



## ANTIPASTI

COMBINATION, two of each meats, cheeses, and vegetables 14.95

CURED MEAT & CHEESE, three meats, three cheeses 15.95

CHEESE & VEGETABLE, three cheeses, three vegetables 13.95

CURED MEATS, grain mustard 5.95 each • all 12.95 gf

• PROSCIUTTO DI PARMA, DOP, Parma, aged 18 months

• HOT SOPRESSATA, La Molisana, Waterbury, CT

• FINOCCHIONA SALAMI, La Molisana, Waterbury, CT

LOCAL AND ARTISAN CHEESES, honey 5.95 each • all 14.95 gf

• PARMIGIANO REGGIANO, DOP, cow, aged 30 months

• FRESH HAND-DIPPED RICOTTA, cow, Liuzzi, North Haven, on warm crostini with honey

• GORGONZOLA dolcelatte, cow, Lombardy, aged 2 months

VEGETABLES 4.95 each • all 12.95 gf

• CHICKPEA PUREÉ, toasted sesame seeds, evoo

• MARINATED GRILLED ROMAN ARTICHOKE HEARTS, olive oil & lemon

• MEDITERRANEAN OLIVES, orange and lemon zest

• ROASTED RED PEPPERS, evoo, fresh herbs, chili flakes

STUFFED GARLIC BREAD, mozzarella, boursin, pecorino,  
roasted garlic, marinara side 5.95

## APPETIZERS

AUNT FRIEDA'S PORK ROLLS, with mild Italian sausage, pecorino and garlic. Served warm with tomato and parmigiano dipping sauces 8.95

CRISPY CALAMARI, Rhode Island calamari, hot peppers, marinara, roasted garlic aioli 11.95

WILD BLACK MUSSELS, garlic, shallots, tomatoes, fresh fennel, white wine, red pepper flake, toasted crostini 10.95

FESTIVAL FRIES, parmigiano reggiano, arrabiata and garlic aioli sauces 7.50 gf

PAN-SEARED JUMBO LUMP CRABCAKE, Maryland style, remoulade 13.95

CLASSIC BRUSCHETTA, wood oven roasted, fresh mozzarella, ripe tomatoes, basil, extra virgin olive oil 8.95

BURRATA CAPRESE, vine-ripened tomatoes, extra virgin olive oil 9.95 gf

SPICY CHICKEN WINGS, wood-flamed, gorgonzola dip hot or barbeque 7.95 (8) 14.95 (16) gf

RIZZUTO'S MEATBALLS AL FORNO, pecorino, marinara, fresh mozzarella 8.95

PASTA FAGIOLE 5.95

## SALADS

ORGANIC BABY FIELD GREENS, red and green lettuces, grape tomatoes, red onion, cucumber, balsamic vinaigrette 9.50 • starter 5.95 gf

CHOPPED GORGONZOLA SALAD, romaine, tomatoes, salami, red onion, olives, artichokes, cucumber, balsamic 14.95 gf

SPINACH GARDEN SALAD, broccoli florettes, roasted butternut squash, roasted beets, red onion, fresh ricotta pearls, smokey honey dijon vinaigrette 11.95 • starter 7.95 gf

ORGANIC BABY ARUGULA, goat cheese, toasted pecans, grape tomatoes, fresh pear, house-infused pear vinaigrette 11.95 • starter 7.95 gf

RIZZUTO'S COBB SALAD, romaine, wood-grilled chicken, gorgonzola, smoked bacon, egg, roasted red pepper, balsamic 15.95 gf

CAESAR, focaccia croutons, grape tomatoes, traditional caesar dressing, shaved parmigiano reggiano 9.95 • starter 5.95

### SALAD ADDITIONS

CHICKEN BREAST 4.50 • ORGANIC SALMON 7.50 • SHRIMP 7.95

MEATBALLS 4.50 • STEAK 7.95

## BUILD YOUR OWN PASTA

choose and build your favorite combination

### PASTA

PENNE • RIGATONI • SPAGHETTI • WHOLE WHEAT PENNE  
FETTUCCINE • LINGUINE • GLUTEN FREE

### FRESH PASTA (additional 3)

THREE CHEESE RAVIOLI • CHEESE TORTELLONI • PAPPARDELLE  
CAVATELLI

### SAUCE

VODKA 15.95 • POMODORO 13.95 • AGLIO E OLIO 14.95 • AL FREDO  
16.95

PESTO CREAM 17.95 • MARINARA 12.95 • BOLOGNESE 16.95

### PROTEIN ADDITIONS

SAUSAGE 1.95 • SHRIMP 6.95 • MEATBALLS 2.50

WOOD-GRILLED CHICKEN 2.95

### VEGETABLE ADDITIONS

BROCCOLI, MUSHROOMS, PEPPERS, ONIONS 1.95 each

BROCCOLI RABE 3.95

## PASTA SPECIALTIES

RIGATONI AL POLLO, wood-grilled chicken breast, broccoli rabe, fire-roasted tomatoes, with pecorino and roasted garlic 17.95 gf

LINGUINE WITH CLAMS, Westport-harvested little neck clams, parsley, garlic, shallot, lemon butter white wine or arrabiata sauce 19.95 gf

CAVATELLI PESTO CHICKEN, wood-grilled chicken, basil pesto, roasted tomato, light cream, parmigiano reggiano 20.95

LINGUINE PONTO BELLO, jumbo shrimp sautéed in a roasted garlic-white wine sauce with fresh tomatoes, baby arugula, fresh basil and fresh mozzarella 22.95 gf

PESCE CALABRESE, Little Neck clams, wild mussels, jumbo gulf shrimp, Italian hot peppers, fresh herbs, linguine, spicy plum tomato sauce 28.95 gf

ASPARAGUS TORTELLONI WITH SHRIMP, fresh tortelloni with asparagus and jumbo shrimp in a tomato cream sauce 22.95

LASAGNA TRADIZIONALE, mozzarella, lean beef, ricotta, and pecorino layered with tomato sauce 16.95

## ENTREES

WOOD-GRILLED NEW YORK STEAK FIORENTINA, rosemary sea salt, evoo, roasted potatoes, chef's vegetable 27.95 gf

WOOD-GRILLED ORGANIC SALMON, maple glaze, grilled asparagus, roasted potatoes 23.95 gf

PIATTI MILANESE, panko crusted, topped with mixed baby greens, grape tomatoes, citrus vinaigrette, aged balsamic, shaved parmigiano  
Chicken 20.95 Veal 24.95

## CLASSIC DINNERS

served over spaghetti

MARSALA, with mushrooms, butter and marsala wine  
Chicken 17.95 Veal 22.95

PARMIGIANA, breaded and sautéed crispy, topped with marinara and mozzarella  
Chicken 17.95 Veal 22.95 Eggplant 15.95

FRANCESE, light egg wash and sautéed in a white wine-lemon sauce  
Chicken 17.95 Veal 22.95

PICATTA, artichokes, lemon-caper garlic butter sauce  
Chicken 17.95 Veal 22.95

## SIDE PLATES

PASTA WITH VODKA SAUCE, choice of pasta 6.95 gf

PASTA WITH MARINARA SAUCE, choice of pasta 5.95 gf

SAUTEED BROCCOLI RABE, roasted garlic, hot red pepper 6.25 gf

CHEF'S FRESH VEGETABLE 5.95 gf

GLUTEN FREE FLATBREAD 4.00

# WOOD-FIRED NEAPOLITAN PIZZA

We bake our pies at 800 degrees. There will be slight charring.  
Please let us know if you wish your pie less cooked.

## RIZZUTO'S CHEESE PIE mozzarella and tomato sauce

	11" INDIVIDUAL	16" LARGE
Traditional Crust	10.95	14.95
Gluten Free Crust	4.00 (individual pizza only)	

### ADDITIONS

Pepperoni • Mild or Hot Italian Sausage • Rizzuto's Meatballs •  
Honey-Cured Ham • Smoked Bacon • Sautéed Mushrooms • Sautéed Onions  
Baby Spinach • Sautéed Peppers • Fresh Broccoli Florettes • Fresh Tomato  
Black Olives • Kalamata Olives • Anchovies • Roasted Garlic • Hot Peppers  
1.75 INDIVIDUAL      2.75 LARGE

Extra Cheese • Ricotta Cheese • Shrimp • Chopped Fresh Clams  
Grilled Chicken Breast • Artichoke Hearts • Pesto • Sautéed Broccoli Rabe  
2.75 INDIVIDUAL      3.95 LARGE

## RIZZUTO'S SPECIALTY PIZZAS

MARGHERITA, fresh tomatoes, fresh mozzarella, basil, extra virgin olive oil	13.95 individual	23.95 large
PROSCIUTTO ARUGULA, fresh mozzarella, extra virgin olive oil, aged balsamic, shaved parmigiano reggiano	14.50 individual	24.95 large
WHITE PIZZA, ricotta and mozzarella cheeses with roasted garlic	12.95 individual	22.95 large
PARMA, fresh mozzarella, basil, thinly sliced prosciutto di Parma, evoo	14.50 individual	25.50 large
BARBECUED CHICKEN, sweet and spicy house-made barbecue sauce, wood-grilled chicken and smoked gouda, finished with fresh cilantro	13.95 individual	23.95 large
VEGETARIANA, roasted peppers, sautéed mushrooms, sautéed onions, broccoli and black olives with mozzarella and tomato sauce	13.50 individual	23.95 large
CALABRIA, mild or hot sausage, pepperoni, smoked ham, sautéed mushrooms, roasted peppers, roasted garlic, mozzarella and tomato sauce.	14.50 individual	24.95 large
NORTH BEACH, choose chopped fresh clams, chicken or shrimp with roasted garlic and smoked bacon, vodka sauce, mozzarella	14.50 individual	24.95 large
GOAT CHEESE & SAUSAGE, mild or hot sausage, chevre, tomato sauce, fresh thyme	13.95 individual	23.95 large
MEAT LOVER'S, Rizzuto's meatballs, mild or hot sausage, pepperoni, smoked bacon with mozzarella cheese and tomato sauce	13.95 individual	23.95 large
PIZZA INSALATA, tomato sauce, fresh mozzarella, chopped organic greens, red onion, basil, balsamic, evoo	13.50 individual	23.95 large
THE DUMPSTER, tomato sauce, mozzarella with as many toppings as you like	16.95 individual	26.95 large

## WINE BY THE GLASS & BOTTLE

### DRY SPARKLING WINE

PROSECCO, Brut, Amaroso, Veneto, Italy 9 / 36

### SWEET WHITE & BLUSH WINES

WHITE ZINFANDEL, Beringer, California 8 / 32  
RIESLING, Pacific Rim, Columbia Valley, Washington 8 / 32

### LIGHT INTENSITY WHITE WINES

PINOT GRIGIO, Vicolo, delle Venezie, Italy 8 / 32  
PINOT GRIGIO, Bollini, Trentino, Italy, IGT 11 / 44  
SAUVIGNON BLANC, Clifford Bay, Marlborough, New Zealand 9 / 36

### MEDIUM INTENSITY WHITE WINES

FALINGHINA, Donnachiara, Campania, Italy 10 / 40

### FULL INTENSITY WHITE WINE & DRY ROSE

CHARDONNAY, Robert Mondavi, Private Selection, California 10 / 40  
CHARDONNAY, Wente, Morning Fog, Livermore, CA 12 / 48

### ROSE

CONSENSO ROSATO, Saladini Pilastrini, Marche, Italy, organic 8 / 32  
ROSE, Belleruch, Cotes-du-Rhone, France 10 / 40

### LIGHT INTENSITY RED

PINOT NOIR, Castle Rock, California Cuvee 9 / 36  
PINOT NOIR, La Crema, Monterey, California 12 / 48  
MERLOT, Clos du Bois, California 10 / 40  
MALBEC, Pascual Toso, Mendoza, Argentina 9 / 36

### MEDIUM INTENSITY RED

CHIANTI RISERVA, L'Oca Ciuca, Tuscany, Italy, DOCG 10 / 40  
MONTEPULCIANO D'ABRUZZO, Fratelli Barba, "Vasari",  
Abruzzi, Italy, DOC 9 / 36  
SUPER TUSCAN, Renieri, "Invetro", Tuscany 12 / 48  
CABERNET SAUVIGNON, Guenoc Winery, California 8 / 32

### FULL INTENSITY RED

CABERNET SAUVIGNON, Firestone Vineyard,  
Santa Ynez Valley, California 11 / 44  
CABERNET SAUVIGNON, Alexander Valley Vineyards,  
Alexander Valley, California 14 / 56

## WINE BY THE BOTTLE

### DRY SPARKLING

Listed from milder to stronger

PROSECCO, Prima Perla, "Traviso", Veneto, Italy, DOC 34  
CHAMPAGNE, Veuve Clicquot, Brut, "Yellow Label", Champagne,  
France, NV 78

### LIGHT INTENSITY WHITE

Listed from milder to stronger

PINOT GRIGIO, Santa Margherita, Valdadige, Veneto, Italy 48  
SAUVIGNON BLANC, Estancia, "Pinnacles Ranches", Monterey County,  
California 34  
GAVI, Banfi, Vigne Regali, "Principessa Gavia", Piedmont, Italy 38

### MEDIUM INTENSITY WHITE

CHARDONNAY, Rodney Strong, Chalk Hill, Sustainably Grown, CA 46

### FULL INTENSITY WHITE WINE

CHARDONNAY, Cakebread Cellars, Napa Valley, California 65

### MEDIUM INTENSITY RED WINES

Listed from milder to stronger

CHIANTI CLASSICO, Ruffino, "Aziano", Tuscany, Italy 38  
MERLOT, Markham, Napa Valley, California 44  
MERLOT, J. Lohr, "Los Osos", Paso Robles, California 39  
SUPER TUSCAN, "Il Ducale Red Label", Ruffino, Tuscany, Italy 46  
BABY AMARONE, Masi, Ripasso, "Campofiorin", Veneto, Italy 44  
SUPER TUSCAN, "Le Volte", Tenuta dell'Ornellaia, Tuscany, Italy, IGT 61  
SYRAH, Qupé, "Bien Nacido Vineyard", Santa Maria Valley, California 61

### FULL INTENSITY RED WINES

Listed from fuller to fullest body

BAROLO, Franco Amoroso, Piedmont, Italy, DOC 56  
TAURASI, Donnachiara, Campania, Italy, DOCG 52  
SUPER TUSCAN, Re Di Renieri, Tenuta Renieri, Tuscany, Italy 72  
SUPER TUSCAN, Lucente, Dal Luce, Montalcino, Tuscany, Italy, IGT 50  
BRUNELLO DI MONTALCINO, L'Oca Ciuca, Tuscany, Italy, DOCG 77  
CABERNET SAUVIGNON, The Hess Collection, 'Allomi Vineyard',  
Napa Valley, California 55  
CABERNET SAUVIGNON, Sequoia Grove, Napa Valley, California 62  
CABERNET SAUVIGNON, Frog's Leap, Rutherford, Napa Valley 82  
SUPER TUSCAN, "Promis", Gaja Ca' Marcanda, Tuscany 85