



*Riccardo's*  
EST 1980  
**RISTORANTE**

503-636-4104

Wine Maker's Dinner  
May 23, 2017

## Cena d'Amicizia: Benvenuto a Francesco!!

### Antipasti

#### **Baccala e Fagioli**

A classic Tuscan combination of Cod and beans in a hearty broth, creating a tasty stew.

*San Felice Chianti Clasikko 2014*

#### **Crostini di Fegatini**

A savory rustic liver Pate', with herbs, hazelnuts and dried cherries

*"IL Grigio" Gran Selezione, 2013*

### Primo

#### **Pappardelle Coniglio**

A Rabbit ragu, with hints of fruit and juniper, served on wide egg pasta finished with Parmigiano Reggiano.

*Vigorello, IGT, 2011*

### Secondo

#### **Alce' alla Polenta al Forno**

A bold Elk stew, served over a chicory infused polenta cake, then baked to enrich the flavors, served with seasonal Asparagus.

*"Campogiovani" Brunello di Montalcino, 2011*

### Dolce

#### **Torta di Mele**

A rustic Tuscan style apple cake.

*San Felice Vin Santo 2008*



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