

The logo features the word "RISUS" in a large, white, serif font with a drop shadow effect, centered within a large orange circle. Below it, the words "RISOTTERIA CONTEMPORANEA" are written in a smaller, white, sans-serif font. The background is a dark teal color with a network of orange lines and various floral and leaf motifs.

RISUS

RISOTTERIA CONTEMPORANEA

 [risus_family](#)

 info@risus.family

 risus.family

This menu is entirely **Gluten Free**

At Risus, we've selected Cavalieri d'Italia's classic Carnaroli rice, bridging the timeless traditions of the past with the innovative visions of the future. Our journey from heritage to modernity honors our roots while embracing progress.

We prioritize the environment, human well-being, and the health of present and future generations. Our philosophy is one of optimism and goodwill, envisioning a world where wholesome growth reaches the dining tables of all. Here, innovation brings the rich flavors of yesteryears into today's fast-paced life seamlessly.

Take a break from the hustle and bustle of work to enjoy a moment of reflection, laughter, and joy. Experience a slice of tranquility, a smile, a moment of pure satisfaction... An unexpected delight awaits you!

I RISOTTI

Madonnina ^(7, 12)
Saffron risotto

12

Sabaudo ^(7, 12)
Castelmagno risotto with pear
and Montepulciano wine reduction

16

 **Verso Oriente** ⁽¹²⁾
Risotto with seasonal vegetables
creamed with fermented cashews

10

Al Brùsa ^(7, 12)
Tomato and fresh chili risotto,
creamed with Nduja

16

Alle Origini ^(7, 12)
Risotto with Parmigiano Reggiano, butter, and sage

10

Mantovano ^(7, 12)
Pumpkin, gorgonzola, and walnut risotto

16

Pomo D'oro ^(7, 12)
Risotto with tomato and basil

10

Regale ^(7, 2, 12)
Risotto with red shrimp tartare
and buffalo stracciatella

20

Asparagus ^(7, 12)
Asparagus risotto with Robiola d'Alba
cream and lemon-infused breadcrumb

16

Milano ^(7, 12)
Saffron risotto with ossobuco ragù

20

Option of shaved black truffle on all risottos **5**

SFIZIOSITÀ

Vitello scottato ^(7, 12)
Low-temperature cooked veal with ancient recipe tuna sauce

16

Selezione di salumi ⁽³⁾
With pickled vegetables

16

Tagliere di formaggi ⁽⁷⁾
Accompanied by mustard and honey

14

Insalata mista ^(3, 12)
With tuna, eggs, cherry tomatoes, feta cheese, and black olives

10

Mozzarella di Bufala ⁽⁷⁾
Buffalo mozzarella with cold cherry tomato and basil sauce

12

BOMBE DI RISUS (3 pieces per serving)

Zafferano e ragù ^(7,12) 10
Saffron and ragù

Carbonara e guanciale croccante ^(7,3) 10
Carbonara and crispy guanciale

Cacio e pepe ^(7,12) 10
Cacio chesse and peppers

BRUSCHETTE DI RISUS (4 pieces per serving)

Riso al salto ^(7,12) 12
With Fassona beef tartare, black truffle pearls, and Parmesan sauce

Riso al salto ^(7,12) 10
Chickpea hummus with minted zucchini cream

Riso al salto ^(7,12) 10
With buffalo burrata and confit cherry tomatoes.

INSALATE DI RISO

Whole grain rice with carrots, zucchini, and peas

Cesar ^(3,7) 12
Semi-wholegrain Carnaroli rice with chicken strips, Caesar sauce, and toasted bread cubes

Pesto ⁽⁷⁾ 12
Semi-wholegrain rice with stracciatella, basil pesto, and cherry tomatoes

Salmone ^(4,7) 14
Semi-wholegrain rice with smoked salmon, yogurt sauce, and mango

TARTARE

Manzo piemontese ^(7,12) 16
With egg yolk, caper berries, whole grain mustard, and red onion

Gambero rosso ^(7,12) 16
With parsley mayonnaise and cassava chips

DESSERT

Ris e Lat 2.0^(7, 3)

Rice foam with Nutella and dark chocolate brownies

7

Rice foam with toasted almonds, hazelnuts, and salted caramel

7

Rice foam with mixed berries

7

Non così classico^(7, 3)

Tiramisù Risus

7

Torta di Risus⁽⁷⁾

Rice cake with raspberry coulis and cheesecake cream

7

DRINKS

Still Water	3	Base Cocktail	10
Sparkling Water	3	Premium Cocktail	15
Organic Drinks Cortese	4	Hugo	8
Coke	4	Spritz	8
Rice beers	8	Coffee	2
Birrificio Lariano beers	7	Corrected Coffee	3
Alcoholic aperitif	10	American Coffee	3
No-Alcoholic aperitif	8	Cappuccino	3
Cover	2	Decaffeinated	2

ALLERGENS LIST

If you have food intolerances and/or allergies, ask for information about our dishes and drinks from the dining staff. We are prepared to advise you in the best possible way.

1 Cereals containing gluten

2 Crustaceans

3 Eggs

4 Fish

5 Peanuts

6 Soy

7 Milk

8 Nuts

9 Celery

10 Mustard

11 Sesame

12 Sulphur dioxide and sulfites

13 Lupins

14 Clams