



**PARTIES &
SPECIAL EVENTS**

SHARING MENU

STARTERS

choose two 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 BAGUETTE

mozzarella, boursin, pecorino, roasted garlic, marinara

PIZZA

Choose two for the table to share

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

PASTA & CHICKEN

for the table to share

CHICKEN MARSALA

Served with roasted potatoes, marsala wine butter sauce

PENNE ALA VODKA

plum tomatoes, light cream

\$26.95 PER PERSON (7.35% sales tax and suggested gratuity of 18% additional)

SIT DOWN LUNCH 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 2 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 SPINACH

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

RAVIOLI FRITTI

cheese ravioli, tomato basil sauce

STUFFED GARLIC BAQUETTE

mozzarella, boursin, pecorino, roasted garlic, marinara

ENTREE

choose 3 for your guests to select from

ORGANIC BABY ARUGULA SALAD WITH GRILLED CHICKEN

fire-grilled chicken, goat cheese,
toasted pecans, grape tomatoes,
apple, balsamic vinaigrette
(fire grilled shrimp \$3pp)

GRILLED CHICKEN CAESAR SALAD

fire grilled chicken breast, hand-torn
romaine, house made dressing, focaccia
croutons
(fire grilled shrimp \$3pp)

CHICKEN MARSALA

roasted potatoes, marsala wine butter
sauce, mushrooms

FETTUCCINE PESTO PASTA

basil pesto, roasted tomato, light cream,
parmigiano reggiano

PENNE ALA VODKA

Italian sausage, plum tomatoes,
light cream

GRILLED BISTRO STEAK

roasted potatoes, asparagus,
red wine reduction

DESSERT

RIZZUTO'S SAMPLER

our signature miniature desserts and cannolis

\$26.95 PER PERSON (7.35% sales tax and suggested gratuity of 18% additional)

SIT DOWN LUNCH 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 2 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

RHODE ISLAND CALAMARI FRITTI

hot peppers, marinara, roasted
garlic aioli

ENTREE

choose 3 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

FETTUCCHINE PESTO PASTA

basil pesto, roasted tomato, light
cream, parmigiano reggiano

OAK-GRILLED ORGANIC SALMON

Organic maple glaze, roasted potatoes,
sautéed spinach,

DESSERT

choose 2 for your guests to select from

PEANUT BUTTER EXPLOSION

salted caramel chocolate chip gelato,
chocolate sauce, whipped cream

VANILLA BEAN CRÈME BRULÉE

seasonal berries

FLOURLESS CHOCOLATE CAKE

dark chocolate gelato, chocolate sauce,
whipped cream

TIRAMISU

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

\$29.95 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
\$17.95.00 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**