

# CARRY OUT MENU AVAILABLE ALL DAY



203.790.4444  
6 Stony Hill Road, Bethel, CT  
www.rizzutos.com

## 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 dolce latte, cow, Lombardy, aged 2 months

VEGETABLES 4.95 each • all 12.95 gf

- CHICKPEA PUREE, 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 L 9.50 D | starter 4.95 L 5.95 D gf

CHOPPED GORGONZOLA SALAD, romaine, tomatoes, salami, red onion, olives, artichokes, cucumber, balsamic 13.95 L 14.95 D gf

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

ORGANIC BABY ARUGULA, goat cheese, toasted pecans, grape tomatoes, fresh pear, house-infused pear vinaigrette 11.50 L 11.95 D | starter 7.95 L 7.95 D gf

RIZZUTO'S COBB SALAD, romaine, wood-grilled chicken, gorgonzola, smoked bacon, egg, roasted red pepper, balsamic 13.95 L 15.95 D gf

CAESAR, focaccia croutons, grape tomatoes, traditional caesar dressing, shaved parmigiano reggiano 8.95 L 9.95 D | starter 4.95 L 5.95 D

## SALAD ADDITIONS

CHICKEN BREAST 3.75 L 4.50 D | ORGANIC SALMON 6.50 L 7.50 D

SHRIMP 6.95 L 7.95 D | MEATBALLS 3.50 L 4.50 D

STEAK 6.95 L 7.95 D

## 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

## 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



## LUNCH MENU

SERVED 11.30 AM - 4 PM

### 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  
FETTUCCINE • 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

### LUNCH 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

## DINNER MENU

SERVED 4 PM - CLOSE

### 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

### 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

### 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