

Risotteria

Risotto Tasting Menu

*Salami cold cuts, hot starter, trio of risotto of the day,
water, 1/4 wine, bread, coffee, cover charge included.*

€26

(minum for 2 persons)

Single Risotto

Small pan (1/2 people).

€12

Big pan (2/3 people).

€18

Microfiltered and tapped off at the moment. Frozen originated product for market needs. Cover charge € 2,00

GIOIE ESTIVE

Low temperature salmon steak

con quinoa e riduzione di agrumi .

€14

Risotto with seafood

€14

Sword carpaccio

with chives, date tomatoes and EVO oil

€15

Roasty Octopus

*cooked 6 hours at low temperature (76 ° c)
served with potato cream, citrus peel and Taggiasca olives.*

€16

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I Taglieri

Light

Bresaola, turkey breast, smoked Black Angus carpaccio, tomino cheese, polenta.

€19

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Bergamasco

Lard, salami, pancetta, polenta and sausage.

€18

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Prezioso

“Ruliano” Parma ham, lard, bresaola, Culatello ham, Cremasco Salva cheese.

€20

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Sfizioso

Cantabrian Sea Anchovies, burratina, bread and butter, dry tomatoes

€19

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Iberico

Paleta 100% de bellota and Manchego sheep cheese

€22

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Risi.Co

Chef's fantasy selection!

€20

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Maxi

Selection of local Salami.

€32

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Orologio di Formaggi

Selection of typical cheeses with honey and jam.

€18

Starters

Parmesan Flan

with seasonal cream.

€9

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Bresaola Punta d'Anca

Arugula and slivers of Grana cheese.

€9

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Smoked Black Angus

Arugula and slivers of Grana cheese.

€13

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Burratina Cheese from Puglia

with "Ruliano" Parma ham 20 months and Taggiasche olives.

€14

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Tomino Cheese wrapped in Speck

served with jacked potato and yogurt sauce.

€9

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Creamed Cod

with polenta

€14

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First Courses

Homemade

Scarpinoce alla Bergamasca

with sage and butter.

€11



Homemade

Casoncelli alla Bergamasca

with crispy bacon, sage and butter.

€11



Homemade

Foiade

with panna, Porcini and Branzi cheese.

€13



Venere Rice 

with Mediterranean Bluefin tuna

sautéed with al dente vegetables.

€13

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Low-Temperature Cooking

Hamburg Chicken

*slow-cooked for 16 hours (68°C)
served with roast potatoes, Bernese sauce and salad.*

€16

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Pork Half Shin

*slow-cooked for 24 hours (72°C)
served with roast potatoes.*

€13

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Beef Cheek

*slow-cooked for 24 hours (72°C), smoked at the time
served with a jacked potato, Branzi cheese cream and green parsley sauce.*

€15

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Iberic Pork Ribs

*slow-cooked for 17 hours (72°C)
served with roast potatoes and BBQ sauce.*

€16

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Roast Octopus

*slow-cooked for 6 hours (76°C)
served with cream of potato, peel of citrus fruits and Taggiasca olives.*

€16

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LE POLENTE

POLENTE RUSTICA

€4

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POLENTE WHIT PORCINI

€9

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POLENTE TARAGNA

local cheese (Branzi - Formai de Mut), butter

€9

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POLENTE WITH CANTABRIAN SEA ANCHOVIES

€10

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POLENTE E CODEGHI

with local sausage

€9

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POLENTE E MUSKY OCTOPUS

musky octopus stewed with tomatoes sauce

€12

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I FOCACCIONI

GOLOSA

Crudo Ruliano (20 mesi) - Burrata - Sun dried seasoned tomato

€15

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MORTAZZA

Mortadella IGP - Stracchino cheese

€10

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VALTELLINA

Bresaola Punta d'Anca - Caprino cheese - Rocket - Lemon zest

€15

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CANTABRICA

Buffalo mozzarella - Anchovies from the Cantabrian Sea -

Sun dried seasoned tomato - Chili threads

€15

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I Dessert

homemade

Tiramisù

€6



Cheesecake

€6



Pannacotta 

€6



Sorbet

€4



Ice-cream and Seasonal Fruit 

€6

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To Drink

Water 1L

€2,50



House Wine

(1/4, 1/2, 1L)

€2,50 / €5 / €10



Coffee

€1,50



Digestives

€3,50



Spirits Selection



Grappa, Whiskey, Vodka, Mezcal, Rum...

Ask our staff the best way to end your dinner!

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“ 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!

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