

take out

daily • 5-9pm

starters

BRUSCHETTA ^V grilled focaccia, micro green & arugula salad, radish, herb ricotta, fried egg 10.00

CHARCUTERIE cured meats & pâté, fruit mostarda, house-made “everything” crackers 18.50

HAND-CUT POTATO CHIPS ^V truffle salt, roasted tomato aioli 6.50

SEARED SEA SCALLOP ^{GF} mashed sweet potatoes, cilantro pesto 6.50 each

FIG FLATBREAD gorgonzola, prosciutto, honey & basil 12.00

HOUSE-PICKLED VEGETABLES ^{GF} genoa salami, whole grain mustard 7.50

GRILLED SHRIMP risotto cakes, basil cream sauce 13.50

MIXED IMPORTED OLIVES ^{GF • V} rosemary, lemon zest 6.00

soup & salads

TOMATO BASIL SOUP ^{GF • V} small 4.50 • large 7.00

HOUSE SALAD ^{GF • V} mixed lettuces, creamy green olive dressing, feta 8.00

CHOPPED SALAD ^{GF • V} bocconcini, house-pickled pepperoncini, artichoke hearts, red onion, celery, italian vinaigrette, mixed lettuces 8.50

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 8.25

sides

SAUTÉED SPINACH ^{GF • V} 4.00

SEASONAL VEGETABLES ^{GF • V} 4.50

FINGERLING POTATOES ^{GF • V} 5.00

FRIED POLENTA (3) with bolognese 4.00

RISOTTO CAKES (2) with pesto cream 5.00

GORGONZOLA-GARLIC SPREAD ^{GF • V} 3.00

GF = GLUTEN-FREE • V = VEGETARIAN • GLUTEN FREE ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS
OUR EGGS ARE LOCALLY SOURCED & UNGRADED • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS • FOR YOUR
CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE • WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL
AMOUNTS A \$1.50 SPLIT PLATE CHARGE AND A \$2.00 SUBSTITUTION CHARGE WILL BE APPLIED.

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entrées

HOUSE-MADE RIGATONI & PRAWNS

oyster mushrooms, sambuca cream sauce 20.00

SPRING RISOTTO ^{GF}

peas, pea shoots, leeks, mascarpone, basil, cherry tomatoes, pecorino romano 20.00

OVEN-ROASTED HALIBUT

cherry tomatoes, lemon-caper sauce, cheese ravioli 34.00

BRAISED LEG OF LAMB GALETTE ^{GF}

creamed spinach, feta, crispy chickpeas, demi-glaze 30.00

OCTOPUS & PORK BELLY ^{GF}

white bean cassoulet, chorizo, roasted tomatoes, smoked aioli 29.00

STUFFED ZUCCHINI ^{GF • V}

herb labneh, eggplant caponata, spicy roasted red pepper relish 22.00

SIRLOIN COULOTTE

sweet onion relish, zucchini toast, chèvre 28.00

GRILLED QUAIL ^{GF}

harissa, roasted carrots, fingerlings, lemon mint yogurt, pickled peppers 30.00

PROSCIUTTO-WRAPPED CHICKEN BREAST

crispy polenta, golden raisin-grappa sauce, seasonal vegetables 27.00

GRILLED 12 OZ. RIBEYE ^{GF}

seasonal vegetable, gorgonzola, fingerling potatoes 42.00

CHEESE RAVIOLI

choice of: pesto cream or bolognese or brown butter sage 18.00

MEATBALLS & FETTUCCINE

house-made beef & pork meatballs, red sauce, parmesan 18.50

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 18.50

RICHTARD'S

dinner for two

\$85+

choose one shareable appetizer

MIXED IMPORTED OLIVES ^{GF · V} rosemary, lemon zest

HAND-CUT POTATO CHIPS ^V truffle salt, roasted tomato aioli

HOUSE-PICKLED VEGETABLES ^{GF} genoa salami, whole grain mustard

GRILLED SHRIMP risotto cakes, basil cream sauce +6.50

choose one shareable salad

HOUSE SALAD ^{GF · V} mixed lettuces, creamy green olive dressing, feta

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons

choose two entrées

HOUSE-MADE RIGATONI & PRAWNS oyster mushrooms, sambuca cream sauce

SPRING RISOTTO ^{GF}
peas, pea shoots, leeks, mascarpone, basil, cherry tomatoes, pecorino romano

OVEN-ROASTED HALIBUT
cherry tomatoes, lemon-caper sauce, cheese ravioli +14.00

BRAISED LEG OF LAMB GALETTE ^{GF}
creamed spinach, feta, crispy chickpeas, demi-glaze +10.00

OCTOPUS & PORK BELLY ^{GF}
white bean cassoulet, chorizo, roasted tomatoes, smoked aioli +9.00

STUFFED ZUCCHINI ^{GF · V} herb labneh, eggplant caponata, spicy roasted red pepper relish

SIRLOIN COULOTTE sweet onion relish, zucchini toast, chèvre +8.00

GRILLED QUAIL ^{GF}
harissa, roasted carrots, fingerlings, lemon mint yogurt, pickled peppers +10.00

PROSCIUTTO-WRAPPED CHICKEN BREAST
crispy polenta, golden raisin-grappa sauce, seasonal vegetables +7.00

GRILLED 12 OZ. RIBEYE ^{GF} seasonal vegetable, gorgonzola, fingerling potatoes +22.00

CHEESE RAVIOLI choice of: pesto cream or bolognese or brown butter sage

MEATBALLS & FETTUCCINE house-made beef & pork meatballs, red sauce, parmesan

CANNELLONI pasta sheets rolled with ricotta, sausage & spinach

choose one shareable dessert

TWO CHOCOLATE CHIP COOKIES ^V

TIRAMISU CHEESCAKE SLICE ^V mascarpone, espresso, ladyfingers, chocolate

choose one shareable beverage

AMALAYA MALBEC salta, argentina, 2016

ALOIS LAGEDER PINOT GRIGIO alto adige, italy 2017

FOUR CRAFT BEERS two ipa's + two bartenders choice