



DINNER MENU

AUTHENTIC ITALIAN RISOTTO

and RICE-BASED DISHES

100% Gluten Free

Appetizers

Bruschetta di Riso	11
<i>Rice bruschetta with garlic, organic chopped tomatoes and fresh basil</i>	
Zuppa del giorno	12
<i>Soup of the day with brown rice</i>	
Arancini del giorno	13
<i>Rice Arancini of the day, served with tomato sauce</i>	
Piadina di riso	13
<i>Potato/rice flat bread with salame, pancetta and Italian prosciutto</i>	
Polenta fritta con Monte Veronese & funghi	13
<i>Fried rice polenta with mixed wild mushrooms and Monte Veronese cheese</i>	
Polenta di Riso Nero Beppino con Gorgonzola o Funghi	13
<i>Soft black Beppino rice polenta with your choice of Gorgonzola cheese or mushrooms</i>	
Carpaccio di Bresaola	14
<i>Bresaola Carpaccio served with arugula and shaved Grana Padano PDO cheese</i>	
Carpaccio di salmone	14
<i>Smoked – salmon carpaccio with brown rice, baby arugula, crispy rice crackers and lemon Vinaigrette</i>	
Crostone con Crema al Tartufo bianco & Porcini & Monte Veronese	15
<i>Rice toasted bread with white truffle and Porcini cream, fresh shavings of truffle on top and home-made fig jam on the side</i>	
Fritto misto	16
<i>Crispy calamari and shrimp fried with rice flour, and fresh spicy tomato sauce on the side</i>	
Burrata con Prosciutto di Parma	16
<i>Home-made Burrata with Parma Prosciutto, organic grape tomatoes and fresh basil, served with crispy rice crackers</i>	

Salads (Add organic Chicken +\$4 or Shrimp + \$6)

Rucola & Grana	12
<i>Arugula, shaved Grana Padano PDO cheese, organic tomatoes, fresh mozzarella and oregano</i>	
Caesar Salad	12
<i>Romaine lettuce, gluten-free croutons, shaved Grana Padano PDO cheese and home-made Caesar dressing</i>	
Spinacini & Finocchio	13
<i>Baby spinach, tomatoes, shaved fennel, Fontina cheese and pecans</i>	
Avocado & Pere	13
<i>Mixed greens, tomatoes, avocado, pear and Grana Padano PDO cheese</i>	
Noci & Asiago	13
<i>Mixed greens, roasted peppers, walnuts, black olives and 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>	26
<i>Risotto with pork loin, fresh pancetta, Grana Padano PDO cheese, rosemary and a hint of cinnamon. The traditional risotto of Verona, served in a small pot.</i>	
<i>Vegetariano</i>	18
<i>Risotto with mixed veggies and Grana Padano PDO cheese</i>	
<i>Spinaci & Asiago Ricetta di Mamma Rosetta</i>	20
<i>Risotto with spinach, Asiago PDO cheese and Grana Padano PDO cheese.</i>	
<i>Original recipe of Mamma Rosetta</i>	
<i>Funghi misti</i>	21
<i>Risotto with mixed wild organic mushrooms, parsley and Grana Padano PDO cheese</i>	
<i>Radicchio, Gorgonzola & Noci</i>	22
<i>Risotto with red chicory, walnuts, Gorgonzola and Grana Padano PDO cheese</i>	
<i>Pollo, Bacon & Asparagi</i>	22
<i>Risotto with chicken, bacon, asparagus and Grana Padano PDO cheese</i>	
<i>Cacio & Pepe</i>	22
<i>Risotto with cacio cheese, fresh pepper and Grana Padano PDO cheese</i>	
<i>Peperoni & Salsiccia</i>	22
<i>Risotto with mixed bell peppers, home-made sausages and Grana Padano PDO cheese</i>	
<i>Limone & Gamberi</i>	23
<i>Risotto with Shrimp, fresh lemon juice, white wine and Grana Padano PDO cheese</i>	
<i>All'Anatra</i>	23
<i>Risotto with duck breast ragu', Grana Padano PDO cheese, rosemary, sage and bay leaves</i>	
<i>Al Cartoccio di Crudo</i>	23
<i>Risotto with home-made fig jam, wrapped in Parma prosciutto with Grana Padano PDO</i>	
<i>Capesante, Pomodori secchi & Basilico</i>	24
<i>Risotto with scallops, sundried tomatoes, basil sauce and Grana Padano PDO cheese</i>	
<i>Amarone & Monte Veronese</i>	24
<i>Risotto with Amarone wine served in a crispy Grana Padano PDO cheese cup, with Monte Veronese cheese on top</i>	
<i>Alla Pescatora con Riso Nero Beppino</i>	26
<i>Black Beppino Rice with fresh tomato sauce, shrimps, calamari, scallops and smoked salmon</i>	
<i>Al Tartufo</i>	29
<i>Risotto with fresh black truffle, truffle oil, truffle sauce and Grana Padano PDO cheese</i>	

Alternatives

<i>Gluten Free Burger</i>	24
<i>Beef Burger on gluten-free bun, bacon, tomato, american cheese, caramelized onions with french fries or Polenta Fries</i>	
<i>Salmone alla griglia</i>	26
<i>Grilled salmon fillet, with greens, brown-rice salad, organic tomatoes and Robiola cheese</i>	
<i>New York Strip Steak</i>	29
<i>Pan seared sirloin steak, coated in rice espresso, served medium rare with rice polenta fries</i>	
<i>Wild Boar Stew</i>	29
<i>Wild boar stew with tomato, onion, carrots and garlic, with our soft rice saffron polenta</i>	

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