





“ Osteria Risi.co aderisce al progetto “Alimentazione Fuori Casa” di AIC. Il Progetto Alimentazione Fuori Casa nasce dall’esigenza dell’Associazione Italiana Celiachia di creare una catena di esercizi informati sulla celiachia che possano offrire un servizio idoneo alle esigenze alimentari dei celiaci. In questo menu tutti i piatti contrassegnati dalla spiga sbarrata sono preparati senza glutine. Buon Appetito!

Some products can be frozen at source for market needs. Service €3.00



Tagliere Risi.Co

Local salami / Prosciutto (Raw ham) 24 months / Coppa / Porchetta

Selection of mixed cheeses / Homemade onion compote / Honey

Big for 4 pers.: €28 - Small for 2 pers.: 19€

.....

Our Tartare

150g Piedmontese Fassona tartare with sauce of: Capperri / Anchovies / Spring onions / Yolk / Worcester Sauce / Tabasco / Rum / Oil / Pepper / Maldon Salt

€19

.....

Spring Roastbeef

Beef Roast Beef with Citrus Citronette, Parmesan Shavings, and Cherry Tomatoes

€16

.....

Tonnè

Veal topside with old-fashioned tuna sauce and seared julienne carrots

€16

.....

Chicken Caesar Salad

*Salad, chicken breast slow cooked, croutons,
flaked parmesan, yogurt sauce, cherry tomatoes*

€16

.....

King Salmon

*Salmon tartare with mango,
avocado mayonnaise and soy sauce, toasted almonds*

€18



Polenta Taragna

Branzi / Bitto / Formai de Mut

€11

Polenta Taragna

with Porcini mushrooms

€13

Polenta Taragna

with Salamella (typical pork sausage)

€13

Polenta Rustica

€4

Polenta Rustica

with Porcini mushrooms

€9

Polenta Rustica

with Salamella (typical pork sausage)

€9

.....

Rosty Potatoes

€5

stir-fried vegetables

€8

.....

1#

Ol Milanès

Risotto: Saffron pistils with veal Osso Buco cooked at low temperature

€27

.....

Che Fico!

Risotto: figs, Valcalepio Riserva wine, toasted almonds, and “gorgonzola style” goat cheese

€15

.....

Casonsèi

Handmade meat raviolo with butter, sage and bacon

€15

.....

Scarpinocc

Handmade veggy raviolo with butter, sage

€15

.....

2#

Chicken House

*Free-range cockerel marinated and cooked for 18 hours at low temperature
with roasted potatoes and mayonnaise*

€19

.....

Fred Flintstone

*Ribs Iberian pig cooked 17 hours at low temperature
served with baked potatoes*

€19

.....

Scotta Lento

*Lamb chop cooked at low temperature
with classic polenta*

€18

with polenta taragna

+ €2

with porcini mushrooms

+ €2

.....

Polp Fiction

*Warm octopus cooked at low temperature with julienned fennel,
potatoes and Taggiasca olives*

€20



MENU BAMBINI

Up to 11 years

White pasta

€6,00

.....

Tomato/pesto pasta

€8,00

.....

Cotoletta

with rosty potatoes

€14,00

.....

Saffron yellow rice/parmesan

€12,00

.....

Some products can be frozen at source for market needs. Service €3.00



New York

Cheesecake with wild berries / Cheesecake with Nutella

€8

.....

Pizzo Coca

Creamy with yogurt and white chocolate, with straweberry and crunchy chocolate nuts

€8

.....

Tiramigiù Risi.Co

Tiramisu of the house

€8

.....

Bronte Sauro

*Pistachio semifreddo with orange blossom honey
and Mantuan sbrisolona crumble*

€8

.....

Fruittella

Fruit salad of mix fruits

€8

.....

Some products can be frozen at source for market needs. Service €3.00



Water 0,75

3,00 €



Caffè

2,00 €



Distillates selection



*Let our staff recommend one of our spirits from around the world
to end your dinner in the best possible way!*

Some products can be frozen at source for market needs. Cover charge €3.00