



## 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 and California tomatoes. Our thin 'crosta' is hand-made with hard wheat flour, water and yeast.

### CREATE YOUR OWN PIZZA

Mozzarella and tomato sauce. Choose your favorite fresh topping.

	11" Individual	14" Medium	16" Large
<b>Traditional</b>	\$7.95	\$10.95	\$12.95
<b>Whole Wheat</b>	Add \$1	Add \$1.50	Add \$2

### 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

Enjoy our favorite creations made with only the freshest ingredients.

**Pizza Margherita** Fresh mozzarella, fresh tomatoes and fresh basil.

\$9.95 Individual \$15.95 Medium \$20.95 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 ricotta and mozzarella cheeses topped 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 sassy house-made barbecue sauce, wood-grilled chicken and smoked Gouda. Finished with fresh cilantro. Our most popular pizza!

\$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 with roasted garlic, mozzarella and tomato sauce.

\$11.75 Individual \$18.50 Medium \$23.50 Large

**Maui Waii** Grilled fresh pineapple, ham, pepper jack and mozzarella cheeses 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, Parmigiana and provolone cheeses.

\$11.50 Individual \$17.95 Medium \$22.95 Large

**North Beach** Chopped fresh clams, roasted garlic and smoked bacon with 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. Heavenly!

\$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** With 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*

## APPETIZERS

**Stuffed Mushrooms al Forno** Herb-Parmigiana stuffing capped with melted mozzarella. \$8.50

**Aunt Frieda's Pork Rolls** House-made dough filled with mild Italian sausage, Pecorino Romano and garlic. Served hot with tomato dipping sauce. \$8.75

**Calamari Fritti** A Rizzuto's specialty. Lightly dusted and fried to crispy perfection. With marinara and mustard aioli dipping sauces. \$11.95

**Antipasto Rizzuto** Roasted peppers, Provolone, marinated white mushrooms, Roman artichoke hearts, prosciutto, salami di Genoa, hot peppers and assorted olives. \$10.25

### Rizzuto's Hot Antipasto Platter

Stuffed mushrooms, clams Casino, clams oreganata and roasted garlic shrimp. Great for sharing! \$17.50

**Smoked Salmon Appetizer Pizza** Chilled smoked salmon on a freshly baked pizza crust with cream cheese mousse, red onion, capers, baby arugula and a spritz of fresh lemon. \$11.95

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

**Baked Stuffed Clams Oreganata** Local Little Neck clams baked with breadcrumbs and fresh oregano. \$7.95 ½ dozen, \$15.50 dozen

**Clams Casino** Local Little Neck clams baked with roasted red pepper and bacon. \$8.25 ½ dozen, \$15.95 dozen

**Wild Black Mussels** Wild P.E.I. mussels with celery, roasted garlic, shallots, white wine sauce and red pepper flake. \$9.75

**Bruschetta** Grilled peasant bread with ripe tomatoes, fresh basil, fresh mozzarella and a drizzle of basil-infused olive oil. \$7.95

**Fresh Mozzarella Caprese** Vine-ripe tomatoes with slices of fresh mozzarella, fresh basil, extra virgin olive oil and balsamic glaze. \$9.50

**Spicy Chicken Wings** Wood-flamed, hot and spicy with Gorgonzola dip. Specify hot or mild. \$7.50 (8) \$13.95 (16)

**Pasta Fagiole** \$3.95 cup, \$5.25 bowl

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

## CHICKEN, VEAL & EGGPLANT

**Marsala** Sautéed with mushrooms in butter and Marsala wine.

Chicken \$16.50 Veal \$19.25

**Parmigiana** Breaded and sautéed crispy, topped with our marinara and mozzarella cheese.

Chicken \$16.50 Veal \$19.25 Eggplant \$14.75

**Piccata** Sautéed 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** Sautéed in a roasted garlic-white wine sauce, topped with fresh spinach and mozzarella cheese.

Chicken \$16.95 Veal \$19.50

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

## DINNER SPECIALTIES

### Market Fresh Fish

A specialty from the blackboard, served with today's fresh vegetable, today's potato, rice or rigatoni marinara.

**Hardwood-Grilled New York Steak** Choice Angus beef fired over wood coals. Served Tuscan style with fresh rosemary-roasted garlic-olive oil sauce, today's vegetable and your choice of potato, rice or rigatoni marinara. \$23.95

**Cedar Plank Center-Cut Pork Chops** Twin chops plank-roasted in the wood-fired oven. Topped with roasted red peppers and rosemary-garlic white wine sauce. Served with today's vegetable and potato, rice or rigatoni marinara. \$19.75

**Chicken and Shrimp al Forno** Boneless chicken breast and jumbo shrimp roasted with red potatoes in a fresh rosemary cream sauce. \$19.95

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

## PASTA CLASSICS

Choice of rigatoni, spaghetti, linguine, capellini, fettuccine or whole wheat pasta with the following preparations.

- Marinara with Rizzuto's Meatballs** Made with the leanest beef and finest ingredients. A family recipe that makes every day Sunday! \$12.95
- Pomodoro** Plum tomato sauce with olive oil and lots of fresh basil. \$13.95
- Al Fredo** Made to order with the freshest cream, butter and Parmigiana cheese. \$14.75
- Vodka Sauce** Our delicious specialty with tomato sauce and fresh basil. \$14.95
- Pesto Sauce** House made in the Genoa tradition with fresh basil, olive oil, pine nuts, Parmigiano Reggiano garlic and a touch of cream. \$14.75
- Bolognese** A Northern Italian classic meat sauce garnished with a spoonful of ricotta. \$15.95
- Primavera** Fresh vegetables and artichoke in a light cream sauce. \$14.95

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

## PASTA SPECIALTIES

Our most delicious pasta recipes.

- Four-Cheese Ravioli** Made from scratch in our kitchen with Pecorino, Asiago, Parmigiana and Ricotta cheeses. Served with marinara sauce. \$14.50
- 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 Parmigiana with tomato sauce. \$14.25
- Asparagus Tortelloni with Shrimp** Fresh tortelloni with asparagus and jumbo Gulf shrimp in a pink tomato cream sauce. \$19.50
- Linguine with White or Red Clam Sauce** Fresh local Little Neck clams sautéed in olive oil, garlic and fresh herbs. \$17.95
- Zuppa di Pesce** Wild P.E.I. mussels, Little Neck clams, jumbo Gulf shrimp and local calamari roasted in our copper cataplana with a garlic pomodoro sauce. Choose hot or mild sauce. Served with linguine. \$24.95
- Pasta with Sausage and Broccoli Rabe** Sweet Italian sausage, olive oil, garlic, red pepper flakes and your choice of pasta. \$17.50

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

## DINNER SALADS

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

- Caesar Salad** Crisp Romaine, our delicious dressing, grape tomatoes and crisp croutons. \$8.75
- Tossed Organic Spinach and Frisee** With grilled sea scallops, julienne celery, carrot, red onion, orange, grape tomatoes, Gorgonzola and walnuts. Orange-lemon reduction and saffron vinaigrette. \$15.50
- Rizzuto's Cobb Salad** Tossed Romaine and iceberg lettuces topped with chicken, Gorgonzola cheese, smoked bacon, egg and roasted red peppers with your choice of dressing. \$13.50
- Tossed Baby Arugula** With fresh pear slices and grape tomatoes, Chevre goat cheese, toasted pecans and our house-made pear vinaigrette. \$10.25
- 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, sliced 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  
Grilled Sea Scallops \$6.95    Grilled Shrimp \$5.95  
Grilled Steak \$5.95    Gorgonzola Cheese \$2

## SIDE PLATES

- Rizzuto's Meatballs** Made by hand. Simply delicious! \$5.95
- Roasted Garlic Bread** Crusty Italian bread with fresh garlic and herbs. \$4.50 with cheese \$5.50
- Pasta Marinara** Your choice of pasta. \$5.95
- Sautéed Broccoli Rabe** Roasted garlic and a touch of hot red pepper. \$6.25

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

*All prices are exclusive of 6% Connecticut State sales tax.*



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