

Wedges

Parmigiana

meatball 8 eggplant 8 chicken 9 veal 10

Chicken Cutlet

with lettuce, tomato, mayonnaise, and vinaigrette 10

Traditional Italian

sweet sausage, peppers, onions, white wine, marinara 9

TRADITIONAL Entrees

Parmagiana

breaded with homemade tomato sauce, melted mozzarella
eggplant 15 chicken 16 veal 18 shrimp 19

Francese

egg-battered, lemon white wine butter sauce, spinach, and
mashed potatoes

chicken 17 veal 19 shrimp 20

Marsala

mushrooms, marsala wine, spinach, and mashed potatoes
chicken 17 veal 19

Piccata

lemon white wine butter sauce, capers & mashed potatoes
chicken 17 / veal 19

Paillard

breaded cutlet, fresh arugula, herbed tomato bruschetta
chicken 18 / veal 19

Sorrentino

breaded eggplant, melted mozzarella, white wine butter
sauce & touch of balsamic, over homemade polenta
chicken 18 / veal 20

Montebianco

artichoke hearts, melted mozzarella, white wine butter
sauce, over homemade polenta chicken 18 / veal 20

Scarpato

sweet sausage, hot cherry peppers, white wine butter
sauce, and touch of tomato, over homemade polenta
chicken (scalloped) 18 / veal 20

Sides

potato croquettes 4 • pasta 5 • vegetable 5
(2) meatballs 8 • (2) sausage 5

Pick up a jar of our infamous
homemade "gravy" today!



All Natural ■ Gluten Free

MARINARA

Net Wt. 32 oz.

Takeout Menu



Risotto Restaurant

788 Commerce St, Thornwood NY 10594
(914) 769-6000 | info@risotto-restaurant.com
www.RISOTTO-RESTAURANT.com

Risotto

Lemon, Artichoke & Pea

Wild Mushroom

Roasted Beet

Baby Arugula Pesto

Grilled Eggplant & Smoked Mozzarella

Roasted Pepper & Fresh Mozzarella

Risotto di Giorno M/P

appetizer 10 / entrée 18

Appetizers

Bruschetta

toasted bread, herbed tomato bruschetta & asagio cheese 9

Fried Calamari

fried crispy with marinara & chopped pepperoncini 11

Caprese

homemade fresh mozzarella, tomatoes, roasted
peppers, basil infused olive oil & balsamic glaze 10

Grilled Portobello Rustica

over baby spinach, fresh goat cheese & balsamic glaze 10

Potato Crusted Shrimp Croquettes

over mixed greens, with mandarin oranges,
honey Dijon and balsamic glaze 14

Mediterraneo

assorted cheeses, spicy mixed olives,
roasted peppers, and pickled onions 10

Clams Oreganata

whole clams, breadcrumbs, white wine butter sauce 11

Black Canadian Mussels

Luciano (white), Marechiaro (marinara) or Fra Diavolo 10

Cold Antipasti

assorted meats, cheeses, roasted peppers & olives 10

Hot Antipasti

clams oreganata, eggplant rollatini, shrimp,
and potato croquette 15

Fried Zucchini or Mozzarella Sticks

with homemade marinara 9

Garlic Bread: plain 4 with cheese 5

If you have a food allergy, please speak to the
owner, manager, chef, or your server.

Soup & Salad

Homemade Soup

minestrone, pasta e fagioli, tortellini en brodo 7
zuppa di giorno m/p

Garden Salad

mixed greens, carrots, cucumbers, onions, tomatoes,
mixed olives, balsamic vinaigrette 7

Caesar

romaine, homemade Caesar dressing, croutons,
grana di padana 9

Balkan

mixed greens, cucumbers, gaeta olives, tomatoes,
feta & balsamic vinaigrette 9

Tre Colore

arugula, endive, radicchio, tomatoes,
grana di padana & balsamic vinaigrette 9

Fresca

baby spinach, mandarin oranges, apples, gorgonzola,
walnuts, red wine vinaigrette 10

Campagna

endive, radicchio, gorgonzola, roasted peppers,
apples, walnuts, balsamic vinaigrette 10

add: cheese 2 • chicken 6 • (3) Shrimp 9

Homemade Personal Pizza

Margherita

fresh mozzarella, light marinara, basil 12

Rugantina

portobello, Italian sausage, goat cheese 14

Vesuviana

roasted red peppers & smoked mozzarella 14

O Sole Mio

arugula, gaeta olives, sun dried tomatoes, feta 14

Fresh PASTA

substitute **whole wheat \$2** or **gluten free \$3**

Italiano

orechiette, fresh arugula, fresh tomatoes,
crumbled feta, and garlic & oil 16

Norma

cavatelli, eggplant, smoked mozzarella, onions,
and homemade tomato basil sauce 16

Funghi

parpadelle, wild mushrooms, mushroom stock,
marsala, and cream 18

Rosa

lasagna strips, rolled with prosciutto & fontina cheese,
with plum tomatoes, sauteed onions, vodka & cream 17

Pesto

homemade gnocchi, baby arugula pesto, herbed tomato
bruschetta and crumbled feta 17

TRADITIONAL Pasta

Homemade Marinara (with garlic & basil) 13

Homemade Tomato Sauce 12

Spaghetti & Meatballs 15

Baked Ziti 13 Alfredo 14

Meat Sauce 16 Bolognese 16

*above served with choice of rigatoni,
spaghetti, capellini, linguini, penne, or ziti.*

sub raviolis \$2 sub homemade pasta \$2

Penne Vodka

penne, tomatoes, onions, vodka, cream 16

Spaghetti Puttanesca

gaeta olives, capers, marinara, spaghetti 15

Homemade Meat Lasagna

beef lasagna, tomato basil sauce & melted mozzarella 18

Linguini & Clams

whole littleneck clams, clam broth, white wine, butter,
linguini in choice of luciano, marechiare, or fra diavolo 18

Pasta Pollo

sauteed chicken strips, mushrooms, pepperoncini peppers,
penne, garlic, white wine butter sauce 17

Entrees

Eggplant Rollatini

egg-battered eggplant, stuffed with spinach, ricotta,
romano & mozzarella, with tomato basil sauce 16

Chicken Brandy

sautéed chicken breasts, brandy sauce, Portobello,
over spinach and mashed potatoes 18

Pollo Porto

potato-crust chicken breasts, port wine sauce,
over sautéed spinach 18

Quattro Formaggio

egg-battered chicken breasts stuffed with spinach, sun-
dried tomatoes, pine nuts, garlic, and romano, goat,
mozzarella, and fontina cheeses, with Madeira wine sauce,
over homemade polenta 20

Salmon Rustica

grilled north atlantic salmon, spinach, roasted new
potatoes, infused oils and balsamic glaze 19

Tilapia Antica

potato-crust tilapia fillet over sauteed spinach
and garnished with honey Dijon & balsamic glaze 19

Risotto di Mare

black Canadian mussels, clams, shrimp, tomato sauce,
white wine & butter served over homemade risotto 27

Osso Buco Piemontese

braised and slowly cooked pork shank, reduced vegetable
wine sauce, over mashed potatoes 21