

11 Restaurants with Spring Risotto on the Menu in NYC



by [Devorah Lev-Tov](#) contributor | May 10, 2021



Peas, ramps, asparagus, and other seasonal spring veggies make this a great time to try risotto specials at these New York City restaurants.

Spring has sprung in New York, which means spring risotto can feature produce like ramps, peas, asparagus, [morel mushrooms](#), and fiddlehead ferns. As more and more restaurants continue to reopen and outdoor spaces come back to life, the city's chefs are celebrating the season with the newly available local produce. And what better dish than [creamy risotto](#) to bridge the seasonal gap between winter and summer. Hearty and warming for those breezy days, fresh spring vegetables brighten up the velvety Italian rice dish, making it the ideal spring dish. Read on for our favorite spring risottos on the menus of some of the best restaurants in the city right now.

Spring Risotto from Ai Fiori

1. Ramp and Morel Risotto at [Ai Fiori](#)

At this Michelin-starred Italian restaurant from Executive Chef Michael White and his Altamarea Group inside the swanky Langham Hotel, this wild ramp and mushroom risotto is on the menu in spring. Acquerello rice is cooked with minced onion, olive oil, white wine, pureed ramps, pickled ramp bulbs, sauteed

morel mushrooms, and Taleggio cheese. To finish, the plated risotto is topped with more morels and crispy-fried crostini pieces.

2. Sticky Rice Risotto at [Kimika](#)

This Japanese-Italian newcomer takes the best of both cuisines and turns them into inventive and delicious dishes. This spring, [Chef Christine Lau](#) uses a short grain glutinous rice combined with fresh spring bamboo, shitake mushrooms, and fiddlehead ferns. It's all wrapped in a lotus leaf and steamed before it's served with a spring vegetable fricassee made from asparagus, ramps, fava beans, English peas, spring onions, and carrots cooked in a robiola truffle cream.

Spring risotto from Musket Room.

3. Risotto All'uovo with Favas, Nettles, and Young Pecorino at [The Musket Room](#)

Fresh fava beans and their leaves are folded into a creamy Carnaroli risotto spiked with lemon and young Pecorino at this Michelin-starred Nolita spot. At the bottom of the bowl is a velvety puree of nettles and mint and a slow-cooked egg is nestled on top to create an additional layer of richness. "Risotto is one of my favorite vehicles to feature spring ingredients," says Executive Chef Mary Attea (Annisa, Vic's). "I wanted to take the classic pairing of favas, mint, and Pecorino and present them in a way that is luxurious and indulgent."

Il Buco's nettle risotto. Credit: Courtesy of Il Buco

4. Nettle Risotto at [Il Buco](#)

Risotto is always on the regional Italian menu at this NoHo favorite and this is one of owner Donna Lennard's favorites. It's made with a generous portion of stinging nettles, creamy goat cheese, and Carnaroli rice. The nettles made the final dish a bright green, and it's garnished with freshly grated Parmigiano-Reggiano. Lennard [shares the recipe with La Cucina Italiana here](#).

Risotto from Emilia's Restaurant

5. Seafood Risotto Belmare at [Emilia's Restaurant](#)

An [Arthur Avenue](#) favorite, Emilia's serves a rich seafood risotto with jumbo shrimp and plump sea scallops. It's topped with bright asparagus and cherry tomatoes. Call for it on the charming back patio or dining room.

Risotto with asparagus and gorgonzola from Antica Pesa

6. Risotto Asparagi e Gorgonzola at [Antica Pesa](#)

This cozy Williamsburg restaurant celebrating Roman cuisine is run by the Panella family. Spring brings this bright risotto to the menu that's made with asparagus puree, Parmigiano-Reggiano, and gorgonzola combined with Carnaroli rice and a rich vegetable stock. It's garnished with shaved fresh asparagus and toasted almonds.

Risotto alla erbe from Sistina

7. Risotto alla Erbe at [Sistina](#)

Chef Giuseppe Bruno, whose family is from Salerno, has been serving Southern Italian specialties on the Upper East Side since 1982. "In springtime, cows and goats eat many fresh herbs and so the cheese has a very nice flavor," says Bruno, who makes the spring risotto with fresh goat cheese and fragrant herbs.

15East@Tocqueville Aged Carnaroli Risotto Acquerello

8. Aged Carnaroli Risotto Acquerello with Wild Ramps at [15East@Tocqueville](#)

The now-merged iconic Union Square restaurants of 15 East and Tocqueville by Chef Marco Moreira has a combined Japanese and Italian menu. For spring, Chef Moreira cooks Acquerello Carnaroli rice with seasonal wild ramps, forest mushrooms, *beurre noisette*, and Vacche Rosse Parmigiano-Reggiano.

Morel Mushroom Risotto at Vestry

9. Morel Mushroom Risotto at [Vestry](#)

Chef Shaun Hergatt runs the kitchen at this Soho fine-dining spot that focuses on seasonal ingredients. On the spring menu is this Morel Mushroom Risotto, which is made with earthy morels, a bright basil pesto, and Parmigiano-Reggiano.

Carnaroli Riserva "San Massimo"

10. Carnaroli Riserva "San Massimo" at [Armani / Ristorante 5th Avenue](#)

This chic 5th Avenue restaurant inside the designer store has a menu of creative Italian crudos, pasta, seafood, and meat. For spring, Executive Chef Michele Brogioni makes this special risotto using Carnaroli Riserva "San Massimo" risotto that he cooks with fresh aromatic herbs, morel mushrooms, and a salted

lemon jam.

Risotto from Stella 34

11. Risotto at [Stella 34](#)

This Italian trattoria on the sixth floor of Macy's in Herald Square has Empire State Building views and a menu with Neapolitan-style pizza, pasta, gelato, and more. On the spring menu is a creamy risotto with sweet peas, green asparagus, piopini mushrooms, and Stracciatella di Buffalo.

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