

i RICCHI

RESTAURANT WEEK LUNCH \$22

JAN 22 – JAN 27, 2017



WINTER GREENS & GIARDINIERA

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

SUNDRIED TOMATO RISOTTO

thyme, fontina, chive oil

WILD MUSHROOM SOUP

portobello, shitake, porcini, mushroom broth, parmesan crouton



CHICKEN PAILLARD

grilled winter vegetables, tomato caper vinaigrette

PAGLIA E FIENO

*"straw & hay", handmade spinach & egg pasta, prosciutto,
peas, parmesan cream*

SCALLOPS & SHRIMP

mixed greens, orange sections, warm pan juices



ARTISANAL GELATO

house-made vanilla, warm spiced winter fruit, toasted walnuts

LIMONCELLO RASPBERRY CAKE

Italian sponge, raspberry gel, lemon Chantilly cream

CANNOLI

chocolate, pistacchio, ricotta cream, fresh berries

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JAN 30 – FEB 4, 2017



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