

# i RICCHI

RESTAURANT WEEK,

AUGUST 14-19, 2017

CENA ESTIVA - SUMMER DINNER



## MISTICANZA DI STAGIONE

Mixed Italian greens, vegetables pickled & raw,  
oven-roasted tomato, lemon vinaigrette

## RISOTTO DI GRANTURCO E MASCARPONE

Sweet corn risotto, thyme, mascarpone, parmigiano

## GAZPACHO DI COCOMERO E POMODORO

Watermelon & tomato gazpacho, Maine scallop crudo, cucumber, chive oil



## POLLO E CIPOLLE FRITTE

Tuscan fried chicken, crisp fried onions

## PAPPARDELLE CAPRESE

Hand-cut, homemade egg pasta ribbons, local cherry tomatoes,  
mozzarella, basil pesto

## TROTA ALLA LIVORNESE

Livorno-style, pan-seared mountain trout filet, tomato, parsley & chickpeas



## CANNOLI

Chocolate, pistachio, ricotta

## COPPA DI PANNA COTTA E MIRTILLI

Blueberry compote, Chantilly cream

## NUTELLA GELATO

Chocolate hazelnut gelato, toasted almonds, chocolate shavings, cialdone wafer



**\$35**

*"Grazie mille" for supporting Washington's independent restaurants.  
Celebrating our 28th year in DC, we are most grateful for your patronage.  
Christianne Ricchi and the staff of i Ricchi*