

# i RICCHI

## RESTAURANT WEEK

JANUARY 22 – JANUARY 27, 2018

## CENA INVERNALE – WINTER DINNER



### ITALIAN WINTER GREENS & GIARDINIERA

Tuscan kale, radicchio, frisée, toasted faro,  
house marinated cauliflower & carrots, lemon vinaigrette

### SUNDRIED TOMATO RISOTTO

thyme, fontina, chive oil

### RIBOLLITA

winter minestrone, Tuscan bread, parmesan



### TUSCAN PASTA TRIO

tortelloni - fresh sage & European butter  
rigatoni - beef sugo & parmesan  
mint cavatelli - wild mushroom ragu

### GRILLED HERBED ARTIC CHAR

soft parmesan polenta, basil oil, haricots vert

### BRICK PRESSED BALSAMIC CHICKEN

orange marinated, balsamic glazed, rosemary potatoes



### ARTISANAL GELATO

homemade vanilla, warm spiced winter fruit, toasted walnuts

### LIMONCELLO RASPBERRY CAKE

Italian sponge, raspberry gel, lemon Chantilly cream

### CANNOLI

chocolate, toasted pistachios, ricotta cream



**\$35**

*“Grazie mille” for supporting Washington’s independent restaurants.  
Celebrating our 29th year in DC, we are most grateful for your patronage.  
Christianne Ricchi and the staff of i Ricchi*