



LA RISATA

RISTORANTE

Pizzeria & wine bar



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LUNCH MENU

APPETIZERS

- Pasta and Fagioli Soup (8)
- Organic Greens House Salad (8)
(Fresh Organic Greens, Cherry Tomatoes, Cucumbers and Radishes)
- Finocchio Salad (11)
(Fennel Salad, Gaeta Olives, Orange Slices, Olive Oli-Balsamic)
- Arugola-Radicchio Parmigiano (10)
(Vinaigrette Dressing and Reggiano Shavings)
- Kale Goat Cheese Salad (11)
(Baby Organic Kale, Roasted Pecans, Goat Cheese, Beats, Citrus Dressing)
- Buffala Caprese (13)
(Buffalo Mozzarella, Sliced Tomatoes, Basil and Balsamic Reduction)
- Caesar Salad (10)
(House Made Dressing)
- Calamari Fritti Or Grilled (13)
(Crispy Or Grilled served with our own Deeping Sauce)
- Gamberetti Agro Dolce (14)
(Sautéed Shrimps in a Sweet and Sour Sauce)

LIGHT MEALS

- Risata Salad (21)
(Grilled Veal, Beats, Belgium Endives, Palm Hearts, Cherry Tomatoes, Hard Boiled Eggs and Goat Cheese)
- Warm Citrus Salad (23)
(Sauteed Shrimps, Organic Greens, Baby Spinach, Portobellini Mushrooms, Citrus Dressing)
- Classic Caesar Salad (19)
(Supreme Chicken Breast, Romain Hearts on Caesar Dressing)

PASTAS

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

CARNE E PESCE

(Meats and Fish)

- Petto Di Pollo Supreme (25)
(Grilled Chicken Supreme, Topped with Demiglace Wild Mushroom Sauce, served Daily Veggies and Potatoes)
- Bison Short Ribs (33)
(Oven Roasted, in a Port and Red Wine Reduction served with Polenta and Rapini)
- Branzini Alla Griglia (28)
(Grilled Mediterranean Sea Bass served with Season Rapini and Daily Potatoes)
- Black Cod Puttanesca (29)
(Tomato Sauce, Black Olives, Capers served with Veggies and Potatoes)
- Veal Skirt-Arugola (24)
(Grilled, served with Chimichurri Sauce, Sweet Potatoes and Arugola)
- Vitello Scaloppini Of The Day (26)

PIZZA

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

PANINIS

(All served with Home Sweet Potatoes Chips and Salad)

- Panini Di Pollo (14)
(Grilled Chicken Breast, Provolone, Lettuce, Sliced Tomato and home made Spread Sauce)
- Panini Di Vitello (15)
(Grilled Veal Scaloppini, Provolone, Lettuce, Tomato and home made Spread Sauce)
- Panini Di Vegetali (12)
(Grilled Portobello, Zucchini, Eggplant, Provolone and Spread Sauce)