



APPETIZERS

WOOD-GRILLED RHODE ISLAND CALAMARI, balsamic honey reduction, celery salad \$11
CALAMARI FRITTI, with marinara and garlic aioli \$11
TOMATO GORGONZOLA BRUSCHETTA, roasted garlic-gorgonzola bread topped with tomatoes, basil, virgin olive oil \$8
FRIED MOZZARELLA, lightly breaded, marinara sauce \$8
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

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

SALAD

Salads served dressed with extra virgin olive oil and your choice of vinegar.
Orange Lombardo Pepper ~ Fig Balsamic ~ Red Wine Cherry ~ White Wine Herb ~ Apple Honey-Cinnamon White Balsamic

WILD ITALIAN HOUSE SALAD, dandelion greens, Boston bibb lettuce, lola rosa, grape tomatoes, shredded cucumber, red onion \$6 starter \$9 entrée
RIZZUTO'S CHOPPED SALAD, romaine, tomatoes, red onion, asparagus, olives artichokes, cucumber, prosciutto, salami, ricotta salata \$8 starter, \$13 entrée
ORGANIC BABY ARUGULA, fresh pear, goat cheese, honey-toasted pecans, grape tomatoes and choice of dressing \$7 starter, \$11 entrée
CAESAR SALAD, crisp romaine, grape tomatoes, anchovy \$6 starter, \$9 entrée
PANZANELLA, Tuscan bread salad with fresh & roasted tomatoes, cucumber, red onion, grilled foccacia, basil, Gorgonzola \$7 starter, \$10 entrée

SALAD ADDITIONS

Grilled Chicken \$4 ~ Grilled Salmon \$7 ~ Seared Shrimp \$8 ~ Seared Scallops \$10 *

PANINI & SANDWICHES

GRILLED FONTINA WITH PROSCIUTTO AND PEAR \$9.50
PARMIGIANO PANINI Chicken \$9.50 ~ Veal \$12
CAMPAGNA PANINI, speck, taleggio, fig jam \$11
VEGETARIANA PANINI, grilled eggplant, grilled red onion, roasted peppers, Portobello mushrooms, spinach, goat cheese \$9.50
WOOD GRILLED CHICKEN SANDWICH, roasted peppers & fresh mozzarella \$9.50
PANINI CAPRESE, tomato, fresh mozzarella, fresh basil \$9
RIZZUTO BURGER, fontina, Portobello mushrooms, balsamic aioli \$11
LIGURIAN PANINI, finocchinona salami, prosciutto di Parma, provolone, roasted peppers, arugula, balsamic reduction \$10

PASTA

All pasta is made fresh on premise each day

LINGUINE WITH WHITE or RED CLAM SAUCE, Little Neck clams, garlic, parsley, white wine \$18
PASTA WITH MEATBALLS, choose from today's fresh pastas with our handmade meatballs \$14
PENNE ALA VODKA, fresh basil \$15 with grilled chicken \$18, seared shrimp \$20
THREE CHEESE RAVIOLI, Reggiano, ricotta, Pecorino, basil tomato sauce \$15
PAPPARDELLE BOLOGNESE, rustic tomato-meat ragu, touch of cream \$18
LASAGNA AL FORNO, sweet Italian sausage and beef with tomato sauce \$16
FUSILLI PRIMAVERA, artichokes, roasted tomato, carrots, green peppers, pesto cream sauce \$15

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