



LA RISATA 
RISTORANTE
Pizzeria & wine bar

APPETIZERS

Pasta and Fagioli Soup	(8)
Organic Greens House Salad (Fresh Organic Greens, Cherry Tomatoes, Cucumbers and Radishes)	(8)
Finocchio Salad (Fennel Salad, Gaeta Olives, Orange Slices, Olive Oil-Balsamic)	(13)
Arugola-Radicchio Parmigiano (Vinaigrette Dressing and Reggiano Shavings)	(12)
Kale Goat Cheese Salad (Baby Organic Kale, Roasted Pecans, Goat Cheese Beats, Citrus Dressing)	(13)
Buffala Caprese (Buffalo Mozzarella, Sliced Tomatoes, Basil and Balsamic Reduction)	(13)
Caesar Salad (House Made Dressing)	(12)
Calamari Fritti Or Grilled (Crispy Or Grilled, served with our own Deeping Sauce)	(14)
Gamberetti Agro Dolce (Sautéed Shrimps, in a Sweet and Sour Sauce)	(16)

PASTAS

Spaghettini Guanciale Carbonara (Eggs, Pigg Cheeks, Pecorino Cheese and Reggiano Cheese)	(23)
Linguine Mare (Light Tomato Sauce, Mixed Daily Seafood)	(26)
Kamut Pasta (Olive Oil, Pancetta, Rapini, Wild Mushrooms, Cherry Tomatoes)	(24)
Gnocchi Alla Sorrentina (Tomato Sauce, Diced Eggplant, Asiago Cheese)	(22)
Rissoto Risata (Artichokes, Oyster Mushrooms, Spanish Chorizo and Reggiano Cheese)	(24)
Rissoto Con Funghi Misti (Mixed Wild Mushrooms, Truffle Oil)	(24)
Lasagna Calabresa (Minced Meat Lasagna)	(22)
Ravioli Di Aragosta (home made Lobster Ravioli in a Rose Shrimp Sauce)	(26)
Ravioli Di Funghi E Mascarpone (home made Ravioli, Filled with Mascarpone, Ricotta, Porcini Mushrooms in a Pesto Pistachio Sauce)	(25)

CARNE E PESCE

(Meats and Fish)	
Petto Di Pollo Supreme (Grilled Chicken Supreme, Topped with Demiglace Wild Mushroom Sauce, served Daily Veggies and Potatoes)	(27)
Bison Short Ribs (Oven Roasted, in a Port and Red Wine Reduction, served with Polenta and Rapini)	(35)
Branzini Alla Griglia (Grilled Mediterranean Sea Bass , served with Season Rapini and Daily Potatoes)	(30)
Black Cod Puttanesca (Tomato Sauce, Black Olives, Capers, served with Veggies and Potatoes)	(31)
Veal Skirt-Arugola (Grilled, served with Chimichurri Sauce, Sweet Potatoes and Arugula)	(24)
Vitello Scaloppini Of The Day	(26)

PIZZA

Margherita (Tomato, Mozzarella and Basil)	(12)
Quattro Stagione (Tomato, Mozzarella, Mushrooms, Artichokes, Pancetta, Sliced Tomatoes)	(16)
Focaccia Di Prosciutto (Buffalo Mozzarella, Prosciutto and Arugula)	(18)
Risata (Focaccia Style, Rapini and Minced Mild Italian Sausage)	(17)
Cacciatore (Tomato, Mozzarella and Cacciatore Sopressata)	(16)
White Pizza (Mozzarella, Sliced Potatoes, Mild Sausage and Gorgonzola)	(17)
Terra Bianca (Olive Oil, Artichokes, Sun Dried Tomatoes, Wild Mushrooms and Goat Cheese)	(16)

COCKTAILS

La Risata Martini (2.5oz) Vodka, Cointreau, Baileys, Garnished with Espresso Beans	(13)
Negroni (1.5oz) Campari, Sweet Vermouth, Gin, Garnished with Orange Peel	(10)
Sunset In Montenegro (2.25oz) Amaro Montenegro, Gin, Lime, Granished with Lemon Oils	(12)
Revelator (2oz) Tequila, Amaro Averna, Sweet Vermouth, stirred with Espresso Beans	(12)
Aperol Spritz (3.5oz) Prosecco, Aperol, Soda Water, Garnished with Orange Wedge	(13)
Amaretto Sour (1.5oz) Amaretto, Lime, Simple Syrup, Garnished with Orange Slice	(11)
Old Fasioned (1.5oz) Bourbon, Simple Syrup, Bitters, Garnished with Orange Peel	(12)
Manhattan (2.0oz) Scotch, Sweet Vermouth, Bitters, Garnished with Cherry	(12)
Margarita (1.5oz) Tequila, Cointreau, Lime, Salted Rim, Garnished with Lime Wheel	(12)
Daiquiri (1.5oz) White Rum, Lime, Simple Syrup	(12)
Cosmopolitan (1.5oz) Vodka, Cointreau, Lime, Cranberry	(12)
Classic Martini (2oz) Gin/Vodka, Dry Vermouth, made Dirty with a Lemon Twist	(12)