



“ 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 / Bacon

Selection of mixed cheeses / Homemade onion compote / Honey

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

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Our Tartare 

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

€19

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Bud Spencer 

Borlotti beans, tomato sauce and sausage

€13

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Autumn Roastbeef 

Roastbeef with salad, sautéed porcini mushrooms and parmesan flakes

€16

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Polenta Taragna  

Branzi / Bitto / Formai de Mut

€11

Polenta Rustica  

€4

Polenta Taragna  

with Porcini mushrooms

€13

Polenta Rustica  

with Porcini mushrooms

€9

Polenta Taragna 

with Salamella (typical pork sausage)

€13

Polenta Rustica 

with Salamella (typical pork sausage)

€9

Cappuccino of polenta  

sausage, rustic polenta and gorgonzola fondue

€13

Rosty Potatoes  

€5

stir-fried vegetables  

€8

Mixed salad  

Salad, tomatoes, carrots

€9

1#

Sweet 'n salt

Risotto: Caramelized pears, gorgonzola cheese and walnuts pesto

€14

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Ol Milanès

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

€26

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Dall'oste

Risotto: Porcini mushrooms, Tropea red onion braised in Valcalepio

€14

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Casonsèi

Handmade meat raviolo with butter, sage and bacon

€14

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Scarpinocc

Handmade veggy raviolo with butter, sage

€14

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Valtellina

Pizzocchero with: Potatoes, cabbage, swiss chard, butter, sage, Branzi and Bitto cheese

€14

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“Come una volta”

Tasting Menu Risotti

Tagliere di salumi

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

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Polenta taragna

Branzi / Bitto / Formai de Mut

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Tasting tris of “risotti”

Chef’s choice of risotto tris

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Water (one bottle every two people),
a glass of wine or small beer or soft drink

Service included

€30

Minimum 2 people.

Tasting menu available for dinner.

Every day except Saturday evening and Sunday lunch.

Some products can be frozen at source for market needs.

2#

Chicken House

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

€19

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Fred Flintstone

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

€19

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Kraken

*Octopus cooked at low temperature and fried,
sweet potatoes, Taggiasca olives, and confit cherry tomatoes*

€21

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Ol Cuni

*Rabbit cooked at low-temperature,
porcini mushrooms and classic polenta*

18

with polenta taragna

+ €2

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Stinco di santo

*Pork shank cooked at low temperature
with classic polenta*

€16

with polenta taragna

+ €2

with porcini mushrooms

+ €2



MENU BAMBINI

Up to 11 years

White pasta

€6,00

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Tomato/pesto pasta

€8,00

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Cotoletta

with rosty potatoes

€14,00

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Saffron yellow rice/parmesan

€12,00

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



New York

Cheesecake with wild berries / Cheesecake with Nutella

€8

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Pizzo Coca

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

€8

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Tiramigiù Risi.Co

Tiramisu of the house

€8

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Panna 3.0

Triple Chocolate Panna Cotta (dark, hazelnut and white chocolate)

€8

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Fruittella

Fruit salad of mix fruits

€7,50

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



Tavina 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