



## ANTIPASTI

### SHARING PLATTERS

- Rizzuto's Antipasto Platter**, two meats, two cheeses & two vegetables 18  
**Cured Meat & Cheese Board**, choose a combination of up to six items 22  
**Cheese & Vegetable Platter**, three cheeses and three vegetables 18

**CURED MEATS**, served with cranberry mostarda  
7 each • combination of all for 24

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

**ARTISAN CHEESES**, served with apricot preserves & truffled honey  
7 each • combination of all for 24

- PARMIGIANO REGGIANO**, DOP, cow, Parma, aged 18 months, Carvero 2oz.  
**TALEGGIO**, DOP, cow, Lombardi, aged 10 weeks, Carozza 2oz.  
**GORGONZOLA DOLCELATTE**, cow, Milan, aged 2 months, Domenico Galbani 2oz.  
**RUSTICO PEPPATO**, sheep, aged 40 days, Rome, 2oz  
**PISTACHIO CRUSTED GOAT**, served warm 2 oz  
**HOUSE MADE RICOTTA**, cow, house made, 2oz

**VEGETABLES**, oven-fired lavash  
6 each • combination of all for 20

- 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  
**STUFFED CHERRY PEPPERS**, stuffed with provolone and prosciutto di Parma  
**MEDITERRANEAN OLIVES**, orange zest, thyme  
**ROASTED FRYING PEPPERS**, garlic, rosemary, aged provolone

### RAW SEAFOOD BAR

- OYSTERS**, daily selection from local waters, east and west coasts \*  
2.50 Ea. • ½ Doz. 12 • Doz. 24  
**WESTPORT CLAMS**, Little Necks \*  
1.75 Ea. • ½ Doz. 8.50 • Doz. 17  
**JUMBO WHITE SHRIMP COCKTAIL** 3 Ea.  
**SAUGATUCK SEAFOOD SAMPLER**, daily selection of raw bar shellfish and shrimp  
29 for two • 55 for four • Rizzuto's Tower 95  
*Served with house-made cocktail and mignonette sauces*

## APPETIZERS

- BEEF TENDERLOIN CARPACCIO**, baby arugula, polenta croutons, marinated artichokes, lemon, evoo 12  
**WOOD-GRILLED RHODE ISLAND CALAMARI**, roasted red peppers, olives, gold potato "salad" 11  
**CRISPY CALAMARI**, with marinara and roasted garlic aioli 11  
**STREET FESTIVAL FRIES**, parmigiano, arrabiata sauce, garlic aioli 6  
**SHRIMP DIAVOLO**, sauteed jumbo shrimp, Italian chilis, plum tomatoes, fresh basil over toasted bread 10  
**GORGONZOLA BRUSCHETTA**, roasted garlic-gorgonzola bread topped with tomatoes, basil, EVOO 8  
**EGGPLANT ROLLATINI**, ricotta, mascarpone, roasted red pepper-tomato sauce 7  
**STEAMED WILD CAUGHT MUSSELS**, roasted garlic, tomatoes, white wine, foccacia crostini 10  
**RIZZUTO'S MEATBALLS AL FORNO**, pecorino, mozzarella 6  
**BURRATA CAPRESE**, vine-ripened tomatoes, fleur de sel 12  
**PASTA e FAGIOLI** 4 cup • 7 bowl  
**DAILY SOUP** 4 cup • 7 bowl

## SALADS

- ORGANIC FIELD GREENS**, mixed baby green and red lettuces, grape tomatoes, cucumber, red onion, evoo, white balsamic vinaigar 6 starter • 10 entrée  
**CHOPPED GORGONZOLA SALAD**, romaine, tomatoes, red onion, olives, artichokes, cucumber, salami, balsamic, EVOO 8 starter • 15 entrée  
**ORGANIC BABY ARUGULA**, fresh pear, goat cheese, honey-toasted pecans, grape tomatoes and fig balsamic 7 starter • 12 entrée  
**ARTICHOKE SALAD**, grilled artichoke heart, prosciutto di Parma, baby arugula, pine nuts, lemon, evoo, shaved grana padano 8 starter • 15 entrée  
**CAESAR SALAD**, crisp romaine, grape tomatoes, anchovy 6 starter • 10 entrée

*Wood-Grilled Salad Additions – Chicken 5 • Salmon 8 • Shrimp 8*

\* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.  
1.19.12

## PASTA

- LINGUINE WITH WHITE or RED CLAM SAUCE**, Little Neck clams, garlic, parsley, white wine 21  
**SPAGHETTI WITH MEATBALLS**, marinara, hand-made meatballs 16  
**PENNE ALA VODKA**, fresh basil 16 • with grilled chicken 20 • seared shrimp 22  
**POTATO MARSCAPONE RAVIOLI**, sauteed jumbo shrimp, prosciutto di Parma, sage brown butter, aged balsamic 22  
**PAPPARDELLE BOLOGNESE**, rustic tomato-meat ragu, touch of cream 20  
**SHRIMP PICATTA**, sautéed jumbo shrimp, ricotta gnocchi, artichoke, capers, spinach and lemon garlic butter 23  
**CAVATELLI AND GRILLED CHICKEN**, broccoli, marinated cherry tomatoes, EVOO, pecorino romano 18  
**WOOD-BAKED MEATBALL LASAGNA**, fresh mozzarella 18  
**PESTO WOOD-GRILLED CHICKEN FETTUCINE**, basil pesto, roasted tomato, light cream, parmigiano reggiano, toasted bread crumbs 18  
**SUNDAY GRAVY**, house made braised veal braciola, meatballs, sausage and fettuccine 19  
**ARRABIATA**, shrimp, mussels, Little Neck clams, spicy plum tomato sauce, fresh basil, evoo, bucatini 22  
**HOUSE MADE FENNEL SAUSAGE**, broccoli rabe, extra virgin olive oil, plum tomatoes and roasted garlic with orecchiette pasta 18  
**SPINACH TAGLIATELLE**, grilled chicken, peas, prosciutto, parmigiano cream 18  
**WHOLE WHEAT PENNE**, sauteed jumbo shrimp, roasted red peppers, baby spinach, artichokes, capers, roasted garlic, EVOO 22

## ENTREES

- CHICKEN MARSALA**, mushrooms, cipolini onions, asparagus, with pappardelle 20  
**CHICKEN PARMIGIANA**, breaded and sautéed crispy, with marinara, house-made fresh mozzarella cheese and spaghetti 18  
**CHICKEN PICCATA**, sautéed with artichoke hearts and baby spinach in a lemon-caper white wine sauce. Served over angel hair pasta 18  
**MURRAY'S OVEN-ROASTED FREE RANGE CHICKEN BREAST**, broccoli rabe, mascarpone-sweet garlic mashed potatoes 22  
**CEDAR PLANK ROASTED SALMON**, pomegranate mustard glaze, haricot verts, roasted gold potatoes and pancetta-shallot vinaigrette 24\*  
**WOOD-GRILLED ANGUS SIRLOIN**, pizzaiola, caramelized onions and peppers, garlic mashed potatoes and asparagus 28\*  
**VEAL PARMIGIANA**, bone-in veal chop paillard, breaded and sautéed, with marinara, fresh mozzarella and ricotta gnocchi 21  
**EGGPLANT PARMIGIANA**, sautéed crispy, marinara, house-made fresh mozzarella, angel hair pasta 16

## WOOD-FIRED NEAPOLITAN PIZZA

- NAPLES STYLE PIZZA MARGHERITA**, plum tomatoes, fresh mozzarella, olive oil, basil 12  
**PIZZA AMERICANA**, tomato sauce, shredded mozzarella 11  
*Wheat Crust 1 Gluten Free Crust 2*  
**TOPPINGS**  
Sautéed Mushrooms • Caramelized Onions • Sautéed Bell Peppers  
Hot Lombardo Peppers • Pepperoni • Mild Fennel Sausage • Meatballs  
Hot Italian Sausage • Ricotta • Black Olives • Fresh Tomato 1.75  
Shrimp • Wood-Grilled Chicken • Prosciutto di Parma • Anchovies  
Smoked Pancetta • Roasted Garlic • Broccoli Rabe • Artichoke  
Vodka Sauce • Pesto Cream Sauce • Chopped Fresh Clams 2.50

## PIZZA SPECIALTIES

- MARGHERITA PARMA**, fresh mozzarella, basil, extra virgin olive oil, thinly sliced prosciutto di parma 15  
**FUNGI**, oyster mushrooms, roasted garlic, pancetta, baby arugula, smoked mozzarella, EVOO 15  
**NORTH BEACH**, choose shrimp, clams or chicken with freshly made vodka sauce, smoked pancetta, mozzarella, fresh oregano and basil 16  
**FIG BARBEQUED CHICKEN**, fig-infused sweet and spicy barbeque sauce, caramelized onions, hot peppers, smoked mozzarella 15  
**VEGETABLE GOAT CHEESE**, artichokes, sautéed bell peppers, caramelized onions, broccoli rabe, sautéed mushrooms, plum tomatoes 15  
**BROCCOLI SPINACH**, with ricotta and mozzarella cheeses 13  
**PROSCIUTTO ARUGULA**, fresh mozzarella, extra virgin olive oil, balsamic vinegar, parmigiano reggiano 15  
**CRISPY EGGPLANT**, broccoli rabe, ricotta, mozzarella, roasted red pepper-tomato sauce, roasted garlic 14  
**BASIL PESTO CHICKEN**, pine nuts, fresh mozzarella, tomatoes, reggiano 16  
**VEGETARIANA**, sautéed bell peppers, sautéed mushrooms, caramelized onions, broccoli and black olives with fresh mozzarella and plum tomatoes 14  
**SAN GENNARO**, ricotta, hot Italian sausage, sautéed bell peppers, hot peppers, caramelized onion and roasted garlic 15  
**QUATTRO FORMAGGIO**, asiago, gorgonzola, aged provolone, mozzarella 14  
**SAUSAGE AND POTATO**, broccoli rabe, roasted garlic, parmigiano 15  
**GOAT CHEESE AND SAUSAGE**, mild or hot Italian sausage, plum tomatoes, fresh thyme 15