

risibisi

ITALIAN RESTAURANT

Antipasti

Bruschetta	tomato or mushrooms 6.95
Polenta farcita	baked polenta, porcini, shitake béchamel, tomato sauce 7.95
Vitello tonnato	classic roasted veal, capers, lemon, anchovies (cold dish) 9.95
Carpaccio	beef tenderloin, baby arugola, capers, shaved Parmigiano, extra virgin olive oil 9.95
Fritto misto	deep fried calamari, prawns, seasonal vegetables 9.95
Crab cakes	fresh crab, herbs, salsa rosa 10.95
Caprese	heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil 10.95
Cozze	steamed mussels, white, wine, garlic, tomatoes, red pepper 10.95

Salads

Beet	roasted beets, organic baby arugola, goat cheese, raspberry vinaigrette 9.95
Spinaci	organic baby spinach, caramelized onions, pine nuts, goat cheese, balsamic reduction 9.95
Romana	baby romaine lettuce, pears, walnuts, gorgonzola, orange vinaigrette 9.95
Bay shrimp	butter lettuce, avocado, grapefruit, citrus vinaigrette 9.95
Risibisi	house dinner salad, organic baby lettuce, Italian dressing 6.95
Zuppa	soup of the day 6.95

Pasta

Puttanesca	Kalamata olives, capers, anchovies, tomatoes, garlic 13.95
Ravioli	pumpkin filled ravioli, walnuts, sage, butter, amaretto crumbs 14.95
Amatriciana	spaghetti pasta, onions, pancetta, white wine, tomatoes, red pepper 13.95
Melanzane	eggplant Parmigiana, mozzarella, tomatoes 14.95
Carbonara	spaghetti, pancetta, egg, cream and Parmigiano 14.95
Pappardelle	pappardelle pasta with braised rabbit 20.95
Bolognese	fettucine pasta, house made Bolognese meat sauce 14.95
Gnocchi	homemade daily, choice of sauce: pesto, tomato basil, gorgonzola, Bolognese, 15.95
Paglia e fieno	fettucine pasta, prosciutto di Parma, peas, porcini, tomatoes, touch of cream 15.95
Vongole	linguine pasta, clams, white wine, garlic, red pepper 15.95
Barca	penne pasta, prawns, brandy, red pepper, porcini mushrooms, tomatoes 16.95
Pescatore	spaghetti, fresh variety of seafood, tomatoes, garlic, white wine 15.95

Mains

Saltimbocca	tender veal Scaloppine, prosciutto, sage, mozzarella, white wine sauce 22.95
Piccata	tender veal Scaloppine, Meyer lemon butter, capers, white wine 22.95
Anatra	Petaluma duck breast, orange brandy, herb sauce 23.95
Pesce	fresh catch of the day AQ
Pollo	organic chicken special of the day AQ
Agnello	Sonoma lamb chops Milanese 23.95
Short Ribs	braised boneless beef short ribs Piemontese 23.95
Fiorentina	marinated prime choice T Bone steak (16 oz.), rosemary, extra virgin olive oil 27.95

ZAGAT GUIDE 2010 HIGHEST FOOD SCORE AMONG ALL PETALUMA RESTAURANTS
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MICHELIN GUIDE 2010, 2009, 2008

Executive Chef: Giuliana Valesi General Manager/Owner: Marco Palmieri

Inquire about our private dining room which seats up to 35 for your next party or event.

An 18% gratuity will be added to parties of 6 or more. \$15.00 corkage fee per 750ml bottle

154 Petaluma blvd. north, Petaluma, Ca 94952 Tel. 707- 766-7600

Risibisirestaurant.com