

SALADS

ORGANIC BABY FIELD GREENS, grape tomatoes and red onion, white balsamic herb vinaigrette L. 6.95 D. 9.95 • 6.95 starter

CHOPPED GORGONZOLA SALAD, romaine, tomatoes, red onion, olives, artichokes, cucumber, salami, balsamic, EVOO L. 6.95 D. 13.95 • starter 8.95

ARTICHOKE SALAD, grilled artichoke heart, prosciutto di Parma, baby arugula, pine nuts, lemon, evoo, shaved grana padano Dinner Only 13.95 • 8.95 starter

ORGANIC BABY ARUGULA, fresh pear, goat cheese, honey-toasted pecans, grape tomatoes and fig balsamic L. 6.95 D. 11.95 • 7.95 starter

CAESAR SALAD, crisp romaine, grape tomatoes L. 6.95 D. 9.95 • 6.95 starter

GRILLED SALAD ADDITIONS

CHICKEN L. 2.95 D. 3.95 • **SALMON** L. 4.95 D. 5.95

SHRIMP L. 4.95 D. 6.95

ENTREES SERVED FROM 4 PM

GRILLED NATURAL CERTIFIED ANGUS FLATIRON STEAK, sea salt, meyer lemon, organic extra virgin olive oil, braised cippolini onions, thyme-roasted fingerling potatoes 26.95

BONE-IN VEAL CHOP MILANESE, baby heirloom tomato and dandelion green salad, extra virgin olive oil and aged fig balsamic 24.95

CHICKEN PARMIGIANA, boneless breast, herb panko, melted mozzarella, spaghetti, marinara 17.95

GRILLED ORGANIC SALMON, English pea puree, mushroom and pea tendrils salad, melted leek, gold potato ragu 25.95

EGGPLANT "CUTLET", crispy panko eggplant with sauted baby spinach, California tomato-basil ragu, extra virgin olive oil, caciocavallo cheese 15.95

CHICKEN PICATTA, artichokes, lemon-caper garlic butter sauce, baby spinach, spinach gnocchi 18.95

ITALIAN FOOD PREPARED FRESH AND WITH CARE

PASTA

PENNE ALLA VODKA, roma tomato, fresh basil, light cream L. 8.95 D. 16.95

fennel sausage L. 10.90 D. 17.95 • grilled chicken L. 11.90 D. 18.95 seared shrimp L. 13.90 D. 21.95

ASPARAGUS AND RICOTTA FILLED RAVIOLI, maitake and trumpet royale mushroom vinaigrette, fresh thyme burro, local pea tendrils Dinner Only 21.95

SPAGHETTI WITH MEATBALLS, house made meatballs with marinara L. 8.95 D. 15.95

RIGATONI BOLOGNESE, classic ragú of beef, veal, pork, ricotta Lunch Only 8.95

FRESH PAPPARDELLE BOLOGNESE, classic ragú of beef, veal, pork, ricotta Dinner Only 19.95

CAVATELLI WITH PESTO AND CHICKEN, grilled chicken, basil pesto, plum tomato, light cream, parmigiano reggiano L. 8.95 D. 18.95

LINGUINE WITH CLAMS, Westport little neck clams, parsley, garlic, lemon butter L. 8.95 D. 19.95

SHRIMP PICATTA, ricotta gnocchi, spinach, artichokes, roasted garlic, lemon caper sauce Dinner Only 21.95

SUNDAY GRAVY, house made braised veal braciola, meatballs, sausage, fettuccine Dinner Only 19.95

WHOLE WHEAT PENNE, sauteed jumbo shrimp, roasted red peppers, baby spinach, artichokes, capers, roasted garlic, extra virgin olive oil L. 8.95 D. 16.95

fennel sausage L. 10.90 D. 17.95 • grilled chicken L. 11.90 D. 18.95 seared shrimp L. 13.90 D. 21.95

ORECCHIETTE AND HOUSE MADE FENNEL SAUSAGE, broccoli rabe, plum tomato, EVOO, roasted garlic L. 8.95 D. 17.95

CHILDREN'S MENU

DESSERT AND DRINK NOT INCLUDED ON CARRY OUT ORDERS

PIZZA, cheese or up to two toppings 6.95

SPAGHETTI AND MEATBALLS 7.95

CHICKEN PARMIGIANA, with spaghetti 7.95

PENNE WITH BUTTER 5.95

CHICKEN FINGERS, with fries 7.95

GRILLED SALMON, broccoli and roasted potatoes 9.95

MACARONI AND CHEESE 6.95



CARRY OUT & DELIVERY*

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www.rizzutos.com

www.seamlessweb.com

1980 West Main St.
Stamford, CT

* serving Old Greenwich, Riverside, Cos Cob
and Downtown Stamford

ANTIPASTI SHARING PLATTERS

RIZZUTO'S ANTIPASTO PLATTER

two meats, two cheeses & two vegetables 18.95

CURED MEAT AND CHEESE BOARD

choose a combination of up to six items 21.95

CHEESE AND VEGETABLE PLATTER

three cheeses and three vegetables 17.95

CURED MEATS, served with cranberry mostarda

6.95 each • combination of all for 19.95

- PROSCIUTTO DI PARMA**, DOP, Parma, aged 18 months, Antica Salumeria Rosi
- SOPRESSATA CALABRESE**, Calabria, all organic, aged 12 weeks, Fra' Mani
- COPPA**, Calabria, PG Molinari, hot
- SALAMI TOSCANA**, PG Molinari
- FINOCCHIONA SALAMI**, Emilia Romagna, PG Molinari

ARTISAN CHEESES, served with apricot preserves & truffled honey

6.95 each • combination of all for 19.95

- PARMIGIANO REGGIANO**, cow, Parma, aged 18 months, Carvero
- DUTCH FARMSTEAD, CATO CORNER FARM**, raw cow milk, Colchester, CT, aged 4 months
- GORGONZOLA CREMIFICATO**, cow, Lombardy, aged 2 months
- WARM FRESH HAND-DIPPED RICOTTA**, cow, Liuzzi, North Haven, on warm crostini with Jones Farm apiary honey, Farmington, CT
- BELTANE FARMS GOAT**, blackboard selection, Lebanon, CT

VEGETABLES, oven-fired lavash

4.95 each • combination of all for 15.95

- CHICKPEA PUREÉ**, toasted pine nuts and peperonata
- SICILIAN EGGPLANT CAPONATA**, melted onions
- FARRO SALAD**, artichokes, olives, mushrooms
- ROASTED CAULIFLOWER**, pistachios, preserved lemons, currants
- GRILLED ROMAN ARTICHOKE HEARTS**, olive oil & lemon
- MEDITERRANEAN OLIVES**, orange zest, thyme
- ROASTED FRYING PEPPERS**, garlic, rosemary, aged provolone

OUR PIZZA IS BAKED AT 800 DEGREES IN OUR ITALIAN STONE OVEN FOLLOWING NAPLES TRADITION. IT WILL HAVE SLIGHT CHAR. PLEASE LET US KNOW IF YOU PREFER YOUR PIZZA LESS WELL DONE.

NEAPOLITAN CHEESE PIZZA

tomato sauce, house-made mozzarella

	12" Individual	16" Large
Traditional Crust	11.95	16.95
Whole Wheat	1.95	2.95
Gluten Free (12" only)	1.95	

ADDITIONS

wild mushrooms, caramelized onions, roasted red peppers, roasted garlic, cherry peppers, olives, fresh tomato, ricotta, meatballs, fennel Italian sausage, pepperoni, anchovy, shrimp, grilled chicken, prosciutto di Parma, pancetta, broccoli rabe, artichoke, chopped clams

1.95 Individual 2.75 Large

SIGNATURE PIZZA

MARGHERITA, fresh mozzarella, basil, extra virgin olive oil

IND. 13.95 LG. 18.95

FUNGHI, maitake and trumpet royale mushrooms, roasted garlic, pancetta, baby arugula, smoked mozzarella, extra virgin olive oil

IND. 14.95 LG. 19.95

PARMA, fresh mozzarella, basil, extra virgin olive oil, thinly sliced

prosciutto di Parma IND. 15.95 LG. 20.95

GRILLED ARTICHOKE, oven roasted red and yellow tomatoes, extra virgin olive oil, dandelion greens and shaved ricotta salata

IND. 14.95 LG. 19.95

FIG BARBEQUED CHICKEN, fig-infused sweet and spicy barbeque sauce, caramelized onions, hot cherry peppers, smoked mozzarella

IND. 15.95 LG. 20.95

SAUSAGE AND CHERRY PEPPER, plum tomatoes, fresh mozzarella, basil, extra virgin olive oil

IND. 14.95 19.95

PROSCIUTTO ARUGULA, fresh mozzarella, extra virgin olive oil, fig-infused balsamic

IND. 15.95 LG. 20.95

ASPARAGUS, LEEK AND MUSHROOM, goat cheese, sliced marinated mushrooms, whole wheat crust

IND. 14.95 LG. 19.95

THE LUNCH SPECIAL

ANY INDIVIDUAL PIZZA \$10.95

Includes cheese pizza with up to two additions or any signature pie.

APPETIZERS

BRUSCHETTA, melted gorgonzola, tomatoes, caramelized onions

L. 4.95 D. 7.95

VINE RIPENED TOMATOES, fresh burrata, saba, EVOO, basil,

fleur de sel L. 7.95 D. 10.95

CRISPY CALAMARI, hot peppers, marinara, roasted garlic aioli

L. 7.95 D. 10.95

STEAMED MUSSELS, garlic, white wine, tomatoes, parsley

L. 6.95 D. 10.95

RIZZUTO'S MEATBALLS AL FORNO, pecorino romano,

fresh mozzarella L. 4.95 D. 6.95

BEEF TENDERLOIN CARPACCIO, baby arugula, crispy polenta, lemon,

extra virgin olive oil, shaved parmigiano reggiano L. 7.95 D. 10.95

STREET FESTIVAL FRIES, parmigiano reggiano, arrabiata sauce,

garlic aioli L. 3.95 D. 5.95

WHITE BEAN MINISTRONE, toasted pesto bruschetta

cup • L./D. 3.95 bowl • L. 5.95 D. 6.95

SANDWICHES 11:30 AM - 4 PM ONLY WITH PICKLED VEGETABLES AND FRIES 8.95

ROASTED TURKEY BREAST, gorgonzola, pancetta, vine ripened tomatoes,

baby greens, cranberry mostarda, wheat berry multi grain bread

THE STEAKHOUSE BURGER, all natural beef, crispy pancetta, fresh

mozzarella, vine-ripened tomato, baby arugula, garlic-toasted ciabatta bun

SICILIAN REUBEN, house made black pepper pastrami, cherry pepper,

thousand island dressing, provolone, cole slaw

CHICKEN CUTLET, breaded chicken breast, prosciutto, melted mozzarella,

ciabatta, basil pesto

GRILLED CHICKEN, roasted garlic artichoke aioli, baby arugula, vine ripened

tomatoes, ciabatta

GRILLED BEEF TENDERLOIN, caramelized onions, mushrooms,

aged provolone, horseradish, vine ripe tomatoes, ciabatta

CRISPY EGGPLANT PANINI, sweet garlic spinach, roasted red peppers,

smoked mozzarella

THE SAMPLER, half sandwich of your choice, cup of soup,

organic field green salad

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. 4 27 12