



ANTIPASTO

CURED MEATS, served with olive tapenade

Prosciutto di Parma, DOP, Parma, aged 18 months, Greci & Folzani
Speck, PGI, dell' Alto Adige, la Quercia
Sopressata Calabrese, Calabria, all organic, aged 12 weeks, Molinari
Capicola, Naples, PG Molinari
Finocchiona Salami, Emilia Romagna, PG Molinari
\$7 each, all \$24

ARTISAN CHEESES, served with preserves & truffled honey

Parmigiano Reggiano, DOP, cow, Parma, aged 30 months, Carvero
Taleggio, DOP, cow, Lombardi, aged 10 weeks, Carozza
Gorgonzola Dolce, cow, Milan, aged 2 months, Domenico Galbani
Provolone, DOP, cow, Lombardi, aged 24 months, Auricchio
Burrata, cow, Apulia, Chieppa Formaggeria
\$7 each, all \$24

VEGETABLES

Chickpea Puree, oven fired flatbread
Sicilian Eggplant Caponata, oven fired flatbread
Marinated Mushrooms, olive oil & garlic marinade
Roman Artichoke Hearts, olive oil & lemon
Mediterranean Olives, orange peel & thyme
Roasted Sweet Tuscan Peppers, garlic, rosemary & extra virgin olive oil
\$6 each

ANTIPASTO SHARING PLATTERS

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

RAW BAR

OYSTERS, daily selection from local waters, east and west coasts
\$2.50 Ea. ~ 1/2 Doz. \$12 ~ Doz. \$24 *
WESTPORT CLAMS, Little Necks or Top Necks
\$1.75 Ea. ~ 1/2 Doz. \$8.50 ~ Doz. \$17 *
JUMBO WHITE SHRIMP, \$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

WOOD-FIRED PIZZA

NAPLES STYLE PIZZA MARGHERITA, plum tomatoes, fresh mozzarella, olive oil, basil \$12
PIZZA AMERICANA, tomato sauce, shredded mozzarella \$11
Wheat Crust \$1

TOPPINGS

Sautéed Mushrooms • Caramelized Onions • Sautéed Bell Peppers
Hot Lombardo Peppers • Pepperoni • Sweet Fennel Sausage • Hot Italian Sausage
Meatballs • 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

NORTH BEACH, choose shrimp, clams or chicken with freshly made vodka sauce, smoked pancetta, mozzarella, fresh oregano and basil \$16
BARBEQUED CHICKEN, house-made barbeque sauce, wood-grilled chicken and smoked fresh mozzarella, cilantro \$15
SALUMI ASSORTITO, capicola, salami, sopressata, fresh mozzarella, plum tomatoes, hot Lombardo peppers \$16
VEGETABLE GOAT CHEESE, artichokes, sautéed bell peppers, caramelized onions, broccoli rabe, sautéed mushrooms, plum tomatoes \$15
GOAT CHEESE AND SAUSAGE, mild or hot Italian sausage, plum tomatoes, fresh thyme \$15
PROSCIUTTO-ARUGULA, fresh mozzarella, 18 month prosciutto di Parma, baby arugula, extra virgin olive oil, balsamic reduction, shaved Reggiano \$15
ARTICHOKE SPINACH, white pie with sautéed mushrooms, provolone, Reggiano, extra virgin olive oil \$16
BASIL PESTO & WOOD-GRILLED CHICKEN, pesto cream sauce (contains pine nuts), fresh mozzarella and Reggiano \$16
VEGETARIANA, sautéed bell peppers, sautéed mushrooms, caramelized onions, broccoli rabe and black olives with fresh mozzarella and plum tomatoes \$14
SAN GENNARO, ricotta, hot Italian sausage, sautéed bell peppers, hot Lombardo peppers, caramelized onion and roasted garlic \$15
QUATTRO CARNI, meatballs, Italian sausage, pepperoni, smoked pancetta, fresh mozzarella, plum tomatoes \$16
TALEGGIO, smoked pancetta, roasted plum tomatoes \$15

SIDE DISHES

Market Vegetable ~ Sautéed Mushrooms ~ Sautéed Broccoli Rabe ~ Meatballs Pasta with Marinara Sauce \$5 Ea.

APPETIZERS

THREE CHEESE ROASTED GARLIC BREAD, ricotta, fresh mozzarella, provolone \$7
WOOD-GRILLED RHODE ISLAND CALAMARI, balsamic honey reduction, celery salad \$11
CALAMARI FRITTI, with marinara and garlic aioli \$11
ROASTED GARLIC SHRIMP, with white wine and lemon \$11
TOMATO GORGONZOLA BRUSCHETTA, roasted garlic-gorgonzola bread topped with tomatoes, basil, virgin olive oil \$8
STEAMED SNUG HARBOR MUSSELS, roasted garlic, tomatoes, pinot grigio, foccacia crostini \$10
BAKED CLAMS OREGANATA, whole cherrystones \$11
CHICKEN WINGS, hot or barbeque with gorgonzola dip and celery \$8
FRIED MOZZARELLA, lightly breaded, marinara sauce \$8
JUMBO LUMP CRABCAKE, Maryland style, pan seared and served with garlic aioli \$12
TOMATO CAPRESE, fresh mozzarella, basil oil and volcanic sea salt \$9
STUFFED MUSHROOMS, herb vegetarian stuffing, melted provolone cheese \$7
PASTA e FAGIOLI \$4 cup ~ \$7 bowl
TODAY'S SOUP \$4 cup ~ \$7 bowl

SALAD

Salads served dressed with extra virgin olive oil and your choice of vinegar.

HOUSE -INFUSED VINEGARS

Champagne Raspberry ~ Orange and Lombardo Pepper ~
Fig Balsamic ~ Apple Honey Cinnamon White Balsamic ~
Red Wine Cherry

WILD ITALIAN HOUSE SALAD, dandelion greens, Boston bibb lettuce, lola rosa, grape tomatoes, shredded cucumber, red onion \$6 starter, \$10 entrée
RIZZUTO'S CHOPPED SALAD, romaine, tomatoes, red onion, asparagus, artichokes, cucumber, prosciutto, salami, ricotta salata \$8 starter, \$15 entrée
ORGANIC BABY ARUGULA, fresh pear, goat cheese, honey-toasted pecans, grape tomatoes and choice of dressing \$7 starter, \$12 entrée
SPINACH FRISEE WITH DIVER SCALLOPS, Gorgonzola, carrot, dried cherries, walnuts, tomatoes, orange reduction and saffron vinaigrette \$24 entrée
CAESAR SALAD, crisp romaine, grape tomatoes, anchovy \$6 starter, \$10 entrée
PANZANELLA, Tuscan bread salad with fresh & roasted tomatoes, cucumber, red onion, grilled foccacia, basil, Gorgonzola \$7 starter, \$12 entrée

SALAD ADDITIONS

Grilled Chicken \$5 ~ Grilled Salmon \$9
Seared Shrimp \$10 ~ Seared Scallops \$12 *

PASTA

All pasta is made fresh on premise each day

LINGUINE WITH WHITE or RED CLAM SAUCE, Little Neck clams, garlic, parsley, white wine \$21
RIGATONI AL POLLO, wood-grilled chicken breast, broccoli rabe, roasted tomatoes, light roasted garlic jus \$17
PASTA WITH MEATBALLS, choose from today's fresh pastas with our handmade meatballs \$16
PENNE ALA VODKA, fresh basil \$16 with grilled chicken \$20, seared shrimp \$22
THREE CHEESE RAVIOLI, Reggiano, ricotta, Pecorino, basil tomato sauce \$17
PAPPARDELLE BOLOGNESE, rustic tomato-meat ragu, touch of cream \$20
TORTELLONI WITH SHRIMP & ASPARAGUS, pink tomato-cream sauce \$23
LASAGNA AL FORNO, sweet Italian sausage and beef with tomato sauce \$18
PAGLIA e FIENO, spinach and semolina linguine pastas, prosciutto, peas, Reggiano cream sauce \$20
FUSILLI PRIMAVERA, artichokes, roasted tomato, carrots, green peppers, pesto cream sauce \$18
SEAFOOD LIVORNESE, jumbo shrimp, clams, mussels, calamari and fresh fish in a light plum tomato sauce served over linguine \$28

ENTREES

MARKET FRESH FISH, today's blackboard selections. Served with market vegetable, chef's potato or herbed brown rice. M.P.
PIATTI MARSALA, sautéed with mushrooms and cippoline onions in butter and Marsala wine. Served over spaghetti.
Chicken \$18 Veal \$23
PARMIGIANA, breaded and sautéed crispy, topped with marinara and fresh mozzarella cheese. Served over spaghetti.
Chicken \$18 Veal \$23
PIATTI PICCATA, sautéed with artichoke hearts in a lemon-caper white wine sauce. Served over spaghetti.
Chicken \$18 Veal \$23
PIATTI FRANCESE, light egg wash, sautéed in a white wine-lemon sauce. Served over spaghetti.
Chicken \$18 Veal \$23
SALTIMBOCCA, prosciutto, sage, pan reduction. Served over spaghetti.
Chicken \$19 Veal \$25
OVEN-ROASTED FREE RANGE BONE IN CHICKEN BREAST, roasted garlic pan sauce, chef's potato or herbed brown rice, market vegetable \$22
CEDAR PLANK ROASTED SALMON, market vegetable, chef's potato or herbed brown rice \$24 *
VEAL RIB CHOP, breaded and pan seared, white wine caper sauce, market vegetable, chef's potato or herbed brown rice \$30 *
WOOD-GRILLED ANGUS SIRLOIN, Tuscan style garlic-rosemary olive oil, market vegetable, chef's potato or herbed brown rice \$28 *

* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness