

# — Seafood —

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee & house dessert*

	A la carte	Dinner
<b>Calamari Marinara</b> ..... <i>Squid sauteed in olive oil &amp; garlic, simmered in marinara sauce</i>	\$ 15.95	\$ 19.95
<b>Shrimp Marinara</b> ..... <i>Large shrimp sauteed in olive oil &amp; garlic simmered in marinara sauce</i>	\$ 16.95	\$ 20.95
<b>Shrimp Scampi</b> ..... <i>Large shrimp broiled then simmered in garlic, butter &amp; scallions, with white wine sauce</i>	\$ 16.95	\$ 20.95
<b>Shrimp Francaise</b> ..... <i>Large shrimp dipped in egg &amp; sauteed in butter, lemon, &amp; white wine</i>	\$ 16.95	\$ 20.95
<b>Fried Shrimp</b> .....	\$ 16.95	\$ 20.95
<b>Fried Haddock</b> .....	\$ 15.95	\$ 19.95
<b>Broiled Haddock</b> ..... <i>In butter, lemon &amp; white wine</i>	\$ 15.95	\$ 19.95
<b>Haddock Francaise</b> ..... <i>Dipped in egg batter, sauteed with lemon, wine butter sauce</i>	\$ 16.95	\$ 20.95
<b>Haddock Marinara</b> ..... <i>Sauteed in olive oil &amp; garlic, simmered in marinara sauce</i>	\$ 16.95	\$ 20.95
<b>Fried Scallops</b> .....	\$ 16.95	\$ 20.95
<b>Broiled Scallops</b> ..... <i>In butter, lemon &amp; white wine</i>	\$ 16.95	\$ 20.95

<b>Broiled Lobster Tails</b> <i>Broiled to perfection 2 - 8 oz. tails</i>	<b>Lobster Tails Fra Diavolo</b> <i>Simmered in spicy marinara sauce 2 - 8 oz. tails</i>	<b>Lobster Tails Romano</b> <i>Baked slowly with seasoned bread crumbs 2 - 8 oz. tails</i>
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— Lobster Tails Priced at Market Value —

## Bouillabaisse

*Clams, mussels, shrimp, scallops, calamari, haddock, peppers, baked in marinara & wine sauce*

*A la carte*  
\$20.95

*Dinner*  
\$24.95

# — Steaks —

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee & house dessert*

	A la carte	Dinner
<b>Chopped Sirloin</b> ..... <i>With Mushrooms, Peppers &amp; Onions</i>	\$ 11.95	\$ 15.95
<b>Boneless Sirloin Steak</b> ..... <i>Pizzaiola, Italian or Milanese</i>	\$ 19.95	\$ 23.95
<b>Prime Filet Mignon</b> ..... <i>Pizzaiola, Italian or Milanese</i>	\$ 22.95	\$ 26.95
<b>Tenderloin Tips</b> ..... <i>Chunks of cut-up filet sauteed with mushrooms, simmered in Chianti wine</i>	\$ 21.95	\$ 25.95
<b>Sliced Filet</b> ..... <i>Sauteed with mushrooms &amp; peppers</i>	\$ 22.95	\$ 26.95
<b>Surf &amp; Turf</b> ..... <i>8 oz. lobster tail and filet or sirloin</i>	<i>Priced at Market Value</i>	

## — Children's Menu —

Chicken Fingers with French Fries .....	\$ 4.95
Pasta with Meatball .....	\$ 4.95
Grilled Cheese with French Fries .....	\$ 4.95
Hamburger with French Fries .....	\$ 4.95
Cheeseburger with French Fries .....	\$ 5.95
Single Pork Chop with French Fries .....	\$ 5.95

## — Desserts —

*Cannoli • Italian Cookies • Cheesecake • Eclair • Spumoni*

## — Benvenuto —

*From my family to yours, welcome.  
Ever since I came to this wonderful country from the little village of Casanova,  
outside of Naples, it has been my dream to own a restaurant like this.*

*Rico's features all the best of what I have learned in over forty years in the  
restaurant business. I will always be indebted to my mentors at places like the Villa,  
the Hotel Syracuse, Lorenzo's, Angelo's Cornucopia, Caroma, Barbuto's, and  
of course, Grimaldi's on Erie Boulevard, where I have spent the last twenty years.*

*Now, at the restaurant that bears my name, I offer you the best of what I have spent  
my life learning – fine Italian cuisine.*

*Benvenuto, e buon appetito!*

# Rico's Ristorante

ITALIAN  
AMERICAN  
*Cuisine*

*Banquets Available*

320 East First Street  
East Syracuse, NY 13057  
432-1862

[www.RicosRistorante.com](http://www.RicosRistorante.com)

# Appetizers

## COLD

<b>Antipasto</b> Medium (For Two) .....	\$ 6.95
Large (For Four) .....	\$ 11.95
<i>Provolone cheese, salami, tuna, peppercini, olives, hard boiled egg, &amp; artichoke hearts over mixed salad</i>	
<b>Calamari Salad</b> .....	\$ 7.95
<i>Roasted red peppers, olives, Bermuda onions, marinated in olive oil, garlic &amp; spices</i>	
<b>Shrimp Cocktail</b> .....	\$ 7.95
<b>Fresh Clams on Half Shell</b> .....	\$ 5.95
<b>Roasted Red Peppers</b> .....	\$ 4.95
<i>In olive oil with fresh garlic &amp; seasonings</i>	
With Salami .....	\$ 5.95
With Potatoes .....	\$ 5.95
With Salami & Potatoes .....	\$ 6.95

## HOT

<b>Garlic Pizza</b> Small .....	\$ 4.95
Large .....	\$ 7.95
<b>Fried Calamari</b> For One .....	\$ 7.95
For Two .....	\$12.95
<i>Dusted in seasoned flour &amp; deep fried</i>	
<b>Greens Tedeschi</b> .....	\$ 7.95
<i>Sauteed in olive oil, garlic, prosciutto, hot cherry peppers &amp; breadcrumbs</i>	
<b>Fresh Clams or Mussels Provençale</b> ..	\$ 9.95
<i>Sauteed in olive oil, garlic, butter &amp; white wine</i>	
<b>Fresh Clams or Mussels Marinara</b> ...	\$ 9.95
<i>Sauteed in garlic &amp; olive oil, simmered in tomato sauce</i>	
<b>Fresh Clams or Mussels Diavalo</b> .	\$ 10.95
<i>Simmered in hot spicy tomato sauce</i>	
<b>Clams Casino</b> .....	\$ 7.95

## Hot Seafood Antipasto

*Clams, shrimp, mussels, calamari, with mushroom caps, green peppers, eggplant, baked in marinara & wine sauce*

Appetizer \$ 14.95

A la carte \$ 17.95

Dinner \$ 21.95

# Soups

<b>Homemade Minestrone</b> ( <i>Italian vegetable</i> ).....	Cup \$2.50	Bowl \$ 3.95
<b>Homemade Chicken Soup with Pastina</b> .....	Cup \$2.50	Bowl \$ 3.95
<b>Chicken with Escarole &amp; Pastina</b> .....	Cup \$2.95	Bowl \$ 4.95
<b>Greens &amp; Beans</b> ( <i>with prosciutto</i> ) .....	Small Bowl \$ 4.95	Large Bowl \$ 7.95
<b>Pasta Fagioli</b> ( <i>with prosciutto</i> ).....	Small Bowl \$ 4.95	Large Bowl \$ 7.95

# Salads

*Crumbly Bleu Cheese \$1.00 Extra*

<b>Chef Salad</b> .....	\$ 3.95	<b>Caesar Salad</b> .....	\$ 4.95
<b>Tomato Salad</b> .....	\$ 4.95	<i>Fresh Romaine, seasoned croutons &amp; our special Caesar dressing</i>	
<i>With Bermuda onions, fresh basil, olive oil, garlic &amp; spices</i>		<b>Spinach Salad</b> .....	\$ 5.95
<i>With Buffalo Mozzarella</i> .....	\$ 5.95	<i>Fresh spinach with mushrooms, bacon, croutons, boiled eggs, in our special creamy parmesan dressing</i>	

# Side Dishes

*All sauteed with oil & garlic*

<b>Escarole</b> .....	\$ 3.95	<b>Hot or Sweet Peppers</b> .....	\$ 3.95
<b>Spinach</b> .....	\$ 3.95	<b>Sauteed Mushrooms</b> .....	\$ 3.95
<b>Broccoli</b> .....	\$ 3.95	<b>Portabella Mushrooms</b> .....	\$ 4.95

# Pasta

*A la carte served with salad, meatballs or sausage*

*Full course dinners served with antipasto, chicken or minestrone soup, meatballs or sausage, coffee & house dessert*

	A la carte	Dinner
<b>Spaghetti, Capellini, Linguine, Ziti, Shells, Rigatoni, Penne</b> .....	\$ 9.95	\$ 13.95
<b>Cavatelli, Gnocchi, Ravioli, Stuffed Shells, Baked Ziti, Manicotti</b> .....	\$ 11.95	\$ 15.95
<b>Gluten Free Penne</b> .....	\$ 11.95	\$ 15.95

# — Homemade Italian Specialties —

*A la carte served with salad*

*Full course dinners served with antipasto, chicken or minestrone soup, coffee & house dessert*

	A la carte	Dinner
<b>Baked Lasagna</b> .....	\$ 12.95	\$ 16.95
<b>Eggplant Parmigiana</b> .....	\$ 12.95	\$ 16.95
<b>Fettuccini or Tortellini Alfredo</b> .....	\$ 11.95	\$ 15.95
<i>Mixed with cream butter &amp; parmesan cheese</i>		
<b>Cannelloni</b> .....	\$ 14.95	\$ 18.95
<i>Two thin crepes stuffed with ground veal, spinach &amp; ricotta cheese, topped with supreme sauce &amp; mozzarella cheese</i>		
<b>Cavatelli or Tortellini Carbonara</b> .....	\$ 14.95	\$ 18.95
<i>Sauteed Italian prosciutto mixed with parmesan cheese &amp; cream</i>		
<b>Penne or Cavatelli Prima Vera</b> .....	\$ 14.95	\$ 18.95
<i>Broccoli, green peas, zucchini, eggplant, mushrooms, oil &amp; garlic with a touch of marinara sauce</i>		
<b>Penne with Vodka Sauce</b> .....	\$ 14.95	\$ 18.95
<i>Prosciutto, scallions, vodka, a touch of cream and marinara sauce</i>		

## Rico's Famous Riggies

*Served Spicy Hot, Medium or Mild*

Chicken	Shrimp	Sausage
<i>A la carte \$ 14.95</i>	<i>A la carte \$ 16.95</i>	<i>A la carte \$ 14.95</i>
<i>Dinner \$ 18.95</i>	<i>Dinner \$ 20.95</i>	<i>Dinner \$ 18.95</i>

# — Pasta with Seafood —

*A la carte served with salad*

*Full course dinners served with antipasto, chicken or minestrone soup, coffee & house dessert*

	A la carte	Dinner
<b>Linguine with Red Clam Sauce</b> .....	\$ 15.95	\$ 19.95
<i>Clams, garlic, &amp; olive oil in marinara sauce</i>		
<b>Linguine with White Clam Sauce</b> .....	\$ 15.95	\$ 19.95
<i>Clams, garlic, fresh basil &amp; olive oil simmered in its own juice</i>		
<b>Linguine a la Calamari</b> .....	\$ 15.95	\$ 19.95
<i>Tender squid simmered in marinara sauce</i>		
<b>Linguine with Shrimp Marinara Sauce</b> .....	\$ 16.95	\$ 20.95
<b>Linguine with Shrimp &amp; Lobster</b> .....	\$ 27.95	\$ 31.95
<i>(8 oz. tail) Red with marinara sauce. White with olive oil, garlic, fresh basil &amp; clam juice.</i>		

# — Pork Chops —

*A la carte served with pasta & salad*

*Full course dinners served with antipasto, chicken or minestrone soup, side of pasta, coffee & house dessert*

	A la carte	Dinner
<b>Pork Chops with Applesauce</b> .....	\$ 15.95	\$ 19.95
<i>Charcoal broiled</i>		
<b>Pork Chops with Mushrooms &amp; Peppers</b> .....	\$ 15.95	\$ 19.95
<b>Pork Chops Pizzaiola</b> .....	\$ 15.95	\$ 19.95
<i>Sauteed pork chops simmered in a spicy marinara sauce</i>		
<b>Pork Chops Milanese</b> .....	\$ 15.95	\$ 19.95
<i>Breaded with seasoned bread crumbs &amp; baked</i>		

## Pork Braciola

*Simmered in tomato sauce*

*A la carte \$ 12.95    Dinner \$ 16.95*

## Broiled Sausage

*With mushrooms & peppers*

*A la carte \$ 12.95    Dinner \$ 16.95*

## — Chicken —

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee & house dessert*

	A la carte	Dinner
<b>Breaded Chicken Cutlet</b> .....	\$ 12.95	\$ 16.95
<b>Half Broiled Chicken</b> .....	\$ 12.95	\$ 16.95
<b>Chicken Livers</b> .....	\$ 12.95	\$ 16.95
<i>With mushrooms &amp; onions</i>		
<b>Grilled Chicken Breast</b>		
<i>Marinated In Oil, Garlic &amp; Seasonings</i> .....	\$ 11.95	\$ 15.95
<i>With Portabella Mushrooms &amp; Roasted Peppers</i> .....	\$ 14.95	\$ 18.95
<b>Chicken Cutlet Parmigiana</b> .....	\$ 14.95	\$ 18.95
<i>Breaded breast of chicken with sauce &amp; mozzarella baked</i>		
<b>Chicken Francaise</b> .....	\$ 14.95	\$ 18.95
<i>Breast dipped in egg batter &amp; sauteed with lemon, butter &amp; white wine</i>		
<b>Chicken Vino Bianco</b> .....	\$ 14.95	\$ 18.95
<i>White meat sauteed with mushrooms, butter &amp; white wine</i>		
<b>Chicken Cacciatore</b> .....	\$ 14.95	\$ 18.95
<i>Tender sliced chicken simmered with onions, peppers, mushrooms, tomato &amp; wine sauce</i>		
<b>Chicken Marsala</b> .....	\$ 14.95	\$ 18.95
<i>Chicken sauteed with mushrooms &amp; simmered in Marsala wine</i>		
<b>Chicken Rollatini</b> .....	\$ 15.95	\$ 19.95
<i>Chicken stuffed with prosciutto, cheese, sauteed with mushrooms &amp; a touch of marinara &amp; wine sauce</i>		

## — Veal —

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee & house dessert*

	A la carte	Dinner
<b>Breaded Veal Cutlet</b> .....	\$ 14.95	\$ 18.95
<i>Served with sauce</i>		
<b>Veal Parmigiana</b> .....	\$ 17.95	\$ 21.95
<i>Breaded, topped with sauce &amp; mozzarella cheese</i>		
<b>Veal Cacciatore</b> .....	\$ 17.95	\$ 21.95
<i>Tender chunks of veal simmered with onions, peppers, mushrooms, tomato &amp; wine sauce</i>		
<b>Veal Scallopini</b> .....	\$ 17.95	\$ 21.95
<i>With mushrooms &amp; peppers, sauteed in tomato &amp; wine sauce</i>		
<b>Veal Marsala</b> .....	\$ 17.95	\$ 21.95
<i>Veal sauteed with mushrooms &amp; simmered in Marsala wine</i>		
<b>Veal Francaise</b> .....	\$ 17.95	\$ 21.95
<i>Veal dipped in egg batter, simmered in butter, lemon, &amp; white wine</i>		
<b>Veal Piccata</b> .....	\$ 17.95	\$ 21.95
<i>Veal sauteed with mushrooms, butter, lemon, hot mustard &amp; white vermouth</i>		
<b>Veal Rollatini</b> .....	\$ 18.95	\$ 22.95
<i>Veal stuffed with prosciutto, cheese, sauteed with mushrooms &amp; a touch of marinara &amp; wine sauce</i>		
<b>16 oz. French Cut Veal Chop</b> .....	\$ 30.95	\$ 34.95
<i>Charcoal Broiled</i>		
<b>16 oz. French Cut Veal Chop</b> .....	\$ 32.95	\$ 36.95
<i>Charcoal Broiled with mushrooms &amp; peppers</i>		
<b>16 oz. French Cut Veal Chop</b> .....	\$ 32.95	\$ 36.95
<i>Pizzaiola, Italian or Milanese</i>		