

RICO'S

ANTIPASTI

RICO'S FAMOUS ANGEL HAIR PASTA

delicate cream sauce and pinoli nuts

JUMBO LUMP CRAB HOELZEL

***RAW OYSTERS ON THE HALF SHELL**

JUMBO SHRIMP COCKTAIL

SEA SCALLOPS ALLA RICO

baked with garlic butter and breadcrumbs

BABY SHRIMP ALLA RICO

baked with garlic butter and breadcrumbs

IMPORTED PROSCIUTTO DI PARMA

with fresh melon

ESCARGOTS À LA BOURGUIGNONNE

STUFFED HOT BANANA PEPPERS

stuffed with veal and tomato sauce

FRIED PROVOLONE CHEESE

with homemade marinara sauce

THINLY SLICED FRIED ZUCCHINI

minimum order for two

INSALATE

HOUSE TOSSED

fresh greens tossed with tomatoes, carrot slivers, and black olives

CAPRESE

fresh mozzarella cheese, sliced tomatoes, basil, and a red wine vinaigrette

CAESAR FOR TWO

prepared tableside

TOMATOES & ARTICHOKEs

with our house vinaigrette dressing

FRESH SLICED TOMATOES

- A LA CARTE DRESSING -

Imported Italian Gorgonzola

Imported French Roquefort

creamy or dry

LA STORIA

Rico Lorenzini was born in Ponte Buggianese, Tuscany in 1938. Due to economic conditions, he left school to work for an uncle in Turin at the age of 13. Subsequently, he worked at restaurants throughout Northern Italy before immigrating to Pittsburgh in 1958. That training landed him a job less than ten days after his arrival in Pittsburgh. Rico's Restaurant has been serving guests proudly at this location since opening night, November 3rd, 1979.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

VITELLA

***VEAL CHOP**

broiled with sliced domestic mushrooms, onions, and sweet peppers

VEAL FLORENCE

with sautéed sweet peppers, mushrooms, white wine, and a tomato sauce

VEAL LORENZINI

tender veal topped with imported prosciutto, swiss cheese, and sliced domestic mushrooms

VEAL MILANESE

pan-fried, breaded, and served with sautéed sweet peppers

VEAL SCALOPPINE MARSALA

sliced domestic mushrooms and a sweet marsala wine sauce

VEAL PARMIGIANA

breaded veal topped with our homemade tomato sauce, melted parmigiano, and mozzarella

VEAL AND PEPPERS

with sweet peppers, garlic, and olive oil

VEAL PICCATA

sautéed with lemon and caper sauce

PASTA

RICO'S FAMOUS ANGEL HAIR

delicate cream sauce and imported portuguese pinoli nuts

HOMEMADE ROTOLO

fresh laid pasta, rolled, and stuffed with prosciutto, spinach, and cheeses served on a bed of pink sauce

LINGUINE IN A CLAM SAUCE

served with either red or white sauce

LINGUINE AND SEAFOOD

clams, mussels, shrimp, scallops, calamari, lobster and chef's fish of the day in a light tomato sauce

FETTUCCINE ALLO SCOGLIO

baby shrimp, scallops, and clams tossed with delicate tomato or white sauce

FETTUCCINE ALFREDO

a tangle of pasta tossed with cream sauce and parmigiano cheese

GLUTEN FREE PASTA SELECTIONS AVAILABLE

ADULT SPLIT DINNERS ARE AN ADDITIONAL \$6

CHICKEN CAN BE SUBSTITUTED FOR ALL VEAL ENTRÉES

20% GRATUITY REQUIRED FOR SEPARATE CHECK REQUESTS

ALL PASTA ENTRÉES ARE AVAILABLE AS À LA CARTE APPETIZERS OR SIDE DISHES

CONSUMPTION OF ALCOHOL PURCHASED OUTSIDE IS NOT PERMITTED ON PREMESIS

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PESCE

LOBSTER RUBINO

egg-dipped and sautéed with white wine and mushroom sauce

LOBSTER TAIL

broiled with drawn butter and lemon

BROILED SEAFOOD PLATTER

petite lobster, shrimp, sea scallops, boston scrod, clam coquille, stuffed oyster with crabmeat, lemon, and drawn butter

BROILED SEAFOOD ALLA RICO

boston scrod, shrimp, and scallops topped with garlic breadcrumbs and garlic butter

SHRIMP AND LUMP CRABMEAT

sautéed with white wine and garlic lemon butter

BAKED STUFFED SHRIMP

stuffed with crabmeat and served on a bed of creamy white wine sauce

BROILED STUFFED LEMON SOLE

stuffed with lump crabmeat

LUMP CRABMEAT FLORENTINE

baked with a white wine cream sauce, melted cheddar, and fresh spinach

BROILED SEA SCALLOPS ALLA RICO

topped with garlic butter and breadcrumbs

MANZO

***FILET MIGNON**

broiled ten ounce prime selection, served with sautéed sliced domestic mushrooms

***ROQUEFORT FILET MIGNON**

broiled ten ounce prime selection, topped with melted french roquefort cheese

***NEW YORK SIRLOIN STRIP STEAK**

broiled twelve ounce prime selection, served with sautéed sliced domestic mushrooms

***PEPPERED SIRLOIN STRIP STEAK**

broiled twelve ounce prime selection, with cracked peppercorns, sautéed sweet and hot peppers marinara

***CLASSIC SURF AND TURF**

one half-pound broiled lobster tail and six ounce petite filet mignon cooked to your preference

***PITTSBURGH STYLE**

choice of filet mignon or new york sirloin strip steak, charred on the outside and rare on the inside

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