

TRADITIONAL Entrees

Parmagiana

breaded, tomato sauce, melted mozzarella

chicken sm 46 / lg 86 • **veal** sm 70 / lg 120

Francese

egg-battered, lemon white wine butter sauce

chicken sm 56 / lg 96 • **veal** sm 80 / lg 150

Marsala

mushrooms, marsala wine

chicken sm 56 / lg 96 • **veal** sm 80 / lg 150

Piccata

lemon white wine butter sauce, capers

chicken sm 56 / lg 96 • **veal** sm 80 / lg 150

Paillard

breaded cutlet, fresh arugula, tomato bruschetta

chicken sm 56 / lg 96 • **veal** sm 80 / lg 130

Sorrentino

breaded eggplant, mozzarella, white wine butter sauce

chicken sm 56 / lg 95 • **veal** sm 80 / lg 150

Montebianco

artichoke hearts, mozzarella, white wine butter sauce

chicken sm 59 / lg 95 • **veal** sm 80 / lg 150

Scarpato

scallopine, sweet sausage, hot cherry peppers, white wine butter sauce, fresh tomato

chicken sm 60 / lg 95 • **veal** sm 80 / lg 150

**Short Ribs, Osso Buco (pork/veal), Lamb Shank
Fried Shrimp, Frutta di Mare, and Lobster Tails** are all
available upon request and priced according to current
market value.

HOMEMADE Desserts

tiramisu • ricotta cheesecake • mini cannoli

SMALL TRAYS

serve Approximately 8-10 people

LARGE TRAYS

serve approximately 12-15 people

RACKS & STERNOS

available for rent

SERVERS/WAITSTAFF

available upon request



Risotto Restaurant

788 Commerce Street

Thornwood, NY 10594

(914) 769-6000

www.risotto-restaurant.com

Catering Menu

Risotto

Artichoke & Pea

Wild Mushroom

Eggplant & Smoked Mozzarella

Roasted Pepper & Fresh Mozzarella

Basil Pesto

Roasted Red Beet

small 58 / large 80

Plain Risotto

small 50 / large 70

Appetizers

Fried Calamari

marinara, tartar sauce & sliced pepperoncini
sm 50 / lg 90

Caprese

homemade fresh mozzarella, beefsteak tomatoes,
roasted peppers & basil olive oil
sm 46 / lg 70

Portobello Rustica

grilled Portobello, baby spinach, fried goat cheese
sm 46 / lg 65

Clams Oreganata

whole clams, breadcrumbs, white wine butter sauce
sm 50 / lg 90

Stuffed Mushrooms

stuffed with mushrooms, breadcrumbs, prosciutto,
marsala sauce
sm 40 / lg 60

Cold Antipasti

assorted meats, cheeses, roasted peppers & olives
sm 50 / lg 70

Hot Antipasti

clams oreganata, fried calamari, fried shrimp,
eggplant rollatini
sm 60 / lg 90

Fried Zucchini or Mozzarella Sticks

with homemade marinara
sm 32 / lg 56

Grilled Marinated Vegetables

sm 47 / lg 67

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

Wedge

Italian Combo

3 ft. \$50/ 6 ft. \$90

Salad

Garden Salad

mixed greens, carrots, cucumbers, tomatoes, mixed olives,
balsamic vinaigrette
sm 26 / lg 45

Caesar

romaine, homemade Caesar dressing, croutons,
grana di padana
sm 36 / lg 56

Balkan

mixed greens, cucumbers, gaeta olives, tomatoes,
feta & balsamic vinaigrette
sm 30 / lg 50

Tre Colore

arugula, endive, radicchio, tomatoes,
grana di padana & balsamic vinaigrette
sm 50 / lg 70

Fresca

baby spinach, mandarin oranges, apple, gorgonzola,
walnuts, red wine vinaigrette
sm 50 / lg 70

Campagna

endive, radicchio, gorgonzola, roasted peppers,
apples, walnuts
sm 54 / lg 76

PASTA

*choice of pastas include
ziti, penne, farfalle, or rigatoni*

Italiano

arugula, cherry tomatoes, garlic, feta,
oil and goat cheese
sm 45 / lg 70

Norma

eggplant, smoked mozzarella, onions,
tomato basil sauce
sm 60 / lg 90

Funghi

wild mushrooms, mushroom stock,
marsala, cream
sm 49 / lg 70

Pasta Pollo

sautéed chicken strips, pepperoncini peppers,
mushrooms, white wine butter sauce
sm 60 / lg 90

Pesto

basil or arugula pesto, tomato brushetta
sm 48 / lg 70

Vodka

fresh tomatoes, sautéed onions, vodka, cream
sm 50 / lg 85

Tomato Sauce/ Marinara

sm 36 / lg 60

Meat Sauce/ Bolognese

sm 46 / lg 70

Baked Ziti (Siciliana or Sorrentino)

sm 40 / lg 70

Crabmeat Lasagna

sm 66 / lg 99

Meat Lasagna

sm 56 / lg 96

Primavera

mixed vegetables, garlic & oil
sm 48 / lg 66

Sides

Scalloped Potatoes

sm 40 / lg 70

Oven Roasted New Potatoes

sm 38 / lg 58

Sauteed Vegetables

(garlic & oil)
sm 38 / lg 60

Broccoli Rabe

m/p

Meatballs / Sausage

sm 40 / lg 70

Sausage, Peppers & Onions

sm 46 / lg 86

Entrees

Eggplant Rollatini

egg battered eggplant, stuffed with
spinach, ricotta, romano & mozzarella with marinara
sm 56 / lg 86

Eggplant Parmagiana

sm 46 / lg 70

Potato Crusted Tilapia

honey Dijon & balsamic glazes
sm 86 / lg 150

Tilapia Malefemmina

artichoke hearts, gaeta olives, capers, garlic,
tomatoes, white wine butter sauce
sm 90 / lg 160

Grilled Salmon Rustica

infused oils & balsamic glaze
sm 90 / lg 156