

i RICCHI

RESTAURANT WEEK, AUGUST 17-22, 2015

CENA ESTIVA - SUMMER DINNER



HEIRLOOM TOMATO CAPRESE

Fior di latte mozzarella, balsamic reduction, basil

SWEET CORN RISOTTO

thyme, mascarpone, parmigiano, olive oil

WATERMELON & TOMATO GAZPACHO

Maine scallop crudo, cucumber, chive oil



GRILLED PORK TENDERLOIN

cannellini beans, braised cabbage, Chianti reduction

CASARECI TOSCANI

Gulf shrimp, roasted zucchini, tomato, olive oil

PAN SEARED MOUNTAIN TROUT

caponata, swiss chard, basil oil



CANNOLI

chocolate, pistachio, ricotta

COPPA DI PANNA COTTA

blackberry compote, Chantilly cream

MOCHA CAPPUCCINO GELATO

toasted Marcona almonds, chocolate shavings, cialdone wafer



\$35

Add a flight of 3 wines \$12

OneHope Wines – chardonnay, red blend, cabernet sauvignon

**** OneHope Wines makes an impact on numerous charities
by donating a percentage of all sales*

*“Grazie mille” for supporting Washington’s independent restaurants.
Celebrating our 26th year in DC, we are most grateful for your patronage.
Christianne Ricchi and the staff of i Ricchi*