

RIZZUTO'S

OYSTER BAR & RESTAURANT

**PARTIES &
SPECIAL EVENTS**

SIT DOWN DINNER I

ITALIAN CHEESES & MEATS

Add \$11 Per Person

prosciutto di parma, organic soppressata,
parmigiano reggianno, Luizzi ricotta with local honey
white bean hummus, house-made flatbread

STARTERS

choose 3 for the table to share

MEATBALLS AL FORNO

pecorino Romano and melted fresh
mozzarella, marinara sauce

CAESAR

baby tomatoes, garlic croutons,
shaved parmigiana Reggiano

MIXED GREENS

organic baby lettuces, cherry tomatoes,
sliced onion, cucumbers, chickpeas, red
wine vinaigrette

BRUSCHETTA

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

ORGANIC BABY ARUGULA

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

RHODE ISLAND CALAMARI

FRITTI
hot peppers, marinara, garlic aioli
(\$7 supplement)

ENTREE

choose 3 for your guests to select from

WOOD-GRILLED SALMON

rice pilaf, green beans
smokey apple cider-bourbon glaze

GRILLED BISTRO STEAK

garlic mashed potatoes, sautéed
spinach, mushroom demi glaze

CHICKEN MARSALA

wild mushrooms roasted
potatoes

CHEESE RAVIOLI PESTO

ricotta and Reggiano filling, basil
pesto, wood-grilled shrimp

DESSERT

HOUSE-MADE TIRAMISU AND CANOLI DUET SERVED TO EACH GUEST

\$62 PER PERSON

7.35% 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
white bean hummus, house-made flatbread

STARTERS

choose 2 for your guests to select from

MEATBALLS AL FORNO

pecorino romano and melted
mozzarella, marinara sauce

NEW ENGLAND

CLAM CHOWDER

traditional oyster crackers

CLAMS CASINO

Rhode Island Middle Necks, uncured
applewood-smoked bacon, red bell
pepper and onion, panko

BILL'S CRAB CAKE

jumbo lump, remoulade
(\$12 supplement)

BRUSCHETTA

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

RHODE ISLAND CALAMARI

FRITTI

hot peppers, marinara, garlic aioli

SALAD

choose 2 for your guests to select from

CAESAR

baby tomatoes, garlic croutons,
shaved parmigiana reggiano,

GORGONZOLA CHOPPED SALAD

romaine, tomatoes, red onion, olives,
cucumber, balsamic vinaigrette

MIXED GREENS

organic baby lettuces, cherry
tomatoes, sliced onion, cucumbers,
chickpeas, red wine vinaigrette

ORGANIC BABY ARUGULA

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

ENTREE

choose 3 for your guests to select from

PAN ROASTED ORGANIC CHICKEN

spinach with garlic confit, roasted
Yukon potatoes, rosemary and roasted
red pepper pan jus

WOOD-GRILLED FILET MIGNON

asparagus, garlic mashed potatoes,
wild mushroom demi glaze
(\$8 supplement)

NEW YORK STRIP STEAK

wood-grilled, shallot butter, roasted
Yukon potatoes, grilled asparagus

WOOD-GRILLED SALMON

shaved Brussels sprouts, whipped
cauliflower, smokey apple cider-
bourbon glaze

PAN SEARED SWORDFISH

Haricot verts, roasted Yukon potatoes,
Dijon mustard cream sauce

CAVATELLI PESTO

jumbo shrimp, basil pesto, light
cream, parmigiano Reggiano

HERITAGE PORK CHOP

bone-in French cut, pan-roasted, apple and
brandy pan reduction, baby carrots,
gorgonzola-whipped potatoes

DESSERT

choose 2 for your guests to select from

FLOURLESS CHOCOLATE

TRUFFLE CAKE

ganache, vanilla gelato,
freshly whipped cream

TIRAMISU & CANNOLI DUET

marsala crème, Kahlua-soaked
ladyfingers

\$72 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional