

Risotto Specials

monday - 4 cheese.....	gv	\$14.50
tuesday - calamari, roasted peppers & lemon	g	13.70
wednesday - parma ham, arugula & truffle oil	g	15.50
thursday - chicken, fontina, zucchini & olives	g	15.80
friday - shrimp, sausage, mozzarella & saffron	g	18.50
saturday - shrimp, garlic, mozzarella, hot peppers ..	g	16.05
sunday - cotto ham, gruyere & red onion.....	g	15.75

Salads

Baby lettuce with

balsamic vinaigrette	gvd	\$4.90	\$7.50
dried tomato, green beans & corn	gv	6.80	10.50
mozzarella, asparagus, tomato	gv	8.65	13.25
chicken, goat cheese, tomato	g	9.45	14.25

Romaine with

classic caesar, parmesan & croutons	g	6.60	10.00
caesar, roasted chicken & boiled eggs ..	g	8.60	13.00
shiitake, beets, onion & truffle oil	gc	8.50	13.00
feta, roasted peppers & olives	gv	8.40	12.45

Arugula with

roasted beets, corn & dried tomato ..	gvd	6.95	10.75
mozzarella, dried tomato & onions	gv	7.70	11.80
roasted chicken, gruyere & shiitake	gc	9.45	14.25
parma ham, mozzarella, onion, tomato	gd	9.70	14.80

Spinach with

shiitake, asparagus, corn, truffle oil	gc	8.00	12.20
goat cheese, roasted peppers, olives ..	gv	7.90	11.95
roasted chicken & portobello.....	g	7.75	11.75
parma ham & oven dried tomato	g	8.05	12.25

dressings : all gluten free

chianti, balsamic or fresh lemon vinaigrette = d

(prepared with canola & olive oils)

traditional caesar dressing

(with pasturized egg yolks & anchovy)

white truffle oil \$3.00 / side white truffle oil \$5.00

g = gluten free

v = vegetarian

c = mushrooms prepared w/ chicken stock

**d = dairy free, ask your server for the list of ingredients
our pesto is made w/butter**

DISCLAIMER: At Risotteria, we strive to achieve 100% gluten free products. This said, there is always a chance, however remote, of cross-contamination occurring in the supply line of our products.

Risotto

Arborio risotti with (chicken stock based)

the classic with parmesan cheese.....	g	\$12.00
asparagus & saffron.....	g	14.40
mozzarella, roasted portobello & truffle oil	g	17.05
gruyere, shiitake & arugula	g	16.25
shiitake, green beans, sweet corn.....	g	14.50
porcini mushroom	g	17.00
porcini & arugula	g	16.50
3 mushroom-porcini, portobello & shiitake	g	17.75
porcini , sweet corn & white truffle oil	g	18.50
calamari, roasted red peppers & olives.....	g	14.70
calamari, roasted garlic & italian parsley.....	g	14.00
calamari & pesto	g	14.85
shrimp (w/ garlic), hot peppers & arugula	g	15.25
shrimp (w/ garlic) roasted peppers & spinach.....	g	17.20
shrimp, mozzarella & tomato	g	18.55

Vialone nano risotti with (vegetable stock based)

can be dairy free if ordered without cheese or pesto

asparagus	gv	13.20
italian parsley & white truffle oil	gv	13.00
fresh lemon & pine nuts.....	v	12.25
feta, spinach & roasted red peppers	gv	16.70
goat cheese & italian parsley.....	v	14.00
gruyere & green onions	gv	14.25
gorgonzola cheese & walnuts	v	14.50
roasted garlic & italian parsley.....	gv	11.75
roasted garlic, arugula & oven dried tomato	gv	14.25
fontina, zucchini, tomato & parsley	gv	16.00
mozzarella & pesto	gv	14.90

Carnaroli risotti with (chicken stock based)

roasted chicken, calamata olives & peppers.....	g	15.95
roasted chicken, porcini & pine nuts	g	18.00
roasted chicken, feta & zucchini	g	16.75
roasted pork shoulder, garlic & italian parsley.....	g	14.25
roasted leg of lamb, gorgonzola & spinach		17.50
italian sausage & portobello	g	15.25
italian sausage & spinach	g	14.50
parma ham, fontina & arugula	g	17.50
bolognese	g	15.00

Prices and menu items subject to change without notice.

No split checks when paying by credit card.

Visa, Mastercard, Amex & Cash only,

No checks, personal, travelers or otherwise.

Not responsible for typographical errors

Jan / 2010 / house