

Cena di San Valentino - Valentine Lovers' Dinner

February 14-16, 2019



Misticanza Medici

Mixed Italian greens, watercress, fresh mint, farro, marinated raisins & pecorino

Carpaccio di salmone

Star anise cured salmon, tarragon aioli, fagiolini, fingerling potatoes & Castelvetro olives

Polenta tartuffata con funghi farciti

Black truffle polenta timbale with wild mushrooms in balsamic reduction



Risotto d'aragosta e prosecco

Imported vialone nano risotto with lobster & sparkling prosecco

Ravioli di salmone alla crema di gamberetti

Homemade ravioli, salmon, potatoes & leeks with light shrimp parmesan cream

Gemelli alla Fiesolana

Twisted pasta curls with homemade sausage, mushrooms & tomatoes



Filetto al pepe verde sul crostone

Tenderloin of beef, Chianti reduction with green peppercorns, crisp Tuscan crouton

Sogliola alla Mugnaia

Filet of sole, creamy white polenta, thyme roasted carrots

Misto griglia di stagione

Mixed grill of Tuscan spareribs, house-made sausage & bay leaf crostini skewers, rack of lamb chop, braised cannellini beans & tomato



Semifreddo alle fragole

"Semi-frozen" meringue tart layered with strawberry mousse, vanilla gelato & fresh strawberries

Trostata di cioccolato e pere

Homemade chocolate pear tart

Gelato al bacio corretto

Artisanal chocolate hazelnut gelato, nocino walnut liquor, chocolate crumble, pizzelle

\$89



includes flute of Italian sparkling

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