

RIZZUTO'S

OYSTER BAR & RESTAURANT

PRIVATE SIT DOWN LUNCH MENU I

STARTER

(choose 2 for the table to share)

STUFFED GARLIC BREAD

mozzarella, boursin, pecorino, roasted
garlic, marinara

BRUSCHETTA

semolina bread, melted gorgonzola,
tomato medley, fresh basil, evoo

CAESAR

romaine, cherry tomatoes, garlic croutons,
parmigiano reggiano

MIXED GREENS

mesclun, cherry tomatoes, sliced onion,
cucumbers, chickpeas, red wine
vinaigrette

MEATBALLS AL FORNO

pecorino romano and melted mozzarella, marinara sauce

ENTRÉE

(choose 3 for your guests to select from)

CHICKEN PARMIGIANA

herb panko, mozzarella,
spaghetti, marinara

CHICKEN MARSALA

wild mushrooms, marsala
wine-butter sauce, roasted potatoes

PENNE ALA VODKA

plum tomatoes, basil, light cream

FRESH PAPPARDELLE BOLOGNESE

ragu of beef, veal and pork, fresh ricotta

GRILLED CHICKEN COBB SALAD

oak-grilled chicken breast, mixed
greens, romaine, tomato, egg,
gorgonzola, bacon, avocado,
ranch dressing

STEAKHOUSE BURGER

boston lettuce, beefsteak tomato,
sliced onion, potato bun, fries
(add for 1 ea, cheddar, swiss, pepper
jack, mozzarella, add for 2 bacon)

DESSERT

RIZZUTO'S CANNOLI SERVED TO EACH GUEST

Unlimited soft drinks, iced tea, coffee and tea can be added for \$4 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.

\$31.95 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional

PRIVATE SIT DOWN LUNCH MENU II

STARTER

(choose 2 for your guests to select from)

ORGANIC BABY ARUGULA SALAD
goat cheese, toasted pecans, grape
tomatoes, pear, balsamic vinaigrette

MEATBALLS AL FORNO
pecorino romano and melted fresh
mozzarella, marinara sauce

CALAMARI FRITTI
hot peppers, marinara, garlic aioli

CAESAR
romaine, cherry tomatoes, garlic
croutons, parmigiano Reggiano

BRUSCHETTA

semolina bread, melted gorgonzola, plum tomatoes, fresh basil, evoo

ENTRÉE

(choose 3 for your guests to select from)

CHICKEN MARSALA
wild mushrooms, marsala
wine-butter sauce, roasted potatoes

GRILLED BISTRO STEAK
garlic mashed potatoes, sautéed
spinach, wild mushroom demi glaze
(\$5 supplement)

THREE-CHEESE RAVIOLI
Vodka sauce, fresh basil

ROASTED SALMON
basmati rice, green beans,
soy-ginger glaze

CHICKEN PARMIGIANA
herb panko, fresh mozzarella, spaghetti, marinara

DESSERT

(choose 2 for your guests to select from)

TIRAMISU
marsala crème, kahlua-soaked
ladyfingers

PEANUT BUTTER EXPLOSION
chocolate cake, peanut butter mousse,
reese's peanut butter cup pieces

RIZZUTO'S CANNOLI
chocolate dipped shell

FLOURLESS CHOCOLATE CAKE
ganache, freshly whipped cream

Unlimited soft drinks, iced tea, coffee and tea can be added for \$4 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.

\$35.95 PER PERSON