

dinner

starters

WHIPPED FETA ^V

eden creamery goats milk feta, roasted pepper marmalade, grilled flatbread, EVOO 12.00

TUNA TARTARE ^{GF}

puttanesca sauce of fresh tomatoes, olives, anchovy, chili flakes, capers, pinenuts, on lettuce 15.00

CHARCUTERIE

rotating selection of 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} single 8.00 • shareable 12.00

mixed greens, summer squash, toasted sunflower seeds, radishes, sweet Italian peppers, tomatoes, fresh mozzarella;
choice of stone-ground mustard vinaigrette *or* creamy green olive dressing

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

sides

FRIED POLENTA (3) strained bolognese 5.00

SAUTÉED KALE roasted garlic, balsamic ^{GF • V} 4.50

SEASONAL VEGETABLES ^{GF • V} 4.50

RISOTTO CAKES (2) with pesto cream 6.00

FINGERLING POTATOES ^{GF • V} 5.00

GORGONZOLA-GARLIC SPREAD ^{GF • V} 4.00

entrées

PASTA WITH CLAMS

manila clams, house-made pasta, saffron broth, chorizo, tomatoes, white wine, roasted garlic 22.00

HOUSE-MADE PAPPARDELLE ^V

summer squash, browned butter, garlic, basil, pecorino romano, toasted walnuts 18.00

OVEN-ROASTED HALIBUT

cherry tomatoes, lemon-caper sauce, seasonal vegetable 32.00
add three cheese ravioli 5.00

PROSCIUTTO-WRAPPED CHICKEN BREAST

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

CONFIT OF DUCK LEG

roasted mushrooms, potatoes & peas, grilled little gem lettuce, cherry gastrique 22.00

GRILLED 12 OZ. RIBEYE ^{GF}

wilted greens, fingerlings, gorgonzola 42.00

FRIED RABBIT

buttermilk-marinated, cabbage slaw with preserved lemon aioli, couscous salad 32.00

DUROC PORK ^{GF}

grilled dry-aged 12 oz. porterhouse, creamed leeks, pickled apples 30.00

RACK OF LAMB

mustard & herb rub, farro risotto, seasonal vegetable, demi-glaze
whole 45.00 • half 35.00

CHEESE RAVIOLI

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

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 18.50

GF = GLUTEN-FREE • V = VEGETARIAN • 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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