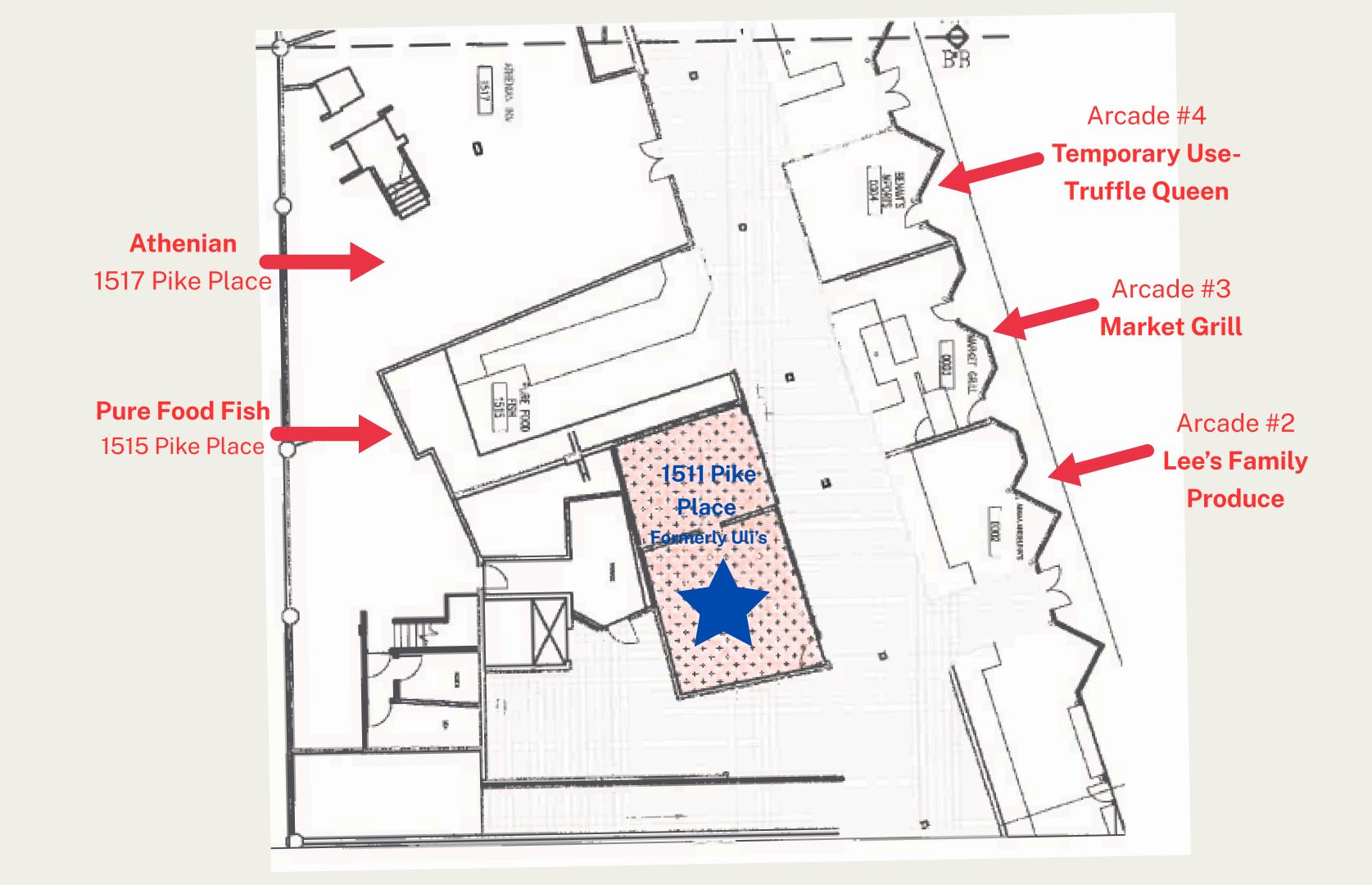


APPLICATION FOR USE

May 2025

BORN // ITALY — MADE // SEATTLE

ricciosco.com



My Story

My name is Stanislao Rodolfo Riccio (Stano), and as a child growing up in Seattle, Washington and then moving to the town of Spezzano Della Sila (Calabria, Italy), I was surrounded by my family's traditions. One of which was butchering a pig and making sausage, salami, prosciutto and other traditional charcuterie.

When I finished culinary school, I decided to move back to Washington State to start my dream of becoming a chef. I began working in Italian restaurants and soon after got married and started a family. From there I began to make sausage once again; just like the family tradition, I bought a pig and started getting to work on making everything just as my father taught me.

Soon after I started giving away the sausage, salami, and prosciutto I made from my first pig to family and friends. The positive feedback and overwhelming suggestions to make more inspired the start of a sausage business. Several years later, after minor tweaks to improve the recipe, what was once a small dream has now become Riccio's Sausage Company.

Bringing Southern Italian traditions to the Seattle community runs deep. My Grandfather (Nonno) opened Rudy's Ristorante Italiano in Pioneer Square in the 1960s where it was run by my family for 30 years. Having the opportunity to bring my local product to the renowned Pike Place Market feels like bringing my family's legacy full circle.



Menu

Pick Your Panino Base \$16

- Italian mild sausage
- Italian hot sausage
- Calabrese mild sausage
- Calabrese hot sausage

Pick Your Panino Toppings \$1-2 each

- Sauteed onions and peppers
- Broccoli rapini
- Provolone cheese
- Fresh mozzarella
- San Marzano tomato sauce and basil

Panino Ortolano \$14 (vegan)

Roasted zucchini and eggplant, artichokes, fresh mozzarella, sun dried tomato spread, basil

* Menu to be finalized following approval of tenant application Required application materials – business plan item 2













Menu

Rotating Seasonal Panino \$16 (all)

- Polpette House made pork and beef meatballs smothered in San Marzano tomato sauce and mozzarella
- Porchetta slow roasted carved pork loin, loaded with caramelized onions, and balsamic glaze
- Pancetta house applewood smoked pork belly, roasted vine ripe tomatoes, lettuce and garlic-mayo

Beverages \$3-5

- San Pellegrino sparking water \$5
- Panna Water Naturale \$3
- San Pellegrino Aranciata, Limonata, Blood Orange \$5
- Soft drinks \$4

Nonna Lisa \$35

 Cold press 100% E.V.O.O. from Toscano Montemurro ½ liter bottle. Limited quantity.

Salumi to be determined



Menu

Riccio's Sausage Products \$ 10.99 x pound

- Packages 4 links per package 1# packs
- Calabrese Sausage mild Links
- Calabrese Sausage hot links
- Italian Sausage mild links
- Italian Sausage Hot links
- Special Sausage of the week

All products can be made bulk upon request with 2-day lead time

(Bulk sausage will be packed in 2# bags)



BUSINESS INFORMATION

Business Name:

RICCIO'S SAUSAGE COMPANY LLC

UBI Number: **604 779 937**

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Business Type:

WA LIMITED LIABILITY COMPANY

Business Status:

ACTIVE

Principal Office Street Address:

2317 CAMAS AVE NE, RENTON, WA, 98056-8359, UNITED STATES

Principal Office Mailing Address:

Expiration Date:

07/31/2025

Jurisdiction:

UNITED STATES, WASHINGTON

Formation/Registration Date:

07/09/2021

Period of Duration:

PERPETUAL

Inactive Date:

Nature of Business:

OTHER MANUFACTURING, OTHER SERVICES, SAUSAGE MAKING

REGISTERED AGENT INFORMATION

Registered Agent Name:

STANISLAO RICCIO

Street Address:

2317 CAMAS AVE NE, RENTON, WA, 98056-8359, UNITED STATES

Mailing Address:

GOVERNORS

Title	Governors Type	Entity Name	First Name	Last Name
GOVERNOR	INDIVIDUAL		STANISLAO	RICCIO