

AUTHENTIC

FRESH

ITALIAN

Hot Appetizers

Price per Dozen

- Herb-Stuffed Mushrooms 18
- Wood-Grilled Pesto Chicken Spiedini 20
- Wood-Grilled Beef and Mushroom Spiedini 26
- Roasted Garlic Shrimp and Vegetable Spiedini 30
- Sea Scallops Wrapped in Smoked Pancetta 32
- Miniature Maryland Style Crab Cakes 30
- Roasted Baby Lamb Chops mkt.
- Petit Rizzuto's Meatballs 20
- Shrimp Wrapped in Speck 30
- Baked Little Neck Clams 24
- Roasted Shrimp Crostini with Rosemary White Bean Puree 28
- Truffle and Fontina Arancini (Sicilian risotto balls) 24
- Mini Roasted Pepper, Basil and Provolone Panini 20
- Gorgonzola-Stuffed Figs in Prosciutto 26
- Toasted Ravioli 20

Cold Appetizers

Price per Dozen

- Goat Cheese and Tomato Bruschetta 18
- Cherry Tomato and Mozzarella Caprese Spiedini 20
- Lemoncello-Basil Cured Salmon and Marscapone Crostini 28
- Prosciutto-Wrapped Melon 24
- Cherry Tomato Stuffed with Goat Cheese and Fresh Herbs 20
- Chilled Shrimp Cocktail 30
- Endive with Gorgonzola Mousse, Walnuts, Aged Balsamic 25
- Wood-Grilled Asparagus in Prosciutto 25
- Rare Beef Tenderloin on Crostini with Horseradish 26

Display Platters

Small platter for up to 10 guests. Large platter for up to 20 guests

- Sliced Fresh Seasonal Fruit 40 S. 75 L.
- Domestic Artisan Cheeses with Crostini 45 S. 85 L.
- Imported Italian Cheeses (choose four from our cheese list) 60 S. 115 L.
- Imported Italian Antipasti with Prosciutto di Parma, Salami Toscano, Marinated Artichoke and Mushrooms, Roasted Peppers, Parmigiana Reggiano, Gorgonzola 80 S. 155 L.
- Fresh Vegetable Crudites with Chickpea Puree, Roasted Garlic Aioli 45 S. 85 L.
- Sliced Imported Italian Meats and Cheeses Deli 65 S. 125 L.
- Fresh Mozzarella Caprese 45 S. 85 L.

Salad

Small bowl serves 5 people as an entrée and 10 people as a side.

Large bowl serves 10 people as an entrée or 20 people as a side.

- Tossed Organic Baby Greens 30 S. 55 L.
- Caesar Salad 30 S. 55 L.
- Tossed Baby Arugula with goat cheese, pecans, tomatoes and seasonal vinaigrette 35 S. 65 L.
- Insalata Toscana with mixed greens, chopped artichoke, tomato, broccolini, frisee, fresh mozzarella, red wine vinaigrette 35 S. 65 L.
- Spinach Salad with Walnuts, honey-roasted pear, Gorgonzola, Smoked Pancetta and Walnut Vinaigrette 40 S. 76 L.
- Rustic Panzanella with Red Wine Vinaigrette 32 S. 60 L.
- Pasta, Chick Peas, Tomato, Black Olive, Ricotta Salata, Basil and Balsamic Vinaigrette 36 S. 68 L.
- Tuscan Herbed-EVOO Potato Salad 30 S. 55 L.
- Green Bean Salad with Prosciutto, Grape Tomatoes, Fontina and Balsamic Vinaigrette 36 S. 68 L.

Salad Additions

Order a selection of wood-grilled additions for a salad buffet.

- Chicken Breast 5 per portion
- Fresh Salmon 6 per portion
- Shrimp 7 per portion
- Sea Scallops 8 per portion

Veal Entrees

- Marsala with wild mushrooms 89 S. 175 L.
- Veal Rizzuto 89 S. 175 L.
- Piccata with Artichokes 89 S. 175 L.
- Francese 85 S. 165 L.
- Saltimboca 89 S. 175 L.
- Florentine 89 S. 175 L.
- Veal and Peppers 80 S. 155 L.

'Sunday' Dishes

- Italian Sausage and Peppers 42 S. 81 L.
- Eggplant Rollatini 49 S. 95 L.
- Eggplant Parmigiana 49 S. 95 L.
- Rizzuto's Full-Size Meatballs or Italian Sausage 45 S. 87 L.

Pasta

Any pasta dish is available in whole wheat.

- Lasagna Bolognese 55 S. 105 L.
- Roasted Vegetable Lasagna 55 S. 105 L.
- Baked Penne (cheese or meat) 49 S. 95 L.
- Baked Manicotti 49 S. 95 L.
- Macaroni with Sausage and Broccoli Rabe 59 S. 115 L.
- Penne al Pollo 59 S. 115 L.
- Penne ala Vodka 49 S. 95 L.
- Pasta Alfredo 49 S. 95 L.
- Pasta Marinara 39 S. 75 L.
- Spaghetti with Meatballs 55 S. 115 L.
- Rigatoni Bolognese 57 S. 110 L.
- House-Made Four-Cheese Ravioli Marinara 65 S. 125 L.
- Pasta Primavera 55 S. 105 L.
- Seafood Cannelloni 110 S. 225 L.
- Cavatelli della Nonna (peas, prosciutto, mushrooms in a cream sauce) 69 S. 135 L.

Chicken Entrees

- Marsala with Mushrooms 65 S. 125 L.
- Parmigiana 65 S. 125 L.
- Piccata with Artichokes 65 S. 125 L.
- Francese 63 S. 120 L.
- Saltimboca 65 S. 125 L.
- Wood-Grilled Chicken Breast with Pesto Sauce 59 S. 115 L.
- Cacciatore (boneless breast) 59 S. 115 L.
- Fiorentina 65 S. 125 L.

Carving Specialties

Serves up to 15 people.

- Whole Roasted Tenderloin of Beef 175
- Roasted Breast of Turkey 95
- Wood-Grilled Butterflied Leg of Lamb 160
- Roasted Berkshire Pork Loin 145

Office Lunch Packages

Minimum of 10 guests.

Wood-Fired Pizza Buffet

We make our authentic Neapolitan pizza with the finest imported '00' flour.

Tossed Organic Greens with Balsamic Vinaigrette
or Caesar Salad

Assortment of Rizzuto's Wood-Fired Pizzas

- one large pizza per three guests with up to two toppings •

House-Baked Cookies

12 per person

Insalata Buffet

Eggplant Caponata and Sicilian Chickpea Puree
with Herbed Flatbread

Choose Two of the Following Salads:

Caesar • Tossed Organic Greens • Insalata Toscana
• Spinach • Baby Arugula

Choose Two Toppings:

Grilled Chicken Breast • Grilled Shrimp • Grilled Salmon
Fresh Bread and Olive Oil

Sliced Fresh Fruit Platter or Cookies

16 per person

Sandwich Buffet

Roasted Vegetable Antipasti

Choose 3 of the following Ciabatta Sandwiches:

Grilled Chicken Pesto • Chicken Salad Club with smoked pancetta, tomato and
greens • Mozzarella, Tomato and Basil Caprese • Italian Salumeria Combo with
prosciutto, salami Toscano, provolone and roasted peppers Vegetable Muffaletta
• Wood-Grilled Vegetables with Goat Cheese

- Rare Roast Beef with roasted garlic aioli, mushroom and Gorgonzola

- House-Cured Gravlax with citrus, horseradish and frisee

Pasta or Herb Potato Salad

Cookies and Brownies

14 per person

Hot Lunch Buffet

Tossed Organic Greens with Balsamic Vinaigrette
or Caesar Salad

One Chicken Entrée (add 4 for Chicken Saltimboca)

Choose One of the Following:

Pasta ala Vodka • Pasta Alfredo • Pasta Marinara

Baked Penne • Tuscan Roasted Potatoes

Chef's Fresh Vegetable

Fresh Bread and Olive Oil

Cookies and Brownies

18 per person

Seafood Entrees

Stuffed Filet of Sole 95 S. 185 L.

Roasted Salmon with Citrus and Herbs 110 S. 210 L.

Shrimp Scampi over Linguine 95 S. 185 L.

Stuffed Jumbo Shrimp (crabmeat) 115 S. 220 L.

Roasted Sea Scallops market price

Zuppa di Pesce (shrimp, mussels, clams) 119 S. 230 L.

Rizzuto's Pastry Kitchen Desserts

House-Baked Large Chocolate Chip Cookies 20 doz.

Assortment of Italian Cookies and Biscotti 20 doz.

Chocolate Cappuccino Brownies 26 doz.

Miniature Sicilian Cannolis 20 doz.

Cookie and Brownie Platter 39 S. 75 L.

Rizzuto's Dessert Sampler Platter (tiramisu, cheesecake, cannolis,
Italian cookies) 46 S. 89 L.

Catering Order Guide

- Please allow 24 hours notice on orders. Rush orders will be prepared whenever possible.

HOW MUCH TO ORDER?

- Estimate 6 – 8 hors d'oeuvres per guest for receptions.
- Small trays of pasta and entrees will serve up to 10 guests.
- Large trays of pasta and entrees will serve up to 20 guests.

Additional Services

- We will include utensils with each order.
- Disposable plates, flatware and napkins are available for 2 per person.
- Waiter service is available for your function.
- Rizzuto's frequently designs custom menus to meet the needs of our customers. This includes plated meals and large-scale events at a variety of locations.

We offer free delivery to
the local area.

Prices are exclusive of 6.35% Connecticut State Sales Tax.



CATERING

PIZZA FORNO e LEGNA

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