



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 8.95 • starter 4.95 gf

CHOPPED GORGONZOLA SALAD, romaine, tomatoes, salami, red onion, olives, artichokes, cucumber, balsamic 13.95 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 11.50 • starter 7.95 gf

RIZZUTO'S COBB SALAD, romaine, wood-grilled chicken, gorgonzola, smoked bacon, egg, roasted red pepper, balsamic 13.95 gf

CAESAR, focaccia croutons, grape tomatoes, traditional caesar dressing, shaved parmigiano reggiano 8.95 • starter 4.95

WOOD-GRILLED SALAD ADDITIONS

CHICKEN BREAST 3.75 • ORGANIC SALMON 6.50 • SHRIMP 6.95
MEATBALLS 3.50 • STEAK 6.95

PANINI & SANDWICHES

served with fries or mixed greens salad

PARMIGIANO PANINI, breaded and sauteed crispy, tomato sauce, mozzarella Chicken 9.95 • Eggplant 9.50

THE ULTIMATE ITALIAN PANINI, prosciutto di Parma, fresh mozzarella, vine-ripened tomato, fresh basil, olives, evoo, balsamic, ciabatta 11.25

VEGETARIANA PANINI, grilled eggplant, portobello, roasted peppers, goat cheese, baby arugula 9.95

GRILLED CHICKEN PESTO PANINI, roasted peppers, fresh mozzarella 9.95

RIZZUTO'S MEATBALL PANINI, mozzarella, parmigiano, and tomato sauce 9.50

WOOD-GRILLED BURGERS

served with lettuce, sliced tomato, red onion, pickle, and a choice of fries or mixed greens salad

STEAKHOUSE BURGER, angus beef, brioche bun 10.25

(add cheddar, mozzarella, fontina, gorgonzola or goat cheese 1.00)

VERMONT BURGER, cheddar, smoked bacon, barbecue sauce 11.95

BUILD YOUR OWN PASTA

choose and build your favorite combination

PASTA

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

FRESH PASTA (additional 3.00)

THREE CHEESE RAVIOLI • CHEESE TORTELLONI • CAVATELLI
PAPPARDELLE

SAUCE

VODKA 12.95 • POMODORO 11.95 • AGLIO E OLIO 12.95

AL FREDO 13.95 PESTO CREAM 15.95 • MARINARA 10.95

BOLOGNESE 14.95

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

ENTREES

MARSALA, with mushrooms, butter and marsala wine, served over spaghetti
Chicken 15.95 Veal 19.95

PARMIGIANA, breaded and sautéed crispy, topped with marinara and mozzarella, served over spaghetti

Chicken 15.95 Veal 19.95 Eggplant 13.95

FRANCESE, light egg wash and sautéed in a white wine-lemon sauce, served over spaghetti
Chicken 15.95 Veal 19.95

WOOD-GRILLED ORGANIC SALMON, maple glaze, autéed baby spinach, roasted potatoes 18.95 gf

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

gf - no gluten in preparation

* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. 7 6 19 BL

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 Pilastris, 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