

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

\$52 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
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

NEW YORK STRIP STEAK
wood-grilled, shallot butter, roasted
Yukon potatoes, grilled asparagus

WOOD-GRILLED SALMON
shaved Brussels sprouts, Israeli cous
cous, 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

SIT DOWN DINNER II

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