



BETHEL LUNCH

Appetizer

(choice of two presented family style)

CAESAR SALAD

rustic croutons, shaved Parmigiano Reggiano

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

BRUSCHETTA

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

STEAMED MUSSELS

Gilroy garlic, white wine, tomatoes, parsley

RIZZUTO'S MEATBALLS AL FORNO

pecorino romano and melted fresh mozzarella, marinara

Entree

(choice of all)

GRILLED SALMON

Provençal sauce, gold potato leek ragu

GRILLED BISTRO STEAK

sweet potato gratin, roasted brussels sprouts

CHICKEN MARSALA

wild mushrooms, marsala butter sauce, spaghetti

PENNE ALLA VODKA WITH SHRIMP

jumbo shrimp, plum tomatoes, light cream

Dessert

RIZZUTO'S DESSERT SAMPLER PLATES

our signature miniature desserts

\$23 per guest

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



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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

FRISÉE AND BABY SPINACH SALAD

apple cider vinaigrette, roasted butternut squash, goat cheese

FORTY-CLOVE GARLIC SHRIMP

jumbo shrimp, fresh herbs, lemon

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds

Entree (choice of three)

FIRE-ROASTED ROOT VEGETABLES

mushrooms, sweet garlic, tossed with fettuccine, extra virgin olive oil, with toasted biscotti crumbs

PAN-ROASTED STATLER CHICKEN BREAST

chestnut stuffing, red wine apples, haricot vert

CRABMEAT-STUFFED SOLE

grilled asparagus, mushroom and leek cream, fresh thyme

PETIT FILET MIGNON

parsnip and potato puree, maitake mushroom ragu, pancetta roasted brussels sprouts

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