

i RICCHI

RESTAURANT WEEK LUNCH \$22

AUGUST 14 – 19, 2017



MISTICANZA DI STAGIONE

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

RISOTTO GRANTURCO E MASCARPONE

Sweet corn risotto thyme, mascarpone

GAZPACHO DI COCOMERO E POMODORO

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



POLLO E CIPOLLE FRITTE

Tuscan fried chicken with fried onions

PAPPARDELLE CAPRESE

Artisanal egg pasta, basil pesto, cherry tomatoes, mozzarella

TROTA ALLA LIVORNESE

Livorno style pan seared mountain trout filet, tomato, chickpeas



CANNOLI

Chocolate, pistachio, ricotta

COPPA DI PANNA COTTA

Blueberry compote, Chantilly cream

NUTELLA GELATO

Chocolate hazelnut gelato, toasted almonds, chocolate shavings cialdone wafer

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