet smooth merlot from the Wahluke Slope in Washington. This Merlot enhances the flavors of our meaty pasta dishes. | | |
| Double Canyon Cabernet Sauvignon | 12.00 | 42.00 |
| This Cabernet from Horse Heaven Hills is rich and full bodied. Fruit flavors, medium tannins and an expressive finish. Great with our Tagliata and our Quattro Carni pizza. 90 points Wine Spectator. | | |
| Paul Hobbs 'Felino' Malbec | \$10.50 | \$39.00 |
| Rich, velvety and just plain tasty, this is one of the best Malbecs you will ever try! | | |

VINO BIANCO ITALY

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| Rico's House Pinot Grigio | An easy pick if you can't decide. | \$ 7.00 | |
| Valdo Prosecco | | \$11.00 | \$31.00 |
| Bubbly dry prosecco is a great way to start your meal especially delicious with the Bruschetta. | | | |
| Bertani Velante Pinot Grigio | | \$ 8.50 | \$29.00 |
| 100% Pinot Grigio from Veneto is perfect for vegetable lovers. It goes especially well with Eggplant Parmesan and harmonizes beautifully with the flavors of the Puttanesca. | | | |
| Saracco Moscato Dasti | | | \$16.00 |
| A light sparkling wine with flavors of peach, apricot and lemon peel. Pairs nicely with our spicy pizza and pasta dishes as well as with any of Rico's desserts. | | | |

WHITE WINE, USA

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| Rico's House Chardonnay | | \$ 7.00 | |
| Enjoy Rico's house Chardonnay with the House salad and our Limone pasta. | | | |
| Talley Chardonnay | | \$11.00 | \$42.00 |
| A beautiful expression of California Chardonnay, this Arroyo Grande wine will delight your taste buds when paired with the spicy greens of the Arugula pizza and delicate nutty flavors in the Walnut Pesto. | | | |
| Chateau St. Michelle Sauvignon Blanc | | 11.00 | 36.00 |
| This Sauvignon Blanc from the Horse Heaven Vineyard is a crisp style of Sauvignon Blanc with citrus characteristics. Great with our chicken pizzas and our Limone pasta. | | | |
| Pine Ridge Chenin Blanc & Viognier | | 10.50 | 39.00 |
| Bright and enticing, this blend offers a bouquet of honeydew melon and spun sugar. Great with our Spezia Della Vita or the Sausage and Pepper pizza. | | | |

ROSÉ

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| La Vieille Ferme Rose | | \$ 7.00 | \$25.00 |
| This lovely Rosé is produced using three red grapes from the Rhone in France, it is a favorite with the Spinach and Artichoke dip, followed by the Bolognese over spinach. | | | |