

risibisi

ITALIAN RESTAURANT

PRIX FIXE SPECIAL

Eat Healthy! Eat like an Italian!

Choice of Homemade Soup or House Salad

Choice of one of the following:

Fresh Fish Dish of the Day
Organic Chicken Dish of the Day
Risotto of the Day
Pasta of the Day

Homemade Biscotti Italiani

Choice of Ice Tea, Espresso, Cappuccino, Hot Tea or Coffee

\$14.95

Best Lunch Deal in Town!

Offered Daily for lunch and from 5.00pm-5.30pm

Starters

Vitello tonnato	classic roasted veal, capers, lemon, anchovies (cold dish) 8.95
Carpaccio	thinly sliced beef tenderloin, capers, shaved Parmigiano, extra virgin olive oil 9.95
Crab Cakes	fresh crab, herbs, salsa rosa 9.95
Fritto Misto	deep fried calamari, prawn, seasonal vegetables 8.95
Caprese	heirloom tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil 9.95

Lunch Size 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
Zuppa	soup of the day 6.95

Toasted Panini

Served with small house salad

Calamari Steak	butter lettuce, tomatoes, home made tartar sauce 9.95
Salsiccia	house made sausage, broccoli rabe, hard boiled egg, provolone cheese 9.95
Pollo Sonoma	grilled organic chicken breast, avocado, mozzarella 10.95

Pasta

Fettucine	house made Bolognese meat sauce 13.95
Gnocchi	homemade daily, choice of sauce: pesto, tomato basil, gorgonzola, Bolognese 13.95
Carbonara	spaghetti, pancetta, egg, touch of cream, Parmigiano 13.95
Mediterraneo	farfalle pasta, sundried tomatoes, broccoli, Kalamata olives, goat cheese 12.95
Ravioli	pumpkin filled ravioli, walnuts, sage, butter, amaretto crumbs 12.95
Pescatore	spaghetti, fresh variety of seafood, tomatoes, garlic, white wine 14.95

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

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