



**PARTIES &
SPECIAL EVENTS**

SHARING MENU

TWO DRINKS PER GUEST

house wines, imported and domestic beers and soda

STARTERS

choose three 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

\$44.95 PER PERSON (6.35% sales tax and suggested gratuity of 20% 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 (6.35% sales tax and suggested gratuity of 20% 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

FETTUCCHINE 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 (6.35% sales tax and suggested gratuity of 20% 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)*

6.35% sales tax and suggested gratuity of 20% 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

6.35% sales tax and suggested gratuity of 20% additional

***DRINKS ALSO AVAILABLE ON CONSUMPTION**