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For Immediate Release
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Ricciuti's makes Green Debut This Spring Marking Olney's First Eco-Friendly Restaurant as Ten Years in Historic Landmark Location Is Celebrated

Olney, Maryland - Pioneers of the "Local New American Food" movement, Chef-owner James Ricciuti and Co-owner Amy Ricciuti of Ricciuti's Restaurant in Olney are proud to incorporate green living into the restaurant as they celebrate ten years of operating in their historic Olney landmark.

"As a business anchor in the community, situated in a nationally registered historic home, it is only befitting that we are proactive in today's efforts of environmental preservation," says Amy Ricciuti. "With becoming Olney's first eco-friendly restaurant we will lead by example and hope others will follow."

Some of the steps taken towards green living include converting Styrofoam carryout containers to biodegradable containers made from a sugar/corn based compound, switching our cleaning agents to chemicals that are certified environmentally friendly, and the staff's uniform is now made of organic cotton. With the help of Clean Currents LLC (www.cleancurrents.com), the restaurant has transitioned to 100% wind power. 500,000 kWh of wind power has been purchased or 500 REC's (renewable energy credits) to be used over the next two years. The purchase offsets approximately 700,000 pounds of carbon, the main greenhouse gas. This is equivalent to planting almost 700 trees. In recognition of their efforts, Ricciuti's is now considered an EPA Green Power Partner by the Environmental Protection Agency. Clean Currents brokered the green power arrangement and showed how easy it is to go green. "More and more businesses are coming to understand that technology exists today to dramatically cut greenhouse gas emissions that cause global warming," Gary Skulnik of Clean Currents said. "Businesses can go green, help the environment, and possibly save money when they work with Clean Currents."

Ricciuti's menu boasts fare with an emphasis on local and sustainable ingredients. The seasons and the fields of local farms dictate the menu. Many of the ingredients come from within a one hundred mile radius. You

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Ricciuti's

will find hormone free beef from Roseda Farms of Baltimore, free-range chicken from Murray's Chicken Farm of Lancaster Pennsylvania and sustainable-fished seafood from Two Oceans Fishery and Ecofish. South Mountain Creamery of Frederick supplies fresh dairy products and lamb. In addition to supporting the local farmers and being a member of Local Harvest (www.localharvest.org), the restaurant is also an avid supporter of Slow Food USA, a movement within the culinary industry that challenges the fast food ideal. Slow Food educates consumers about the ill effects fast food has had on our health and the pace of our society. The Slow Food movement wants to heal the breakdown of family and community. Please see www.slowfoodusa.org or www.ricciutis.com for more information.

The historic Olney House in Olney (right off of Georgia Avenue) has been home to Ricciuti's for ten years. The outside is rustic and charming. An outdoor patio welcomes you. The interior has smaller, intimate dining rooms flanked with cozy fireplaces. The menu is chef-driven, offering both comforting and stylish dishes as well as gourmet wood fired pizzas and an award winning wine list. Ricciuti's has been a local haven for Olney residents and over the years has grown to become a destination restaurant for chef specials such as **Chesapeake Bay Rockfish with Olives, Fresh Tomato, Fennel Seed, Tarragon and Citrus Herb Orzo** or **Cocoa Spice Rubbed Porterhouse Pork Chop with Charred Onions, Local String Beans and Espresso Barbecue Sauce**. Original dessert specials include their signature **Chocolate Pizza -a puff pastry topped with raspberry preserves, imported Belgium milk Chocolate and white chocolate finished with a medley of kiwi fruit, bananas and strawberries**. Specialty cocktails highlight the lounge's cocktail menu with selections such as the Wedding Cake Martini and Sorbet Martini. Wine dinners, wine tastings and cooking classes are offered. There is something for everyone at Ricciuti's.

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