



ANTIPASTI

SHARING PLATTERS

COMBINATION, two meats, two cheeses & two vegetables	18
CURED MEAT & CHEESE, combine up to six items	22
CHEESE & VEGETABLE, three cheeses and three vegetables	18

CURED MEATS

PROSCIUTTO DI PARMA, DOP, Parma, aged 18 months	
SPECK, DOP, dell' Alto Adige, Salumeria Biellese	
SOPRESSATA, Calabria, all organic, aged 12 weeks, Fra' Mani	
CAPICOLA, Naples, PG Molinari	
FINNOCHINA SALAMI, Emilia Romagna, PG Molinari	8 each, all 24

ARTISAN CHEESES, preserves & truffled honey

PARMIGIANO REGGIANO, DOP, cow, aged 30 months, Carvero	
TALEGGIO, DOP, cow, Lombardi, aged 10 weeks, Il Caravaggio	
GORGONZOLA DOLCELATTE, cow, aged 2 months, Domenico Galbani	
FONTINA, DOP, cow, Val d'Aosto, aged 6 months	
HUMBOLDT FOG, goat, Cyprus Grove, California	
LA TUR, cow/sheep/goat, Piedmont	8 each, all 24

VEGETABLES

CHICKPEA PUREÉ, oven fired flatbread	
MARINATED MUSHROOMS, olive oil & garlic	
SICILIAN EGGPLANT CAPONATA, oven fired flatbread	
ROMAN ARTICHOKE HEARTS, olive oil & lemon	
MEDITERRANEAN OLIVES, orange and lemon zest	
MARINATED LOMBARDO PEPPERS AGRODOLCE	5 each

APPETIZERS

CRISPY CALAMARI, with marinara & roasted garlic aioli	8
BRUSCHETTA, melted Gorgonzola and caramelized onion	8
STEAMED MUSSELS, garlic, white wine, tomatoes, parsley	11
OYSTERS ON THE HALF SHELL, cocktail and mignonette sauces	12 half doz. 24 doz.
JUMBO SHRIMP COCKTAIL, lemon and house made cocktail sauce	2.25 each
LUMP CRABCAKE, salsa verde aoli	11
HEIRLOOM TOMATOES, burrata mozzarella, saba, basil oil and fleur de sel	10
BEEF TENDERLOIN CARPACCIO, baby arugula, truffle vinaigrette	12
SOUP DU JOUR	4/7

SALADS

Choice of house-infused vinegars

White Wine Pear ~ Fig Balsamic ~ Fresh Herb Champagne

WILD ITALIAN, mesclun, bibb lettuce, grape tomatoes	6/9
CHOPPED SALAD, romaine, tomatoes, red onion, asparagus, olives artichokes, cucumber, salami, ricotta salata	8/13
BABY ARUGULA, fresh pear, goat cheese, toasted pecans, grape tomatoes	7/12
CAESAR, white anchovies	6/9
BOSTON BIBB LETTUCE, creamy gorgonzola, vine ripened tomatoes, Grilled Vidalia onions, crispy pancetta	7/12

SALAD ADDITIONS

GRILLED CHICKEN 6 ~ GRILLED SALMON 8
GRILLED SHRIMP 8 ~ SEARED SCALLOPS 9

SIDE DISHES

HAND CUT FRIES WITH WHITE TRUFFLE CREAM
WOOD-GRILLED ASPARAGUS RED BLISS MASHED POTATOES
MEATBALLS & MARINARA SAUCE
5 each

SANDWICHES & PANINI

ROASTED TURKEY BREAST, gorgonzola, pancetta, vine ripe tomatoes, baby greens, balsamic vinaigrette, focaccia	9
GRILLED BEEF TENDERLOIN PANINI, caramelized onions, Taleggio cheese, horseradish, vine ripe tomatoes, ciabatta bread	12
CHICKEN SALAD WRAP, green apples, red onion, baby greens lemon-basil aoli	8
WOOD GRILLED LAMB, thinly sliced, mint-Dijon mayonnaise, arugula, red onion, kalamata olive roll	9
ITALIAN COMBO, salami, prosciutto, pistachio Mortadella, roasted bell peppers, provolone cheese, herbed baguette	8
RIZZUTO'S SAMPLER, half sandwich, cup of soup, small wild Italian salad with balsamic vinaigrette	14
RIZZUTO'S CHICKEN SANDWICH, breaded cutlet, prosciutto, melted mozzarella cheese, ciabatta bread, pesto mayonnaise	12

All sandwiches accompanied with French fries and coleslaw

PASTA & GRAIN

PESTO CHICKEN, fettuccine, roasted chicken, pesto, roasted tomato, Reggiano	12
SPAGHETTI WITH MEATBALLS, fresh tomato sauce	11
PENNE ALLA VODKA, house made pasta	12
roasted chicken 14 ~ seared shrimp 16	
FRESH PAPPARDELLE BOLOGNESE, classic ragu of beef, veal and pork	13
RICOTTA GNOCCHI, with shrimp, asparagus, crushed tomatoes, zucchini, basil, extra virgin olive oil	17
PACCHERI, fennel sausage, broccoli rabe, extra virgin olive oil, roasted garlic	13

ENTREES

CHICKEN RIZZUTO, boneless breast, herb panko, prosciutto, melted mozzarella, spaghetti marinara	14
GRILLED BEEF TENDERLOIN MEDALLIONS, mushroom ragu and fresh cut fries with truffle aioli	16
WOOD-GRILLED SALMON, roasted red pepper 'gazpacho', sautéed baby vegetables and fingerling potatoes	15

WOOD-FIRED PIZZA

MARGHERITA, fresh mozzarella, basil, extra virgin olive oil	14
AMATRICIANA, pancetta, sopressata, plum tomato, caramelized onions, ricotta	15
TALEGGIO CHEESE, roasted mushrooms	14
SAN GENNARO, sweet sausage, roasted peppers, caramelized onions, roasted garlic, ricotta	14
VEGETARIANA, tomato sauce, broccoli rabe, roasted red peppers, caramelized onions, roasted garlic, mozzarella, basil	15
PROSCIUTTO, baby arugula, fresh mozzarella, extra virgin olive oil, fig-infused balsamic	15
WHITE PIZZA, artichoke, spinach, mushrooms, provolone, extra virgin olive oil	15
BASIL PESTO CHICKEN, pine nuts, fresh mozzarella, tomatoes and Reggiano	
GRILLED SHRIMP, zucchini, yellow squash, Vidalia onion, heirloom tomato, basil, extra virgin olive oil, ricotta salata	15

MOZZARELLA CHEESE PIZZA 12

TOPPINGS

Roasted Mushrooms • Caramelized Onions • Roasted Peppers
Hot Lombardo Peppers • Pepperoni • Sweet Fennel Sausage
Meatballs • Ricotta • Olives • Fresh Tomato • Roasted Chicken
Anchovies • Smoked Pancetta • Roasted Garlic • Artichoke • Pesto
1 each ~ Whole Wheat Crust 1 ~ Gluten Free Crust 4