



Lunch Menu

100% Gluten Free

Authentic Italian Risotto and Rice-based dishes

Appetizers

<i>Zuppa del giorno</i>	8
<i>Soup of the day with brown rice</i>	
<i>Arancini del giorno</i>	8
<i>Rice Arancini of the day, served with tomato sauce</i>	
<i>Polenta fritta con Monte Veronese & funghi</i>	8
<i>Fried rice polenta with wild mushrooms and Monte Veronese cheese</i>	
<i>Polenta</i>	8
<i>Soft rice polenta with your choice of duck ragu` or wild mushrooms</i>	
<i>Fritto misto</i>	10
<i>Crispy calamari and shrimp fried with rice flour, and fresh spicy tomato sauce on the side</i>	
<i>Burrata con Prosciutto di Parma</i>	12
<i>Home-made Burrata with Parma prosciutto, organic grape tomatoes and fresh basil</i>	
<i>Served with crispy rice crackers</i>	

Salads (Add organic Chicken +\$3 or Shrimp +\$4)

<i>Ruola & Grana</i>	8
<i>Arugula, shaved Grana Padano PDO cheese, organic cherry tomatoes, fresh mozzarella, oregano</i>	
<i>Caesar Salad</i>	8
<i>Romaine lettuce, gluten-free croutons, shaved Grana Padano PDO cheese and home-made Caesar dressing</i>	
<i>Spinacini & Finocchio</i>	9
<i>Baby spinach, tomatoes, shaved fennel, Fontina cheese, pecans</i>	
<i>Avocado & Pere</i>	9
<i>Mixed greens, tomatoes, avocado, pear and shaved Grana Padano PDO cheese</i>	
<i>Noci & Asiago</i>	9
<i>Mixed greens, roasted peppers, walnuts, black olives, Asiago PDO cheese</i>	

Vegan & Dairy Free preparation available upon request

Risotti (Rice Pasta – Penne or Tagliatelle available upon request)

<i>All'Isolana in "Pentolino"</i>	19
<i>Risotto with pork loin, fresh pancetta, rosemary, a hint of cinnamon and Grana Padano PDO cheese. The traditional Risotto of Verona served in a small pot</i>	
<i>Vegetariano</i>	12
<i>Risotto with mixed veggies and Grana Padano PDO cheese</i>	
<i>Spinaci & Asiago Ricetta di Mamma Rosetta</i>	13
<i>Risotto with fresh spinach, Asiago cheese PDO and Grana Padano PDO cheese. From the original recipe of Mamma Rosetta</i>	
<i>Basilico & Pomodori secchi</i>	13
<i>Risotto with sundried tomatoes, basil leaves and Grana Padano PDO cheese</i>	
<i>Funghi misti</i>	14
<i>Risotto with organic mixed wild mushrooms, parsley and Grana Padano PDO cheese</i>	
<i>Radichio, Gorgonzola & Noci</i>	15
<i>Risotto with red chicory, walnuts, Gorgonzola and Grana Padano PDO cheese</i>	
<i>Pollo, Bacon & Asparagi</i>	15
<i>Risotto with chicken, bacon, asparagus and Grana Padano PDO cheese</i>	
<i>Cacio & Pepe</i>	15
<i>Risotto with cacio cheese, fresh pepper and Grana Padano PDO cheese</i>	
<i>Peperoni & Salsiccia</i>	15
<i>Risotto with mixed bell peppers, sausages and Grana Padano PDO cheese</i>	
<i>Limone & Gamberi</i>	16
<i>Risotto with Shrimp, fresh lemon juice, white wine and Grana Padano PDO cheese</i>	
<i>All'Anatra</i>	16
<i>Risotto with duck breast ragu` made with red wine, Grana Padano PDO cheese, rosemary, sage and bay leaves</i>	
<i>Al ragu` di cinghiale</i>	17
<i>Risotto with wild boar ragu`, Grana Padano PDO cheese, rosemary, sage and bay leaves</i>	

Alternatives

<i>Gluten Free Burger</i>	24
<i>Beef Burger on gluten-free bun, bacon, tomato, cheese, caramelized onions (served with your choice of french fries or polenta fries)</i>	
<i>Gluten Free Chicken Burger</i>	19
<i>Chicken Burger on rice bread, bacon, tomato, cheese, caramelized onions and spicy mayo (served with your choice of french fries or polenta fries)</i>	

Please let us know if you have any food allergies, we will do our best to accommodate