

Food **RICCIOTTI** *Menu*



Food Menu



RICCIOTTI



RICCIOTTI

ANTIPASTI

To start or to share..

BRUSCHETTA  **16**
Rustic Bread • Diced Fresh Tomatoes • Garlic •
Oregano & Basil • EVO Oil

CALAMARI **22**
Deep-Fried Calamari • Tangy and Spicy
Arrabbiata Dipping Sauce

AGLIATA DI GAMBERI  **24**
Sautéed Garlic Prawns • Spicy Cherry Tomato Sauce
• Garlic Bread

CARPACCIO  **22**
Thinly Sliced Raw Angus Beef • Shaved Parmesan
• Arugula • Citronette Dressing

CAPRESE DI MOZZARELLA DI BUFALA  **22**
Creamy Buffalo Mozzarella DOP • Fresh Tomatoes
• Mesclun • Organic EVO Oil

ZUPPA DI MARE **24**
Assorted Fresh Seafood • Velvety Tomato & Garlic
Sauce • Toasted Bread

CESARE **18**
Romaine Lettuce • Grilled Chicken Breast • Hard-boiled
Quail Eggs • Parmesan • Croutons • Caesar Dressing

NIZZARDA  **24**
Mesclun • Seared Tuna Loin • Hard-boiled Quail Eggs
• Green Beans • Potatoes • Anchovies • Sherry Dressing

AFFETTATI E GNOCCO FRITTO **38**
Selection of Premium Italian Cold Cuts • Crispy
Fried Dough • Mixed Olives

CAPELLINI CAPELANTE E TARTUFO **42**
Chilled Angel Hair Pasta • Hokkaido Scallops •
Nori Flakes • Truffle Emulsion

BURRATA E VERDURE    **125g • 28**
Grilled Vegetables Tossed with Garlic & Fresh
Basil Paste • Burrata DOP **300g • 48**

PROSCIUTTO DI PARMA **125g • 32**
E BURRATA  **300g • 52**
Parma Ham DOP • Cherry Tomatoes & Rocket
• Grilled Homemade Focaccia • Burrata D.O.P

"Since 2004, Ricciotti has been celebrated for **authentic Italian cuisine**, a stylish riverside setting, and warm hospitality. Enjoy our **all-day menu** of homemade specialties, inventive thin-crust pizzas, and a fine selection of Italian wines, cocktails, whiskies, and craft beers. At Ricciotti, every dish is made with **simplicity, freshness, and passion**, bringing the true flavours of Italy to your table."

PASTA

Our pasta follows the traditional recipes of authentic Italian cuisine.

CARBONARA  **26**
Artisanal Spaghetti • Crispy Cured Pork Jowl • Creamy
Egg Yolk • Pecorino Romano • Black Pepper

GNOCCHI ALLA SORRENTINA   **28**
Homemade Potatoes Dumplings • Baked in Tomato Sauce
Infused with Basil • Melting Bufalo Mozzarella Cheese

AGLIO & OLIO GAMBERI E 'NDUJA **26**
Artisanal Linguine • Prawns Sautéed in Garlic EVO Oil
• Spicy Pork Salami Paste • A Classic with a Kick

RAVIOLI RICOTTA E SPINACI  **28**
Handmade Pasta Pockets • Filled with Ricotta & Spinach
• Light Tomato Sauce • Pecorino Cheese

TAGLIATELLE AL RAGU **28**
Handmade Long Ribbon Pasta • Slow-Cooked
Bolognese Beef Ragù • Parmesan DOP

POMODORO E BURRATA  **28**
Artisanal Spaghetti • Homemade Tomato & Basil Sauce
• Parmesan • Topped with Creamy Burrata Cheese DOP

STRANGOZZI ALLA NORCINA **28**
Hand-cut Thick & Rustic Long Pasta • Italian Pork Sausage
• Pecorino & Truffle Creamy Sauce • Black Pepper

LINGUINE ALLE VONGOLE **28**
Artisanal Linguine • Clams in White Wine Sauce • Garlic
• Chili & Parsley

MARINARA AL CARTOCCIO  **32**
Artisanal Spaghetti • Assorted Seafood & Clams • White
Wine • Aromatic Light Cherry Tomato Sauce & Parsley

LINGUINE GRANCHIO E CAPELANTE **36**
Artisanal Linguine • Sweet Crab Meat • Hokkaido
Scallops • Light Creamy Pink Sauce • Cherry Tomatoes

Each pasta dish can be made as a gluten free option.

RISOTTO

RISOTTO AL PESTO    **26**
Creamy Carnaroli Rice • Homemade Fresh
Basil Pesto • Parmesan • EVO Oil

RISOTTO AI FUNGHI   **28**
Carnaroli Rice • Porcini Mushrooms • Butter
and Parmesan

RISOTTO TALEGGIO E SALSICCIA  **28**
Velvety Carnaroli Rice • Crumbled Italian Pork
Sausage • Melted Taleggio Cheese DOP



VEGETARIAN



GLUTEN FREE



CHEF'S RECOMMENDATION

/ PRICE ARE SUBJECT TO 10 % SERVICE CHARGES & PREVAILING GOVERNMENT TAXES

PIZZA

MARGHERITA

Homemade Tomato Sauce infused with Basil & Herbs • Mozzarella

ORTOLANA

Grilled Garden Vegetables • Riviera Black Olives • Basil • EVO Oil • Tomato Sauce • Mozzarella

PIZZOTTO

Smoked Bacon • White Mushrooms • Free Range Egg • Tomato Sauce • Mozzarella

TARTUFO

Mushrooms • Quail Eggs • Aromatic Black Truffles Cream • Tomato Sauce • Mozzarella

SALAME PICCANTE

Aromatic & Spicy Dry-cured Italian Salami • Tomato Sauce • Mozzarella

GORGONZOLA E SPECK

Gorgonzola DOP • Tyrolese Speck • Caramelized Onion • Tomato Sauce • Mozzarella

QUATTRO FORMAGGI

Gorgonzola DOP • Parmesan DOP • Mascarpone Cheese • Mozzarella

CRUDO E RUCOLA

Parma Ham DOP • Arugula • Shaved Parmesan • Tomato Sauce • Mozzarella

TALEGGIO E CIPOLLE

Taleggio DOP Cheese • Italian Pork Sausage • Caramelised Onion • Mozzarella

CARNIVORA

Beef Ragu • Grilled Chicken Breast • Spicy Italian Pork Salami • Baked Ham • Tomato Sauce • Mozzarella

ALICI E BURRATA

Burrata Cheese DOP • Marinated White Anchovies • Cherry Tomatoes • Arugula • Mozzarella

Traditional 12" thin crust and crispy dough, recognized by the use of the freshest ingredient

ON THE SIDE

BURRATA DOP 125G 16

GRILLED VEGETABLES 12

TRUFFLE INFUSED MASHED POTATOES 12

POTATO WEDGES 12

FRITTELLE AROMATICHE 12

TRUFFLE FRIES 14

HOMEMADE FOCCACIA 6

GRILLED GARLIC BREAD 6

SECONDI PIATTI

BRANZINO ALLA MEDITERRANEA

Grilled Sea bass Fillet • Flavourful Vegetable Caponata • Riviera Olives and Capsicum

TROTA SALMONATA

Grilled Norwegian Salmon Trout Fillet • Creamy Mashed Potatoes • Green Asparagus

TAGLIATA DI TONNO

Seared Tuna Loin in Black Pepper Crust • Grilled Garden Vegetables • EVO Oil

POLLO ALLA DIAVOLA

Grilled Free-Range Chicken Thigh • Spicy Harissa & Herbs Marinade • Golden Potato Wedges

TAGLIATA DI MANZO

Grilled & Sliced Angus Beef Sirloin • Shaved Parmesan • Mashed Potatoes • Garden Vegetables

GUANCIA DI MANZO

Succulent Braised Wagyu Beef Cheek in Rich Red Wine Reduction • Creamy Parmesan Risotto

DA DIVIDERE

For Sharing or Not...

PIATTO DI MARE

Grilled Salmon & Seabass Fillet • Fried Calamari • Sautéed Garlic Prawns • Mussels in Wine Sauce

GRIGLIATA E COSTINE DI MAIALE

Angus Beef Sirloin • Spicy Marinated Chicken Thigh • Iberico Pork Ribs • Mesclun & Wedges

DOLCE

TIRAMISU

Delightful Rich Mascarpone Cream • Ladyfingers Soaked in Illy Espresso • Dusted with Cacao Powder

CREMA CATALANA

Light Vanilla and Citrus Zest Custard Cream • Caramelized Sugar Crust • Creamy and Crunchy Texture

AFFOGATO AL CAFFE

Vanilla Gelato Drowned in Aromatic Espresso

PANNA COTTA

Luscious Thick Cream and Vanilla Dessert • Salted Dark Chocolate Crumbles

SOFFIATO

Decadent 70% Cacao Dark Chocolate Cake • Italian Vanilla Ice Cream

GELATO ALL'ITALIANA

Vanilla • Chocolate • Hazelnut • Pistachio • Strawberry • Mango Sorbet

One Scoop • 6
Two Scoops • 10



VEGETARIAN



GLUTE FREE



CHEF'S RECOMMENDATION

/ PRICE ARE SUBJECT TO 10 % SERVICE CHARGES & PREVAILING GOVERNMENT TAXES



RICCIOTTI

OPENING HOURS

MONDAY - SATURDAY • 11:30AM - 11:00PM

SUNDAY • 11:30AM - 10:00PM

LOCATION

20 UPPER CIRCULAR RD, #B1-49/50 THE
RIVERWALK, SINGAPORE 058416

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