

# AUTHENTIC.

# FRESH.

# ITALIAN.

## Hot hors d'oeuvres

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 hors d'oeuvres

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

## cold 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 Platter.....	65 S.	125 L.
Fresh Mozzarella Caprese.....	45 S.	85 L.

## Salads

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

Made with the most tender veal loin.

Marsala with 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

All pastas are fresh and crafted by our culinary staff.

Any pasta 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.
Asparagus Tortelloni with Shrimp (wheat not available).....	75 S.	145 L.
Penne ala Vodka.....	49 S.	95 L.
Pasta Alfredo.....	49 S.	95 L.
Pasta Marinara.....	39 S.	75 L.
Chitarra with Meatballs.....	55 S.	115 L.
Pasta Bolognese.....	57 S.	110 L.
House-Made Four-Cheese Ravioli Marinara.....	65 S.	125 L.
Pasta Primavera.....	55 S.	105 L.
Seasonal Ravioli.....	mkt.	
Seafood Cannelloni.....	110 S.	225 L.
Tortellini della Nonna (peas, prosciutto, mushrooms in a cream sauce).....	69 S.	135 L.

## Chicken entrees

Marsala with Mushrooms.....	65 S.	125 L.
Chicken Rizzuto.....	65 S.	125 L.
Piccata with Artichokes.....	65 S.	125 L.
Francese.....	63 S.	120 L.
Saltimboca.....	65 S.	125 L.
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 and 24 hour notice requested

### Wood-Fired Pizza Buffet

- Chopped Salad or Caesar Salad  
Assortment of Rizzuto's Wood-Fired Pizzas
- one large pizza per three guests with up to two toppings •  
House-Baked Cookies  
\$9.95 per person

### Insalata Buffet

- Eggplant Caponata & Sicilian Chickpea Puree  
with Herbed Flatbread  
Choose Two of the Following Salads:  
Caesar • Chopped • Panzanella  
• Wild Italian • Baby Arugula  
Choose Two Toppings:  
Grilled Chicken Breast • Grilled Shrimp • Grilled Salmon  
Fresh Bread, Tomato Herb Focaccia and Olive Oil  
Sliced Fresh Fruit Platter or House Baked Cookies  
\$11.95 per person

### Sandwich Buffet

- Roasted Vegetable Antipasti  
Choose 3 Sandwiches:  
Panini Caprese • Pesto Chicken Breast •  
Chicken & Broccoli Rabe •  
Rizzuto's PLT • Vegetariana  
• Turkey Club  
Pasta Salad or Herb Potato Salad  
House Baked Cookies and Brownies  
\$11.95 per person

### Hot Lunch Buffet

- Chopped Salad or Caesar Salad  
Choose One Chicken Entrée:  
Marsala with Mushrooms • Parmigiana  
• Picatta • Française  
Choose One Pasta Entrée:  
Pasta alla Vodka • Pasta Alfredo  
• Pasta Marinara • Baked Penne  
Chef's Fresh Vegetable  
Fresh Bread and Olive Oil  
House Baked Cookies and Brownies  
\$12.95 per person

Plates, napkins and utensils are included in all Lunch Packages

## 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.
Cod Puttanesca.....	99 S.	195 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, berries).....	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% Connecticut State Sales Tax.

# CATERING

## PIZZA FORNO e LEGNA

# ANTIPASTI

## PASTA FRESCA

# PESCE LOCALE

## M A N G I A

# NOSTRO CIBO e SQUISITA!



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