



Riccardo's
EST 1980
RISTORANTE



Wine Dinner Series

Festa d'Amicizia Benvenuto a Riccardo Tedeschi!

Thursday April 27, 2017

ANTIPASTI

TROTA LESSATA

POACHED TROUT WITH A HERBED SPRING PEA AND HERBED SALAD.
SOAVE DOC CLASSICO "CAPITEL TENDA", 2014

QUAGLIE E ALBICOCCA

GRILLED QUAIL SERVED ON GRILLED RADICCHIO
WITH A SAUCE OF APRICOT WITH PROSCIUTTO CHIPS.
VALPOLICELLA DOC CLASSICO "LUCCHINE", 2015

PRIMO

POLENTA CON CODA DI MANZO

BRAISED SUGO OF OX TAIL WITH SWEET PEPPER
SERVED ON OUR HOUSE POLENTA.
VALPOLICELLA DOC SUPERIORE "MATERNIGO", 2013

SECONDO

VITELLO ALLA VALDOSTANA

A VEAL CHOP FILLED WITH CHEESE, THEN BREADED AND FRIED.
SERVED ON SAVORY PUREES OF SPRING PEA AND CELERY ROOT,
FINISHED WITH BROWN BUTTER.
VALPOLICELLA DOC CLASSICO SUPERIORE "LA FABRISERIA", 2011

FORMAGGI

A COURSE OF GORGONZOLA DOLCE AND PARMIGIANO REGGIANO,
SERVED WITH MOSTARDA DI UVA AND TOASTED TRUFFLED ALMONDS.
**AMARONE DELLA VALPOLICELLA DOC CLASSICO RISERVA
"CAPITEL MONTE OLMI", 2008**

CAFE

OUR FINEST BREWED ILLY COFFEE

Head Chef Allen Doty, Sous Chef Mat McCord and our talented staff hope you enjoy your dining experience this evening.