

**RIZZUTO'S**

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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)

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## 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

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## 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

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## 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

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## ENTREE

choose 3 for your guests to select from

**PAN ROASTED ORGANIC CHICKEN**  
mashed potatoes, spinach with garlic  
confit, rosemary and roasted red  
pepper pan jus

**WOOD-GRILLED FILET MIGNON**  
garlic mashed potatoes, sautéed  
spinach, 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  
pecan crusted, roasted Yukon  
potatoes, broccoli,  
Dijon mustard cream sauce

CAVATELLI PESTO  
jumbo shrimp, basil pesto, light  
cream, parmigiano Reggiano

NIMAN RANCH PORK CHOP  
pan-roasted, apple and brandy pan reduction,  
baby carrots, gorgonzola-whipped potatoes

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**DESSERT**

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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