



Pasta Bar

with love from Rico's to you

with Rigatoni

"Pomodorino del piennolo", Napoli grape tomatoes, Rico's tomato sugo, basil, aged parmesan £9

New season broad beans, pea, house ricotta & mint £10

with Sedanini

Genovese style, slow cooked boarders rose veal ragu, thyme and aged parmesan £13

Peelham farm organic pork & Nduja ragu, Stracciatella cheese £11

with Spaghetti

East Neuk Crab, shellfish bisque, tomato, Calabrian chilli £13

"Aglio e olio", garlic, olive oil, parsley, corra Linn & Colatura di alici £8

Speciale di Giornata

Franc's filled pasta special of the day £poa

Contorni - sides

Truffle Arancini - £5

Panzanella salad - £4

East-Coast Cured Meats Antipasto plate - £7

For all our homemade Pasta we produce, we use organic flour and Scottish free range eggs.

Please note our kitchen is not free of any allergen traces.

Gluten free tagliatelle is available upon request however please note this is not a Rico's homemade product.