

CARRY OUT MENU LUNCH MENU 11:30 am - 4 pm

RIZZUTO'S
OYSTER BAR & RESTAURANT

540 RIVERSIDE AVE
WESTPORT, CT 06880
(203) 221-1002

*from the raw bar

little neck clams, harvested in westport, cocktail sauce, horseradish
2 ea • half dozen 10 • dozen 18

colossal shrimp cocktail, cocktail sauce, lemon mayonnaise
3 pieces for \$13 • additional pieces 4.5 each

rizzuto's seafood samplers, cocktail and mignonette sauce, lemons
small tray 29

6 little necks, 2 of each east coast oysters, 2 jumbo shrimp
medium 2 tier tower 55

10 little necks, 4 of each east coast oysters, 4 jumbo shrimp
saugatuck 3 tier tower 95

16 little necks, 6 of each east coast oysters, 8 jumbo shrimp

antipasto

house antipasto platter, two meats, two cheeses, two vegetables 18

meat and cheese board, choose a combination of up to six items 22

cheese and vegetables platter, three cheese and three vegetables 18

cured meats, whole grain dijon 6ea

• prosciutto di parma, dop, 18 mos.

• sweet coppa

• hot soppressata, alps, ny

• finocchiona cured sausage, la molisana, ct

cheese, honey 6ea

• parmigiano reggiano, dop, cow, 30 mos.

• capra sarda, goat, 6-9 mos.

• fresh ricotta, cow, new haven, ct

• camembert, sheep and cow, hudson valley

• bayley hazen blue, cow, vermont

vegetables 6ea

oven-fired flatbread

• chickpea puree, toasted pine
nuts, peperonata

• sicilian eggplant caponata

• mediterranean olives,
roasted garlic, rosemary,
extra virgin olive oil

starters

bruschetta, semolina bread, melted gorgonzola, tomato medley, basil,
extra virgin olive oil 10

french onion soup, gruyere, crostini 9

new england clam chowder, traditional oyster crackers 9

pan-seared jumbo lump crabcake, maryland style, remoulade 14

arancini, mushroom, prosciutto, mozzarella, garlic-parmigiano sauce 12

burrata caprese, tomatoes, extra virgin olive oil, aged balsamic,
basil, sea salt 12

steamed mussels, white water mussels, plum tomatoes, white wine, garlic,
parsley, basil, semolina crostini 11 • or with clams an additional 3

meatballs al forno, pecorino romano and melted fresh mozzarella,
marinara sauce 8

point judith calamari fritti, with hot peppers, marinara, garlic aioli 13

stuffed garlic baguette, mozzarella, boursin, pecorino, roasted garlic,
marinara 6

salads

organic mixed greens, cherry tomatoes, sliced onions, diced cucumbers,
chickpeas, red wine vinaigrette 7 • 11 entree GF

gorgonzola chopped salad, romaine, tomatoes, salami, red onion, olives,
cucumber, balsamic vinaigrette 8 • 12 entree GF

organic baby arugula, goat cheese, toasted pecans, grape tomatoes, pear,
balsamic vinaigrette 7 • 11 entree GF

caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano,
anchovy 7 • 11 entree

gorgonzola wedge, iceberg lettuce, red onion, tomatoes,
bacon lardons, gorgonzola dressing 9 • 14 entree GF

cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado,
classic ranch dressing 12 GF

*salad additions GF

chicken breast 4 • steak 7

shrimp 8 • salmon 7

sandwiches + burgers

served with fries or mixed greens

roasted turkey blt, smoked bacon, boston lettuce, beefsteak tomato, mayo 12

grilled chicken, mozzarella, prosciutto, basil pesto, rustic roll 12

cheesesteak sandwich. shaved sirloin, sautéed onions and bell peppers,
melted cheddar, garlic baguette 13

blackened shrimp tacos, pan-seared wild shrimp, cilantro-lime slaw,
cheddar, tomato salsa 15

california burger, natural turkey patty, roasted red peppers, avocado, baby
spinach, goat cheese, potato bun 13

steakhouse burger, boston lettuce, beefsteak tomato, sliced onion,
potato bun * 12

| add bacon, cheddar, swiss, pepperjack, mozzarella 1 each |

pasta

cavatelli pesto, basil pesto, roasted tomato, light cream, parmigiano
reggiano 14 • with grilled chicken 17 • with shrimp 22

penne alla vodka, plum tomato, basil, light cream 14

with sausage 15 • with grilled chicken 15 • with shrimp 19

fresh pappardelle bolognese, ragú of beef, veal and pork, fresh ricotta 16

gluten free pasta available

main plates

chicken parmigiana, herb panko, mozzarella, spaghetti, marinara 15

eggplant parmigiana, herb panko, mozzarella and ricotta cheese,
spaghetti, marinara 13

chicken marsala, wild mushrooms, marsala wine-butter sauce,
roasted potatoes 15

| FRESH FISH AVAILABLE DAILY |

| PLEASE ASK FOR TODAY'S SELECTIONS |

pizza

pizza americana, tomato sauce, mozzarella 12

traditional toppings 2 each

margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil,
extra virgin olive oil 14

funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella,
extra virgin olive oil 16

fig barbequed chicken, fig-infused barbeque sauce, caramelized onions,
hot cherry peppers, mozzarella, cilantro 16

prosciutto arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil,
balsamic 16

vegetariana, roasted red peppers, caramelized onions, plum tomato,
mushrooms, goat cheese, fresh thyme, tomato sauce 16

quatro formaggi, ricotta, grana padano, gorgonzola, mozzarella,
extra olive oil, fresh rosemary 16

asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 16
gluten free crust 4 supplement

fresh vegetable sides

spinach | asparagus | green beans | broccoli 8 each GF

GF - naturally or preparation may be modified gluten free

* thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

prices exclusive of 6.35 % state sales tax

CARRY OUT MENU DINNER MENU 4 pm to close

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- camembert, sheep and cow, hudson valley
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vegetables 6ea

- oven-fired flatbread
- chickpea puree, toasted pine nuts, peperonata
- sicilian eggplant caponata
- mediterranean olives, roasted garlic, rosemary, extra virgin olive oil

starters

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marinara sauce 8

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stuffed garlic baguette, mozzarella, boursin, pecorino, roasted garlic,
marinara 6

salads

organic mixed greens, cherry tomatoes, sliced onions, diced cucumbers,
chickpeas, red wine vinaigrette 8 • 13 entree GF

gorgonzola chopped salad, romaine, tomatoes, salami, red onion, olives,
cucumber, balsamic vinaigrette 10 • 15 entree GF

organic baby arugula, goat cheese, toasted pecans, grape tomatoes, pear,
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caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano,
anchovy 8 • 13 entree

gorgonzola wedge, iceberg lettuce, red onion, tomatoes, bacon lardons,
gorgonzola dressing 9 • 14 entree GF

cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado,
ranch dressing 14 GF

*salad additions GF

chicken breast 6 • salmon 9

shrimp 9 • steak 9

pasta

cavatelli pesto, basil pesto, roasted tomato, light cream, parmigiano
reggiano, toasted bread crumbs 19

with grilled chicken 22 • with shrimp 26

butternut squash and burrata ravioli, sage brown butter sauce, shaved reg-
giano, 24

penne alla vodka, plum tomato, basil, light cream 19

with sausage 21 • with grilled chicken 22 • with shrimp 26

fresh pappardelle bolognese, ragú of beef, veal and pork, fresh ricotta 22

rustic meat lasagna, sausage, beef, ricotta, mozzarella, pecorino,
bolognese sauce 21 🕒

linguine with clams, little neck clams, parsley, garlic, lemon, butter,
white wine sauce 22

gluten free pasta available

main plates

pan-roasted organic chicken, half semi-boneless organic chicken,
garlic mashed potatoes, broccoli, rosemary, roasted red pepper jus 🕒 23
GF

piatti parmigiana, herb panko, mozzarella, spaghetti, marinara
chicken 20 | eggplant 18

chicken marsala, wild mushrooms, marsala wine-butter sauce,
roasted potatoes 23

potato-crusted salmon, grain mustard-dill sauce, basmati rice,
shaved Brussels sprouts 29

steakhouse burger, boston lettuce, beefsteak tomato, sliced onion,
potato bun, with fries and slaw * 12

| add bacon, cheddar, swiss, pepperjack, mozzarella 1 each |

steaks & chops

wood-grilled new york strip*, 14 ounces, center cut, angus beef, garlic
herb butter, roasted potatoes, asparagus 33

pan-seared filet mignon*, 10 ounces, wild mushroom demi glaze,
garlic mashed potatoes, spinach 35

pan roasted pork chop scarpariello, thick cut boneless loin, sweet and hot
peppers, roasted garlic, fresh herbs, white wine reduction, garlic-mashed
potatoes, shaved Brussels sprouts 28

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🕒 These dishes are prepared to order, please allow extra time for preparation.