

# 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**

Provencal sauce, gold potato leek ragu

### CHICKEN MARSALA

wild mushrooms, marsala butter sauce, spaghetti

### GRILLED BISTRO STEAK

sweet potato gratin, roasted brussels sprouts

### PENNE ALLA VODKA WITH SHRIMP

jumbo shrimp, plum tomatoes, light cream

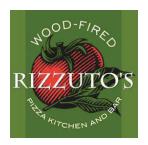
## Dessert

## RIZZUTO'S DESSERT SAMPLER PLATES

our signature miniature desserts

## \$23 per guest

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



# BETHEL LUNCH

## 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

## FORTY-CLOVE GARLIC SHRIMP

jumbo shrimp, fresh herbs, lemon

### FRISEE AND BABY SPINACH SALAD

apple cider vinaigrette, roasted butternut squash, goat cheese

### **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

### CRABMEAT-STUFFED SOLE

grilled asparagus, mushroom and leek cream, fresh thyme

### PAN-ROASTED STATLER CHICKEN BREAST

chesnut stuffing, red wine apples, haricot vert

### 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 reccommended gratuity of 18% additional wine, bar service, soft drinks and coffee charged on consumption