

# Risotto

Italian Restaurant & Bar

## *Cicchetti* *Small Bites*

TOMATO BRUSCHETTA 9  
MIXED OLIVES 10  
EGGPLANT ROLLATINI 12  
ARANCINI 12  
MEATBALLS 12  
PROSCIUTTO 9  
SOPPRESSATA 7  
FORMAGGI MISTI 12  
POTATO CROQUETTE 7

## *Contorni 10*

*SPINACH*  
*BROCCOLI RABE*  
*ROASTED POTATOES*  
*MIXED VEGETABLES*  
*TRUFFLE FRIES*

## *KIDS*

HANGER STEAK & FRIES 18  
CHICKEN FINGERS & FRIES 14  
CHEESE PIZZA 14  
PASTA WITH RED SAUCE 12  
RAVIOLI WITH BUTTER 14  
PASTA & MEATBALLS 15  
CHICKEN PARMIGIANA 15

## ANTIPASTI

### FRITTO MISTO

Shrimp, Calamari, pepperoncini, lemon 20

### BAKED CLAMS

Littleneck clams, oreganata breadcrumbs, white wine-butter sauce 15

### STEAMED MUSSELS

Cherry tomatoes, hot sausage, bread, garlic, white wine, basil 18

### CAESAR SALAD

Chopped romaine, house Caesar dressing, parmesan, croutons 14

### TRE COLORE SALAD

Arugula, endive, radicchio, cherry tomato, parmesan, balsamic 14

### CAMPAGNA SALAD

Endive, radicchio, gorgonzola, roasted pepper, apple, walnuts, balsamic 14

## SECONDI

### RISOTTO

#### MILANESE

Saffron, white wine, peas, Pecorino Romano 22

#### FUNGHI

Oyster mushroom, cremini mushroom, porcini mushroom, truffle butter 26

#### VODKA

Creamy pink sauce, peas, tomato, fresh basil, Stracciatella 22

#### CARBONARA

Prosciutto, peas, onions, cream, poached egg 25

#### PRIMAVERA

Seasonal Mixed vegetables 22

Add to any Risotto

Grill Chicken +6 | Chicken cutlet +8 | Hanger Steak +12 | Shrimp +10 | Salmon +12

### PASTA

#### NORMA

Rigatoni, Grilled eggplant, smoked mozzarella, marinara 23

#### LINGUINE CON VONGOLE

Littleneck clams, white wine, breadcrumbs, parsley 27

#### 'TABLE-SIDE' CACIO PEPE

Fresh Pasta, Pecorino Romano, cracked black pepper, poached egg, pancetta 30

#### LAMB BOLOGNESE

Fresh Pasta, lamb ragu, Stracciatella 27

#### ROSA

Lasagna strips, rolled with prosciutto & fontina cheese, vodka sauce 25

#### PASTA FRESCA

Fresh Pasta, Arugula, fresh mozzarella, cherry tomatoes, garlic and E.V.O.O. 23

#### BAKED RIGATONI

Vodka Sauce, mozzarella 23

### ENTREE

#### GRILLED HANGER STEAK

Red wine reduction, creamy polenta, broccoli rabe 37

#### GRILLED SALMON

North Atlantic salmon, vegetables, roasted potatoes, basil oil 30

#### CATCH OF THE DAY MP

#### SHRIMP RISOTTO

Mussels, shrimp, seafood broth, tomato 30

#### PORK OSSO BUCCO

Braised pork shank, wine reduction, Risotto Milanese 33

### CLASSICS:

#### PARMIGIANA

Marinara, mozzarella, linguine

Chicken 25 | Eggplant 22 | Shrimp 29

#### MARSALA

Mushroom Marsala wine sauce, linguine

Chicken 27

#### FRANCESE

Egg, lemon, white wine, linguine

Chicken 25 | Shrimp 29

#### SCARPARO

Cherry peppers, Hot & Sweet, sausage, linguine

Chicken 27

If you have a food allergy, please speak to the manager chef or your server.

## COCKTAILS 15

- RED SANGRIA** Wine, brandy, O.J. popsicle, orange liquor  
**WHITE SANGRIA** Wine, O.J. popsicle, orange liquor  
**LIMONCELLO** House Made Limoncello, Absolut citron, sweetened lemon & lime juice  
**VENETIAN SPRITZ** Aperol, sparkling wine, orange wedge  
**AMALFI MULE** Tito's, amaro lucano, lime juice, ginger beer, mint  
**ITALIAN 75** Gin, lemon juice, Montenegro, prosecco  
**HIBISCUS MARGARITA** Hibiscus Popsicle, Herradura Silver, Lime juice, orange liquor

## SOFT COCKTAILS 11

- ORANGE JITO** O.J. Popsicle, Mint, Lime juice, club soda  
**HIBISCUS RITA** Hibiscus Popsicle, Lemon & lime juice, club soda  
**CAFÉ & TONIC** Espresso, honey syrup, tonic

## VINO BIANCO

	GLASS	BOTTLE
<b>PROSECCO</b> "Brut" Ruffino (Organic) (Italy)	14	55
<b>SAUVIGNON BLANC</b> Nobile (New Zealand)	14	55
<b>ROSE</b> Fleurs de Prairie (France)	14	55
<b>CHARDONNAY</b> Imagery (California)	12	45
<b>PINOT GRIGIO</b> Barone Fini (Italy)	12	45
<b>VERMENTINO</b> La Pettegola Banfi (Italy)	13	50
<b>SAUVIGNON BLANC</b> Orin Swift (California)	-	60
<b>PINOT GRIGIO</b> Santa Margherita (Italy)	-	60
<b>DOM PERIGNON</b> (France)	-	525
<b>GAVI</b> Banfi Principessa Gavia (Italy)	-	50
<b>PROSECCO</b> Ca' Del Bosco Extra Brut (Italy)	-	90
<b>RIESLING</b> Kung Fu Girl Charles Smith (Washington)	-	50

## VINO ROSSO

	GLASS	BOTTLE
<b>CHIANTI CLASSICO RISERVA</b> Ruffino (Italy)	16	60
<b>PINOT NOIR</b> Rodney Strong (California)	13	50
<b>CENTINE</b> Banfi (Italy)	12	45
<b>MONTEPULCIANO</b> Gio Barba (D' Abruzzo, Italy)	13	50
<b>CABERNET RESERVE</b> Josh (California)	16	60
<b>BARBERA D' ALBA</b> Pio Cesare (Piedmont, Italy)	-	70
<b>MERLOT</b> Stags' Leap (California)	-	65
<b>BAROLO</b> "Tortoniano" Michele Chiarlo (Piedmont, Ita.)	-	115
<b>CHIANTO "DUCALE ORO"</b> Ruffino (Tuscany, Italy)	-	95
<b>BABY BRUNELLO</b> Banfi Rosso Di Montalcino (Italy)	-	65
<b>BABY AMARONE</b> Masi (Veneto, Italy)	-	65
<b>BRUNELLO DI MONTALCINO</b> Banfi (Tuscany, Italy)	-	160
<b>CABERNET</b> Stags' Leap (California)	-	120
<b>AMARONE</b> Masi (Veneto, Italy)	-	115
<b>CABERNET</b> Beaulie Vineyard (California)	-	80
<b>RED BLEND</b> Orin Swift Papillon (California)	-	145
<b>SANGIOVESE</b> Tenuta Sassoregale (Tuscany, Italy)	-	55
<b>ZINFANDEL BLEND</b> Orin Swift 8 Yrs. in the Dessert (CA.)	-	80
<b>OPUS ONE</b> (California)	-	525



### *Birria*

- Peroni
- Moretti
- Corona
- Heineken
- Heineken 0
- Budlight
- Rotating IPA

### *Pitchers*

#### *Cocktails*

- Red Sangria 60
- White Sangria 60
- Aperol Spritz 60
- Hibiscus Margarita 60

#### *Soft Cocktails*

- Orange-Jito 45
- Hibiscus Rita 45

### *Wine Wednesday*

All Bottles of Wine 25% off  
 (Available only Wednesdays)

### *Brunch*

Saturday & Sunday  
 12 P.M. – 3 P.M.  
 \$25 Bottomless  
 Mimosa – Bloody Mary

### *Chefs Tasting*

Tuesday- Thursday  
 \$100  
 For Two

#### **First Course**

Arancini

#### **Second Course**

Cacio Pepe

#### **Third Course**

Steak & Gorgonzola Risotto

#### **Fourth Course**

Golden Cannoli