

# i RICCHI

**RESTAURANT WEEK LUNCH \$22**

**AUGUST 17 - 22, 2015**



**HEIRLOOM TOMATO CAPRESE**

*fior di latte mozzarella, balsamic reduction, basil*

**SWEET CORN RISOTTO**

*thyme, mascarpone, olive oil*

**WATERMELON & TOMATO GAZPACHO**

*Maine scallop crudo, cucumber, chive oil*



**AMISH CHICKEN PAILLARD**

*grilled summer vegetables, tomato caper vinaigrette*

**CASERECCI TOSCANI**

*Gulf shrimp, roasted zucchini, tomato, olive oil*

**PAN SEARED MOUNTAIN TROUT**

*caponata, swiss chard, basil oil*



**CANNOLI**

*Chocolate, pistacchio, ricotta*

**COPPA DI PANNA COTTA**

*Blackberry compote, Chantilly cream*

**MOCHA CAPPUCINO GELATO**

*toasted Marcona almonds, chocolate shavings, cialdone wafer*



**ADD A FLIGHT OF ONEHOPE WINES - 3 WINES \$12**