

RICARDO'S

Established August 2001
Owner Sue Miller

Welcome to Ricardo's

We are so honored to have you dine with us. The team here at Ricardo's is like one big family. We work together to ensure a positive and memorable dining experience for you and your fellow diners. One of the things we do here is work as a team. So, if you see someone other than your server delivering your meal it's because our philosophy is hot food needs to be delivered immediately to the customer. We also have support staff with us that might take your dessert order or take your payment so you won't have to wait. We have operated this way since opening and found that this allows you, the diner, to get the most from your experience with us.

We make everything from scratch which takes a bit more time, but it also means that you are getting delicious food made fresh at the moment of order from our incredible Chefs! We take pride in the taste and quality of our food and hope you will also appreciate the difference that made to order food gives you.

We welcome all feedback from our customers and if you have any questions about the menu or if you have any dietary restrictions please do inform your server to allow us to serve you better.



Thank you,
The Ricardo's Team





STARTERS

 *vegetarian friendly option*  *spicy*

- D.I.Y MEATBALL SLIDERS** 15
artisan bread, fresh basil, bocconcini
-  **Classic BRUSCHETTA** 10
lightly toasted rustic artisan bread, ripe roma tomatoes, garlic & fresh basil
finished with grated Asiago cheese
-  **WARM OLIVES** 10
a selection of Mediterranean olives served warm for snacking
- CHARCUTERIE BOARD** 22
sundried tomato tapenade, olives, artisan cheese, cured Italian meats
- COCONUT CURRY MUSSELS** 17
fresh P.E.I mussels in a velvety Coconut Curry cream sauce
- PERNOD PRAWNS** 17
pan seared tiger prawns, mushrooms & shallots in a Pernod cream sauce
- BUTTER POACHED CLAMS** 16
Manilla clams steamed in white wine & garlic butter, served with toasted crostini bread
-  **BAKED BRIE & ROASTED GARLIC** 15
soft Brie cheese, artisan bread & crackers

SALADS

- CAESAR** *add chicken ... 7* *add a prawn skewer ... 7*
freshly grated Parmesan, herbed croutons, homemade classic Caesar dressing
small ... 8 large ... 12
-  **HOUSE** *small ... 8* *large ... 12*
arugula, wild greens, sliced fennel, goat cheese, toasted pumpkin seeds
-  **TOMATO BOCCONCINI** 14
soft Mozzarella, sliced roma tomatoes, fresh basil, olive oil, balsamic drizzle

RICE BOWLS

- SCALLOP & PRAWN RICE BOWL** 28
jumbo prawns, shrimp, & scallops with mushrooms, onions, & peas
in a Pernod cream sauce over Basmati rice and served with grilled Naan
- Moroccan CURRY CHICKEN BOWL** 27
tender, hormone-free sliced chicken breast in a coconut curry cream sauce
with seasonal vegetables & roasted cashews, over Basmati rice and served with grilled Naan

PLEASE NOTE: Not all ingredients are listed for every dish. Guests with food allergies or other dietary concerns should inform their server **PRIOR** to ordering.

GROUPS OF 8 OR MORE ARE SUBJECT TO AN 18% SERVICE CHARGE



PASTA

add chicken or sausage ... 8

prawns ... 9

meatballs ... 9

All pastas are finished with cheese.

Mamma's SPAGHETTI & POLPETTE

Rob's classic tomato Bolognese and four of Mamma's hand-made meatballs

22

RAVIOLI CHICKEN PESTO

cheese stuffed ravioli and free range chicken breast in our basil Pesto cream sauce

23



JAMBALAYA PASTA

penne smothered in a **SPICY** Rosé sauce, jumbo prawns, shrimp, spicy Italian sausage, chicken breast & sautéed mushrooms

25



CAPELLINI di AGLIO e OLIO

angel hair pasta tossed in garlic & extra virgin olive oil - Aglio e Olio with mushrooms, olives, fresh vegetables, ripe roma tomatoes, and topped with feta cheese

20

LINGUINI al MARE

mussels, clams, prawns, shrimp & scallops with your choice of Tomato, Cream OR Blush sauce

26



GNOCCHI *red or white*

fresh potato dumplings, in your choice of:
Marinara sauce with soft bocconcini OR creamy Gorgonzola sauce

18

MEAT & FISH

Meat dishes are served with garlic mashed potatoes and seasonal vegetables.

SALMON al FRESCO

7oz Wild Sockeye Salmon and lemon dill cream sauce on rice with seasonal vegetables

28

Oven roasted PORK TENDERLOIN

pan seared & oven roasted tenderloin, topped with a Gorgonzola cream sauce
OR try me Blackened with Cajun cream sauce

28

CHICKEN PARMESAN

tender free range breast cutlet topped with tomato sauce, Parmesan and Mozzarella oven baked & served with our home-made spaghetti Bolognese

26

RACK OF RIBS

a full rack of our succulent baby back ribs in your choice of Bourbon BBQ or Greek-style

29



Spicy BLACKENED PRIME RIB

this award winning, **SPICY** favourite is not your mother's roast beef...
10oz Angus AAA Rib Eye cut prime rib rubbed with blackening spices, seared to your liking topped with Cajun cream sauce *add extra sauce ... 3 substitute gnocchi ... 7*

36

RIB EYE STEAK

charbroiled 10oz AAA ribeye cut served with our horseradish aioli

33

PLEASE NOTE: Not all ingredients are listed for every dish. Guests with food allergies or other dietary concerns should inform their server **PRIOR** to ordering.

GROUPS OF 8 OR MORE ARE SUBJECT TO AN 18% SERVICE CHARGE



BEVERAGES

VIRGIN COCKTAILS

Pink Pear Lemonade - Pear puree, lemon juice, soda, simple syrup and homemade maraschino float 4½

Orange Sour - OJ, pink grapefruit juice & soda, finished with orange slices.... 4

THE CAFFEINE SCENE

Cappuccino / Latté..... 4

Espresso / Americano..... 3

Hot Chocolate..... 4

Coffee / Tea..... 3

Organic coffee supplied by THE BEAN SCENE coffee house, Vernon, BC.

TAKE IT "EASH" (takin'it easy)

Soft Drinks / Juices..... 3

Iced Tea / Lemonade..... 3

Milk / Chocolate Milk..... 3

Virgin Cocktails..... 4

San Pellegrino, Limonata or Arangiata..... 3

Non-Alcoholic Beer..... 4

Shirley Temple..... 3

VALVERDE BOTTLED WATER

Natural or Sparkling 1 Litre..... 6

IMPORTED FROM ITALY


RICCARDO'S

