



APPETIZERS

Stuffed Mushrooms al Forno: herb-parmigiano stuffing with melted mozzarella. \$8.50

Aunt Frieda's Pork Rolls: Hand-made with mild Italian sausage, pecorino Romano and garlic. Served warm with tomato and parmigiano dipping sauces. \$8.75

Calamari Fritti: Lightly dusted and fried to crispy perfection. With marinara and mustard aioli dipping sauces. \$11.95

ANTIPASTI

(Sharing platters for the table)

Combination: prosciutto di Parma, sopressata, gorgonzola dolcelatte, parmigiano Reggiano, grilled artichoke hearts, Sicilian chickpea puree, roasted Lombardo peppers, olives, flat bread \$13.95

Hot Combination: Stuffed mushrooms, clams casino, clams oreganata and roasted garlic shrimp. \$17.50

Roasted Garlic Shrimp: jumbo shrimp with Gilroy garlic, butter, olive oil and fresh herbs. \$11.50

Baked Stuffed Clams Oreganata: Westport Little Necks, bread crumbs, fresh oregano. \$7.95 ½ dozen \$15.50 dozen

Clams Casino: Westport Little Necks baked with roasted red pepper and bacon. \$8.25 ½ dozen \$15.95 dozen

Wild Black Mussels: roasted garlic, shallots, white wine and red pepper flake. \$9.75

Bruschetta: grilled peasant bread with ripe tomatoes, fresh basil, fresh mozzarella, basil-infused olive oil. \$7.95

Burrata Caprese: vine-ripened tomatoes, fresh basil, extra virgin olive oil \$9.50

Spicy Chicken Wings: wood-flamed, gorgonzola dip. Specify hot or barbeque. \$7.50 (8) \$13.95 (16)

Rizzuto's Meatballs al Forno: pecorino, marinara, fresh mozzarella. \$5.95

Roasted Garlic Bread: semolina bread with fresh garlic and herbs. \$3.50 with mozzarella cheese \$4.50

Pasta Fagiole \$3.95 cup, \$5.25 bowl

Today's Soup Creation \$3.95 cup, \$5.25 bowl

DINNER SPECIALTIES

Served with market fresh vegetables and choice of roasted red potatoes, roasted garlic mashed potatoes or organic brown rice.

Market Fresh Fish: Delivered fresh daily. We procure sustainably harvested fish in keeping with northeast Seafood Watch guidelines whenever possible.

Wood-Grilled New York Steak: center cut Angus beef, fresh rosemary, sea salt, roasted garlic, olive oil. \$23.95

Chicken and Shrimp al Forno: boneless chicken breast and jumbo shrimp roasted with red potatoes. Fresh rosemary cream sauce. \$19.95

Wood-Grilled Center-Cut Pork Chop: thick cut rib chop with roasted red peppers and rosemary-garlic white wine sauce. \$19.75

Cedar Planked Organic Salmon: wood oven-roasted, olive oil, citrus, parsley. \$18.95

Wood-Oven Roasted Free Range Chicken: semi boneless half chicken, roasted potatoes, today's fresh vegetable, fresh thyme pan jus. \$17.95

Add a tasty side Caesar or tossed organic greens for \$3.95

CHICKEN, VEAL & EGGPLANT

Served over spaghetti

Marsala: with mushrooms, butter and Marsala wine. Chicken \$16.50 Veal \$19.25

Parmigiana: breaded and sautéed crispy, topped with marinara and mozzarella. Chicken \$16.50 Veal \$19.25 Eggplant \$14.75

Piccata: with artichoke hearts in a lemon-caper white wine sauce. Chicken \$16.50 Veal \$19.25

Francese: in a light egg wash and sautéed in a white wine-lemon sauce. Chicken \$16.50 Veal \$19.25

Florentine: roasted garlic-white wine sauce, topped with fresh spinach and mozzarella. Chicken \$16.95 Veal \$19.50

Add a tasty side Caesar or tossed organic greens for \$3.95

SIDE PLATES

Pasta Marinara: Your choice of pasta. \$5.95

Sautéed Broccoli Rabe: Roasted garlic and a touch of hot red pepper. \$6.25

PASTA SPECIALTIES

Our most delicious pasta recipes.

Ricotta Gnocchi with Pesto: hand-made gnocchi, fresh basil, olive oil, pine nuts, parmigiano, garlic, fresh seasonal vegetables. \$16.95

Rigatoni al Pollo: wood-grilled chicken breast, broccoli and sun-dried tomato with pecorino and roasted garlic. \$15.95

Linguine Ponto Bello: jumbo shrimp sautéed in a roasted garlic-white wine sauce with fresh tomatoes, baby arugula, fresh basil. Tossed with fresh mozzarella. \$21.95

Lasagna Tradizionale: mozzarella, lean beef, ricotta, and pecorino layered with tomato sauce. \$14.25

Lasagna Vegetariana: spinach, eggplant, mushrooms, ricotta, mozzarella and parmigiano with tomato sauce \$14.25

Asparagus Tortelloni with Shrimp: fresh tortelloni with asparagus and jumbo shrimp in a tomato cream sauce. \$19.50

Linguine with White or Red Clam Sauce: Westport-harvested Little Neck clams sautéed in olive oil, garlic and fresh herbs. \$16.95

Spaghetti Zuppa di Pesce: wild mussels, Little Neck clams, jumbo shrimp and local calamari. Garlic pomodoro sauce. Mild or 'Fra Diavolo'. \$24.95

Penne with Sausage and Broccoli Rabe: mild Italian sausage, olive oil, garlic, red pepper flakes and your choice of pasta. \$17.95

Add a tasty side Caesar or tossed organic greens for \$3.95

PASTA CLASSICS

Spaghetti with Rizzuto's Meatballs: made with the leanest beef and finest ingredients. A family recipe that makes every day Sunday! \$12.95

Cappellini Pomodoro: plum tomato sauce with olive oil and fresh basil. \$13.95

Fettuccine al Fredo: made to order with the freshest cream, butter and parmigiano. \$14.75

Penne ala Vodka: our delicious specialty with fresh basil. \$14.95

Four-Cheese Ravioli: made from scratch with pecorino, asiago, parmigiano and ricotta. Marinara sauce. \$14.50

Rigatoni Bolognese: A Northern Italian classic meat sauce. \$15.95

Add a tasty side Caesar or tossed organic greens for \$3.95

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

All prices are exclusive of 6.35% Connecticut State sales tax.

DINNER SALADS

A Rizzuto's feature! We use the freshest produce and highest quality ingredients.

Caesar Salad: crisp romaine, shaved parmigiano, grape tomatoes and crisp croutons. \$8.75

Tossed Baby Arugula: With fresh pear slices, grape tomatoes, goat cheese, toasted pecans, house-infused pear vinaigrette. \$10.25

Organic Spinach and Frisee: grilled sea scallops, celery, carrot, red onion, orange, grape tomatoes, gorgonzola, walnuts, saffron citrus vinaigrette. \$16.50

Rizzuto's Cobb Salad: tossed romaine and iceberg lettuces topped with chicken, gorgonzola, smoked bacon, egg and roasted red peppers with your choice of dressing. \$13.50

Mixed Organic Greens: green and red baby lettuces with grape tomatoes and crisp croutons, balsamic vinaigrette or your choice of dressing. \$8.50

Summer Salad: baby greens, romaine, cucumber, red onion, hearts of palm, broccoli, tomato and artichoke hearts tossed with croutons in our balsamic vinaigrette. Topped with fresh mozzarella. \$13.50

SALAD TOPPINGS

Grilled Chicken \$3.95 Organic Salmon \$5.95
Calamari Fritti \$4.95 Grilled Shrimp \$5.95
Gorgonzola \$2

Rizzuto's represents the warmest elements of a great meal....A glowing fire, fresh ingredients, the aroma of Italian food and delicious wines. **Enjoy!**

WOOD-FIRED PIZZA

Each day starts with kindling the fire and mixing our artisan dough. Our pizza is baked in our stone oven with the finest ingredients. Our thin 'crosta' is hand-made with hard wheat flour, water, sea salt and yeast.

CREATE YOUR OWN PIZZA

Mozzarella and tomato sauce.

	11" Individual	14" Medium	16" Large
Traditional	\$7.95	\$10.95	\$12.95
Whole Wheat	Add \$1	Add \$1.50	Add \$2
Gluten Free (12" only)	\$13.95		

TOPPINGS

Pepperoni • Mild or Hot Italian Sausage • Rizzuto's Meatballs
Honey-Cured Ham • Smoked Bacon • Sautéed Mushrooms
Sautéed Onions • Baby Spinach • Sautéed Peppers
Grilled Fresh Pineapple • Fresh Broccoli Florettes
Fresh Tomato • Roasted Eggplant • Black Olives
Calamata Olives • Anchovies • Roasted Garlic • Hot Peppers
\$1.75 Individual \$2.25 Medium \$2.75 Large

Extra Cheese • Feta Cheese • Ricotta Cheese • Sautéed Shrimp
Chopped Fresh Clams • Grilled Chicken Breast
Artichoke Hearts • Sun-Dried Tomato • Pesto Sauce
Sautéed Broccoli Rabe • Fresh Mozzarella • Soy Mozzarella

\$2.75 Individual \$3.25 Medium \$3.95 Large

RIZZUTO'S SPECIALTY PIZZAS

Our favorite creations made with only the freshest ingredients.

Pizza Margherita: fresh mozzarella, fresh tomatoes and fresh basil.
\$9.95 Individual \$15.95 Medium \$21.95 Large

Pizza Insalata: fresh mozzarella and tomato sauce topped with chopped organic greens with red onion, fresh basil and balsamic vinaigrette dressing.
\$9.95 Individual \$15.95 Medium \$20.95 Large

White Pizza: ricotta and mozzarella cheeses with roasted garlic. No tomato sauce. \$9.75 Individual \$15.75 Medium \$20.75 Large

Very Green & White: white pizza with broccoli rabe, spinach, roasted green peppers, roasted garlic and fresh basil.
\$11.25 Individual \$17.75 Medium \$22.75 Large

Meat Lover's: Rizzuto's meatballs, mild or hot sausage, pepperoni, smoked bacon with mozzarella cheese and tomato sauce. This is one great pie!
\$11.50 Individual \$17.95 Medium \$22.95 Large

Barbecued Chicken: sweet and spicy house-made barbecue sauce, wood-grilled chicken and smoked gouda. Finished with fresh cilantro.
\$11.50 Individual \$17.95 Medium \$22.95 Large

Asante: tender house-made meatballs, sweet or hot Italian sausage, tomato sauce, mozzarella, finished with pecorino and fresh oregano.
\$10.95 Individual \$16.95 Medium \$22.50 Large

Vegetariana: roasted peppers, sautéed mushrooms, sautéed onions, broccoli and black olives with mozzarella and tomato sauce.
\$10.95 Individual \$16.95 Medium \$22.50 Large

Calabria: mild or hot sausage, pepperoni, ham, sautéed mushrooms, roasted peppers, roasted garlic, mozzarella and tomato sauce.
\$11.75 Individual \$18.50 Medium \$23.50 Large

Maui Wau: grilled fresh pineapple, ham, pepper jack and mozzarella with tomato sauce.
\$10.95 Individual \$16.95 Medium \$22.50 Large

Artichoke-Spinach: artichoke hearts and spinach with sautéed mushrooms and roasted garlic-infused olive oil, parmigiano and provolone cheeses.
\$11.50 Individual \$17.95 Medium \$22.95 Large

North Beach: choose chopped fresh clams, chicken or shrimp with roasted garlic and smoked bacon. Vodka sauce and mozzarella.
\$11.75 Individual \$18.50 Medium \$23.50 Large

Goat Cheese Sausage: mild or hot sausage, chevre and tomato sauce. Finished with fresh thyme.
\$11.75 Individual \$18.50 Medium \$23.50

Garden Goat Cheese: artichoke hearts, roasted peppers and sun-dried tomato with chevre and tomato sauce. Finished with fresh thyme.
\$11.75 Individual \$18.50 Medium \$23.50 Large

Portofino: shrimp, smoked bacon, fresh mozzarella, tomato sauce. Finished with fresh basil and oregano.
\$13.95 Individual \$21.95 Medium \$26.95 Large

Mediterranean: Sun-dried tomato, fresh tomato, spinach, roasted eggplant and sautéed onions with Feta and lemon-infused olive oil.
\$11.25 Individual \$17.25 Medium \$22.95 Large

Add a tasty side Caesar or tossed organic greens for \$3.95

VINO per glass/bottle

SPUMANTE

PROSECCO Lunetta, Italy	9 split
PROSECCO Prima Perla, Italy	30
CHAMPAGNE Veuve Cliquot, Brut, Yellow Label	68

BIANCHI

PINOT GRIGIO Santa Marina, Italy	7	26
PINOT GRIGIO Bollini, Italy	9	34
PINOT GRIGIO Santa Margherita, Valdadige		44
SAUVIGNON BLANC The Crossings, New Zealand	8.5	32
RIESLING Clean Slate, Mosel, Germany	7	26
GAVI Banfi Principessa, Gavia, Italy		30
CHARDONNAY Ozwell, Australia	7	26
CHARDONNAY Wente 'Morning Fog', California	9	34
CHARDONNAY Kendall Jackson, 'Vintner's Reserve', California		32
MERITAGE Caymus Conundrum, Napa Valley		32
WHITE ZINFANDEL Beringer, California	6.5	24

ROSSO

PINOT NOIR Castle Rock, Sonoma	8	30
PINOT NOIR Bear Boat, Russian River Valley		36
CHIANTI RISERVA Tomaiolo, Chianti	7	26
CHIANTI CLASSICO Ruffino, Aziano, Chianti		33
MERLOT Mc Manis, California	8	30
MERLOT Markham, Napa Valley		38
MALBEC Marrasso, Argentina	8	30
CABERNET SAUVIGNON Camelot, California	7.5	28
CABERNET SAUVIGNON Alexander Valley, Alexander Valley, Somona	11	42
CABERNET SAUVIGNON Sequoia Grove, Napa Valley		57
PETITE SYRAH Spellbound, California	9	34
SUPER TUSCAN Querciabella Mongrana, Organic, Tuscany	12	46
POGGIO al TUFO 'Rompicello', Tuscany	9	34
MONTEPULCIANO D' ABRUZZO Zaccagnini, Abruzzo, Italy	9	34
BAROLO Serradenari, Piedmont	14	54
BRUNELLO DI MONTALCINO Caparzo, Montalcino, Tuscany	13	50

MINERAL WATER

San Pellegrino	.5 L iter	3	Liter 5
Aqua Panna	.5 L iter	3	Liter 5