

appetizers

CALAMARI FRITTI 16 (df)
lightly breaded flash-fried calamari / dipping sauce duo
add gulf shrimp +5

POLIPO ALLA GRIGLIA 20 (gf) (df)
grilled octopus / yukon potato purée / salsa verde / pickled onion
romesco sauce

STUFFED EGGPLANT 16 (v)
spinach / d.o.p. san marzano marinara sauce / blend of 3 cheeses
tomato ragu

POLPETTE DI MANZO 16 (sf)
(3) Prime beef house-made meatballs / d.o.p. san marzano tomato ragu
parggianno reggiano / fresh basil

BRUSCHETTA NAPOLE 10 (v) (sf)
toasted Italian bread / marinated heirloom tomatoes / arugula / shaved
parmesan / cesilian evoo

OYSTERS ON THE HALF 18 (gf) (df)
half dozen raspberry point oysters / mignonette / lemon meyer
horseradish / cocktail sauce

*Consuming raw or undercooked seafood may increase your
risk of foodborne illness.

soup

SOUP OF THE DAY
CREAM OF CRAB

greens

CEASAR 12
hearts of romaine lettuce / parmigiano reggiano / garlic croutons

MEDITERRANEA 14 (gf)
tomato / cucumber / red onion / greek olives / feta cheese / pistachios
red wine vinaigrette

ARUGULETTA 14 (gf)
arugula / strawberries / sliced pears / lemon meyer honey dressing
parmigiana reggiano

RICCI WEDGE 15 (gf)
fresh tomatoes / applewood bacon / blue cheese crumbled
creamy citrus vinaigrette

ROASTED BEET 16 (gf)
roasted sliced beets / goat cheese / avocado / candied walnuts
mixed greens / confit tangerine / fig balsamic vinaigrette

add: shrimp 10 chicken 8 steak 12 salmon 15
all served with salsa verde garlic sauce

pizza

add gluten free cauliflower crust +5

MARGHERITA 16 (v)
d.o.p. san marzano tomato sauce / fresh mozzarella / fresh basil / evoo

BIANCA NIEVE 18
four cheese white pizza / seasoning tomatoes / topped with arugula
28 mo. prosciutto di parma / evoo

TATO'S 18
tomato confit sauce / peperoni / italian ham / red onion
shredded mozzarella / sicilian oregano

DIAVOLA 18 (sf)
calabrese spicy tomato sauce / salame picante / smoked mozzarella
sicilian oregano / drizzle nduja calabrian oil

WILD MUSHROOM 18 (v)
fontina truffle sauce / wild mushrooms / sauteed spinach / drizzle with
stracciatella cheese

ITALIAN GARDEN 18 (df) (sf) (v+)
marinated and grilled eggplant / grilled zucchini / roasted mixed peppers
grilled artichoke hearts / spinach / olive nere di gaeta / tomato confit
pizza sauce / evoo

LA GUCCI 20
d.o.p. san marzano tomato sauce / peperoni / Italian mild sausage
shredded mozzarella / wood fire roasted peppers / onions
sicilian oregano / fresh basil

IMPEPATA DI COZZE E VONGOLE 17 (df) (gf)
1 lb. mussels / manila clams / white wine marinara sauce / fresh basil
chili flakes / italian bread

CHESAPEAKE CRAB DIP 20
jumbo lump crab meat / fresh herbs / scallions / cream cheese
aged cheddar cheese / old bay / served with Italian bread

BRUSSELS SPROUT 14 (gf)
bourbon smoked crispy bacon / manchego cheese / fig balsamic glaze
field spinach

BURRATA CAPRESE 15 (sf) (gf)
selection of heirloom tomatoes / tomato confit / ground roasted
pistachios / fresh Italian burrata / fresh basil / balsamic glaze / evoo
add prosciutto 10

EUROPEA CHARCUTERIE FOR (2) 25 (sf)
prosciutto di parma / salame calabrese / bresaola / creamy brie cheese
cherry amarena / giardiniera pickles / fig jam / manchego cheese roasted
pistachios / Italian crackers

panini

served with fries, mixed greens, soup +\$2

GRILLED CHICKEN PESTO 16
seasoned chicken breast / sun-dried tomato / fresh mozzarella
applewood smoked bacon / evoo / basil pesto sauce

PARMIGIANA 15
chicken, meatball (choice of one) / d.o.p. san marzano tomato ragu
melted mozzarella / parmigiano reggiano

RICCI BURGER 18
8oz certified angus beef / smoked ham / tomato / pickle / bourbon bacon
dijonaise aioli / brioche bun

CAPRESE 16
24mo. black label prosciutto / fresh mozzarella / heirloom tomatoes
basil / balsamic glaze / evoo

MARYLAND CRAB CAKE SANDWICH 20
tartar sauce / pickle / lettuce / tomato / brioche bun

farid's kids menu

Kids 9 years & under only

MAC & CHEESE 10 KIDS' CHEESE PIZZA 12

CHICKEN TENDERS w/FRIES 10

PASTA 10

choice of: spaghetti / penne / angel hair
sauce choice of: meat sauce / tomato sauce
meatball tomato sauce / alfredo

sides

TRUFFLE POLENTA FRIED 10

PARMESAN ROASTED TOMATOES & ASPARAGUS 10

FRESH VEGETABLE MEDLEY 8

ROASTED GARLIC PARM MASHED POTATOES 8

SAUTEED ROASTED GARLIC SPINACH 10

HOUSE MADE HAND CUT FRIES 8

SMALL HOUSE OR CEASAR 7

(v) vegetarian (v+) vegan (gf) gluten free (sf) shellfish
(df) dairy free (cn) contains nuts

pranzo - lunch

ANGEL HAIR "SOPHIA LOREN" 18 (v)
baby spinach / wild mushrooms / wood-fired red peppers ragù sauce
goat cheese / walnuts

LASAGNA 18 (sf)
ricotta / bechamel and bolognese tomato ragu / mozzarella and
parmigiano reggiano cheese

SPAGHETTI AND MEATBALLS 16 (sf)
home-made meatballs / zesty d.o.p. san marzano tomato sauce
fresh basil

PARMIGIANA 21
your choice of chicken, eggplant or veal (+5) / zesty tomato sauce
mozzarella / angel hair pasta

PAPPARDELLE BOLOGNESE 20
house-made wide egg pasta / house-made creamy prime ground beef
bolognese tomato ragu sauce

PENNE LOUISIANA 24
chicken / louisiana andouille sausage / shrimp / broccoli / creamy spicy
creole sauce

POLLO ALLA VENEZIANA 22
pan seared chicken / capers / wood-fired red peppers / spinach
jumbo lump crab meat / angel hair pasta / white wine lemon sauce
topped with mozzarella cheese / evoo

SALMONE ALLA GRIGLIA 29 (df)
atlantic salmon filet / white wine lemon herb caper sauce

RAVIOLI PRADA 20 (v)
house-made ravioli / four cheeses / prosciutto cotto / peas
mushrooms / creamy prada vodka rose sauce

GNOCCHI CAPRESE 18
available three ways in traditional gnocchi pomodoro caprese / pesto
sauce & smoked mozzarella / gorgonzola fondue sauce & walnuts

SACCHETTI PAVAROTTI 17
gorgonzola & pear stuffed house-made pasta pockets / wild mushroom
gorgonzola fondue sauce / truffle oil

SEAFOOD MAREBELLA 32
jumbo shrimp / seared scallops / white creamy parmigiano
reggiano sauce / crab meat / house-made fettuccini pasta

BUCATINI AI RICCI DI MARE 35
pan seared scallops / Maryland crab meat / gulf diced shrimp
sea urchin maine mussels / manila clams / octopus / pinot grigio
lemon meyer zest wine white garlic sauce

SHRIMP SCAMPI 29
jumbo shrimp / white wine garlic lemon butter sauce / evoo
organic cherry tomatoes / fresh basil / asparagus / linguine pasta

LINGUINI ALLE VONGOLE 25
fresh little manila clams / organic cherry tomatoes / white wine sauce
garlic / sea urchin oil infused

- Maximum number of split checks is 4 per party.
- Substitutions \$2 - of equal or less value

- Gratuity of 20% will be added to parties of 3 or more
- Our food is prepared with the finest ingredients; your patience is greatly appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.