

dinner

starters

WHIPPED FETA ^V

eden creamery goats milk feta, roasted pepper marmalade, grilled flatbread, EVOO 13.00

TUNA TARTARE ^{GF}

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

CHARCUTERIE & CHEESE PLATTER

rotating selection of cured meats & pâté, fruit mostarda, marinated fresh mozzarella, manchego, crostini 21.00

HAND-CUT POTATO CHIPS ^V

truffle salt, roasted tomato aioli 7.00

SEARED SEA SCALLOP ^{GF}

mashed sweet potatoes, cilantro pesto 6.50 each

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 12.50

MIXED IMPORTED OLIVES ^{GF • V}

rosemary, lemon zest 6.50

GRILLED SHRIMP

risotto cakes, basil cream sauce 14.00

GRILLED OCTOPUS ^{GF}

smoked guanciale, white bean & celery salad, smoked paprika aioli 16.00

soup & salads

TOMATO BASIL SOUP ^{GF • V} small 5.00 • large 7.00

HOUSE SALAD ^{GF • V} single 8.00 • shareable 14.00

mixed greens, toasted sunflower seeds, garbanzos, sweet peppers, tomatoes, red onion, feta
choice of: stone-ground mustard vinaigrette *or* creamy green olive dressing

CAESAR SALAD hearts of romaine, house-made dressing, anchovies, parmesan, croutons 9.00

sides

FRIED POLENTA (3) strained bolognese 6.00

SAUTÉED KALE roasted garlic, balsamic ^{GF • V} 5.00

SEASONAL VEGETABLES ^{GF • V} 5.00

RISOTTO CAKES (2) with pesto cream 6.00

FINGERLING POTATOES ^{GF • V} 6.00

GORGONZOLA-GARLIC SPREAD ^{GF • V} 4.00

entrées

PASTA WITH CLAMS

manila clams, house-made pasta, saffron broth, chorizo, tomatoes, white wine, roasted garlic 23.00

HOUSE-MADE PAPPARDELLE

braised leg of lamb, winter squash, tomato, rosemary, red wine sauce 24.00

POTATO GNOCCHI ^V

chèvre, roasted red peppers, cream 20.00

ORA KING SALMON ^{GF}

roasted beets & potatoes, horseradish crème fraîche, orange gastrique 32.00

PROSCIUTTO-WRAPPED CHICKEN BREAST

crispy polenta, golden raisin-grappa sauce, seasonal vegetables 28.50

GRILLED QUAIL

harissa, roasted carrots, farro, lemon mint yogurt, pickled peppers 32.00

GRILLED 12 OZ. RIBEYE ^{GF}

wilted greens, fingerlings, gorgonzola 42.00

FRIED RABBIT

locally-grown, buttermilk-marinated, white wine mustard sauce, seasonal vegetable, polenta 38.00

DUROC PORK ^{GF}

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

CHEESE RAVIOLI

choice of: pesto cream ^V or bolognese or brown butter sage ^V 18.50

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 19.50

add protein to any dish

CHICKEN BREAST (5oz) 6.00

ORA KING SALMON (3oz) 10.00

SCALLOP (1) 6.00

GRILLED SHRIMP (2) 6.00

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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