



## BETHEL DINNER

### Appetizer (choice of two)

#### RIZZUTO'S ITALIAN HOUSE SALAD

crisp iceberg and romaine, grape tomatoes, sliced red onion, English cucumber and hot cherry peppers. House-made red wine vinaigrette and grated pecorino

#### CRISPY CALAMARI

Rhode Island calamari, hot peppers, marinara, garlic aioli

#### STEAMED MUSSELS

Gilroy garlic, white wine, tomatoes, parsley

#### RIZZUTO'S MEATBALLS AL FORNO

pecorino romano and melted fresh mozzarella, marinara

#### CAESAR SALAD

rustic croutons, shaved Parmigiano Reggiano

#### BRUSCHETTA

semolina bread with melted gorgonzola, topped with plum tomatoes, fresh basil and extra virgin olive oil

### Entree (choice of all)

#### GRILLED SALMON

Provençal sauce, gold potato leek ragu

#### GRILLED BISTRO STEAK

sweet potato gratin, roasted brussels sprouts

#### PAN-ROASTED STATLER CHICKEN BREAST

chestnut stuffing, red wine apples, haricot vert

#### PENNE ALLA VODKA WITH SHRIMP

jumbo shrimp, plum tomatoes, light cream

### Dessert

#### RIZZUTO'S DESSERT SAMPLER PLATES

our signature miniature desserts

**\$33 per guest**

6.35% sales tax and recommended gratuity of 18% additional wine, bar service, soft drinks and coffee charged on consumption



## BETHEL DINNER

### Appetizer (choice of two)

**FORTY-CLOVE GARLIC SHRIMP**  
jumbo shrimp, fresh herbs, lemon

**BUTTERNUT SQUASH BISQUE**  
toasted pumpkin seeds

**RIZZUTO'S ITALIAN HOUSE SALAD**  
crisp iceberg and romaine, grape tomatoes, sliced red onion,  
English cucumber and hot cherry peppers. House-made red  
wine vinaigrette and grated pecorino

**FRISÉE AND BABY SPINACH SALAD**  
apple cider vinaigrette, roasted butternut squash,  
goat cheese

### Entree (choice of three)

**RED WINE-BRAISED BEEF SHORT RIBS**  
parsnip and potato puree, maitake mushroom ragu,  
pancetta roasted brussels sprouts

**PAN-ROASTED STATLER CHICKEN BREAST**  
chestnut stuffing, red wine apples, haricot vert

**CRABMEAT-STUFFED SOLE**  
grilled asparagus, mushroom and leek cream, fresh thyme

**FIRE-ROASTED ROOT VEGETABLES**  
mushrooms, sweet garlic, tossed with fettuccine,  
extra virgin olive oil, with toasted biscotti crumbs

### Dessert

**RIZZUTO'S DESSERT SAMPLER PLATES**  
our signature miniature desserts

**\$42 per guest**

6.35% sales tax and recommended gratuity of 18% additional  
wine, bar service, soft drinks and coffee charged on consumption