

*Ingredients may vary as we highlight fresh, seasonal selections.  
Kindly inform your server of any allergies or dietary requirements. Thank you!*

## CHARCUTERIE

### CHARCUTERIE FOR TWO 28

A curated board of artisanal meats, cheeses, house-pickled accompaniments, Okanagan fruit, walnuts, assorted crackers & crostini, with house-made preserves

| SUB GLUTEN-FRIENDLY CRACKERS +2 |

### HARVEST BOARD FOR ONE 14

A curated board of cheeses, house-pickled accompaniments, Okanagan fruit, walnuts, assorted crackers & crostini, with house-made preserves (\*vegetarian-friendly)

| SUB GLUTEN-FRIENDLY CRACKERS +2 |

## PASTA

| SUB GLUTEN-FRIENDLY PASTA +3 |

### CAPELLINI DI RICARDO 24

Angel hair pasta in aglio e olio and white wine, shallots, bell peppers, asparagus tips, artichoke hearts, sun-dried tomatoes, Kalamata olives, capers & feta

| SAUSAGE +6 | CHICKEN +7 | PRAWNS +8 |

### SOPRANO 22

Pennette rigate with authentic bolognese, mild Italian sausage, asiago & chili oil drizzle

| CHICKEN +7 | PRAWNS +8 |

### GNOCCHI QUATTRO FORMAGGIO 28

Potato dumplings with gorgonzola cream reduction, asiago, fior di latte & parmesan, served with your choice of chicken or sausage

| SUB PRAWNS +3 |

## DOLCI

*Please ask your server what desserts the kitchen has prepared for you today!*

## ANTIPASTI

### FOCACCIA & OLIVES 14

Toasted focaccia bread & Mediterranean olives

### BRUSCHETTA 14

Four toasted crostinis topped with fresh tomatoes, garlic, extra virgin olive oil & basil

### POLPETTE 15

Ricardo's signature, hand-rolled meatballs with marinara, arugula & focaccia bread

### TRUFFLE FRIES 13

### CLASSIC FRIES 9

## INSALATE

### BEEF SALAD 16

Golden beets, arugula, beet purée, toasted walnuts, chèvre, microgreens & balsamic drizzle

### CAPRESE SALAD 16

Vine-ripened tomatoes, fior di latte, fresh basil, balsamic glaze & extra virgin olive oil drizzle

### CAESAR SALAD 14

Crisp romaine lettuce, creamy housemade dressing, sourdough croutons, fried capers & asiago

| CHICKEN +7 |

## FOCACCE

| SUB GLUTEN-FRIENDLY FLATBREAD +\$5 |

### SICILIAN 20

San Marzano base, soppressata, Calabrese salami, mild Italian sausage, prosciutto cotto, fior di latte, Parmigiano Reggiano & chili oil drizzle

### FUNGHI E PANCETTA 20

Creamy ricotta, mushrooms, Canadian bacon, crispy onions, fior di latte, truffle oil, shaved truffle cheese & parsley

### GORGONZOLA E PERA 18

Creamy ricotta, Bartlett pears, gorgonzola crumble, toasted walnuts, fior di latte, arugula & balsamic glaze

### MARGHERITA 16

San Marzano tomato base, fior di latte, fresh basil & Parmigiano Reggiano