



**PARTIES &  
SPECIAL EVENTS**

# SHARING MENU

## ONE DRINK PER GUEST

house wines, imported and domestic beers and soda

---

### STARTERS

choose two for the table to share

#### MEATBALLS AL FORNO

melted fresh mozzarella, parmigiano,  
marinara sauce

#### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

#### PARMIGIANO ARANCINI

tomato basil sauce

#### RHODE ISLAND CALAMARI FRITTI

hot peppers, marinara, roasted  
garlic aioli (additional \$3)

#### STUFFED GARLIC BAQUETTE

mozzarella, boursin, pecorino, roasted garlic, marinara

---

### SALAD, PASTA & PIZZA

#### SALADS

Choose One

#### BABY SPINACH

hard cooked egg, chopped walnuts, red  
onion, ricotta salata, warm smoked  
bacon-dijon vinaigrette

#### CAESAR

hand-torn romaine lettuce, house-made  
dressing, focaccia croutons

#### BABY ARUGULA

goat cheese, toasted pecans, grape  
tomatoes, apple, balsamic vinaigrette

#### PASTAS

Choose One

#### PENNE ALA VODKA

#### FETTUCINE ALFREDO WITH CHICKEN

#### ORECCHIETTE WITH MARINARA & ITALIAN SAUSAGE

#### PENNE PESTO

#### PIZZA

Choose Three

#### MARGHERITA

fresh mozzarella, basil, evoo

#### FUNGHI

king oyster and shitake mushrooms, roasted garlic, baby arugula, smoked  
mozzarella, evoo

#### PROSCIUTTO ARUGULA

mozzarella, shaved parmigiano, evoo, aged balsamic

#### ASANTE

meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil

**\$45.95 PER PERSON** (7.35% sales tax and suggested gratuity of 18% additional)

# SIT DOWN DINNER I

## ITALIAN CHEESES & MEATS

Add \$11 Per Person

prosciutto di parma, organic soppressata,  
parmigiano reggiano, Luizzi ricotta with local honey  
chickpea puree, house-made lavosh and baguettes, whole grain  
fruit mustard

## STARTERS

choose three for the table to share

### MEATBALLS AL FORNO

melted fresh mozzarella, parmigiano,  
marinara sauce

### CAESAR

hand-torn Romaine lettuce, house made  
dressing, focaccia croutons

### PARMIGIANO ARANCINI

tomato basil sauce

### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

### BABY ARUGULA

goat cheese, toasted pecans, grape  
tomatoes, apple, balsamic vinaigrette

### RAVIOLI FRITTI

cheese ravioli, tomato basil sauce

## STUFFED GARLIC BAQUETTE

mozzarella, boursin, pecorino, roasted garlic, marinara

---

## ENTREE

choose three for your guests to select from

### CHICKEN MARSALA

roasted potatoes, marsala wine butter  
sauce, mushrooms

### GRILLED BISTRO STEAK

roasted potatoes, asparagus,  
red wine reduction

### PENNE ALA VODKA

fire grilled shrimp, plum tomatoes,  
light cream

### CHICKEN PARMIGIANA

penne, marinara, mozzarella

### BUTTERNUT SQUASH RAVIOLI

sage brown butter sauce,  
roasted butternut squash

### RISOTTO

shrimp, wild mushrooms, asparagus,  
parmigiano reggiano

---

## DESSERT

### RIZZUTO'S DESSERT SAMPLER

our signature miniature desserts and cannolis

**\$49.95 PER PERSON** (7.35% sales tax and suggested gratuity of 18% additional)

# SIT DOWN DINNER II

## ITALIAN CHEESES & MEATS

Add \$11 Per Person

prosciutto di parma, organic soppressata,  
parmigiano reggiano, Luizzi ricotta with local honey  
chick pea puree, house-made lavosh and baguettes, whole grain  
fruit mustard

## STARTERS

choose three for the table to share

### MEATBALLS AL FORNO

melted fresh mozzarella, parmigiano,  
marinara sauce

### RAVIOLI FRITTI

cheese ravioli, tomato basil sauce

### PARMIGIANO ARANCINI

tomato basil sauce

### TOMATO & BASIL BRUSCHETTA

gorgonzola, aged balsamic

### STUFFED GARLIC BAQUETTE

mozzarella, boursin, pecorino, roasted  
garlic, marinara

### RHODE ISLAND CALAMARI FRITTI

hot peppers, marinara, roasted  
garlic aioli

---

## SALAD

choose two for your guests to select from

### BABY SPINACH

hard cooked egg, chopped walnuts, red  
onion, ricotta salata, warm smoked  
bacon-dijon vinaigrette

### ICEBERG WEDGE

gorgonzola dressing, bacon, tomatoes,  
red onion, balsamic syrup

### CAESAR

hand-torn romaine lettuce, house-made  
dressing, focaccia croutons

### BABY ARUGULA

goat cheese, toasted pecans, grape  
tomatoes, apple, balsamic vinaigrette

---

## ENTREE

choose three for your guests to select from

### ORGANIC ROASTED CHICKEN

roasted garlic mashed potatoes,  
wild mushrooms, shallot and carrots,  
chianti wine pan sauce

### PAN ROASTED PORK CHOP

Wild mushrooms, marsala sauce,  
mashed potatoes

### OAK-GRILLED ORGANIC SALMON

roasted potatoes, sautéed spinach,  
organic maple glaze

### BRAISED BEEF SHORTRIB

Roasted peppers and onions, soft  
polenta, red wine reduction, spinach

### FETTUCCINE PESTO

### WOOD GRILLED NEW YORK STEAK

Herb-roasted potatoes, grilled  
asparagus, red wine reduction

basil pesto, roasted tomato, light  
cream, parmigiano reggiano

---

**DESSERT**

---

choose two for your guests to select from

**PEANUT BUTTER EXPLOSION**

salted caramel chocolate chip gelato,  
chocolate sauce, whipped cream

**BILL'S TIRAMISU**

marsala zabaglione, kahlua-espresso  
soaked ladyfingers, whipped cream,  
dark chocolate crumbles

**FLOURLESS CHOCOLATE CAKE**

dark chocolate gelato, chocolate sauce,  
whipped cream

**VANILLA BEAN CRÈME BRULEE**

seasonal berries

**\$59.95 PER PERSON** (7.35% sales tax and suggested gratuity of 18% additional)

## HAND PASSED HORS D'OEUVRES

### TIER I

Fried Ravioli, Marinara

Fried Artichoke Hearts,  
Raspberry Vinaigrette

Tomato Basil Bruschetta,  
EVOO, Aged Balsamic

Caprese Skewers, Balsamic Drizzle

Oak Grilled Chicken Skewers,  
Honey Balsamic, Cannoli Crumble

Braised Beef Sliders, Smoked  
Cheddar, Tomato Jam

Blue Cheese & Bacon  
Stuffed Mushroom

Truffle & Fontina Arancini Balls

### TIER II

Prosciutto Wrapped Jumbo Shrimp,  
Cider Glaze

Antipasto Skewers

Beef Tenderloin Crostini,  
Gorgonzola Fondue

Grilled Asparagus wrapped  
in Prosciutto

Miniature Fish Tacos

Smoked Salmon on Brioche, Fines  
Herb Cream Cheese, Micro Arugula

Truffled Mac & Cheese Bites

Selection of 2 Hors d'oeuvres from Tier I & 2 hors d'oeuvres from Tier II  
\$17.95 Per Person for the first hour. \$9.00 for second hour

Selection of 3 Hors d'oeuvres from Tier I & 3 hors d'oeuvres from Tier II  
\$21.95 Per Person for the first hour. \$12.00 for second hour

*(prices are based on 1.5 pieces per person/per selection for the first hour  
and 1 piece per person/per selection for the second hour)*

7.35% sales tax and suggested gratuity of 18% additional

## **OPEN BAR BEVERAGE SELECTIONS**

### **BEER, WINE & SOFT DRINKS BAR**

Select Bottled Beer & Draft Beer,  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

**15.00 per person, first hour - 7.00 per person each additional hour**

---

### **PREMIUM BRAND BAR**

Titos, Tangueray, Bacardi, Mt. Gay, Dewars, Canadian Club, Jack Daniels, Altos,  
Imported and Domestic Bottled Beer,  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

**20.00 per person, first hour - 9.00 per person each additional hour**

---

### **DELUXE BRAND BAR**

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Chivas Regal, Johnny  
Walker Black, Maker's Mark, Altos,  
Imported and Domestic Beer Bottled Beer,  
Select House Wines  
Assorted Soft Drinks and Sparkling Mineral Water

**25.00 per person, first hour - 12.00 per person each additional hour**

7.35% sales tax and suggested gratuity of 18% additional

**\*DRINKS ALSO AVAILABLE ON CONSUMPTION**