

RIZZUTO'S

OYSTER BAR & RESTAURANT

STARTERS

Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 10

New England Clam Chowder, traditional oyster crackers 10

Burrata Caprese, baby heirloom and vine-ripened tomatoes, extra virgin olive oil, balsamic reduction, fresh basil, sea salt 13

Steamed Mussels, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 12 • with clams 6 supplement

Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 10

Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 14

Wood-Fired Chicken Wings, hot or fig-barbeque, celery, gorgonzola dip 12

Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 7

Bill's Crab Cake, Maryland style with jumbo lump blue crabmeat, remoulade sauce 15 🕒

Antipasto Platter, parmigiano, Baley Hazen blue, prosciutto, finocchiona, chickpea puree, olives, roasted peppers 18

Raw Bar Selections, Little Neck Clams 15 1/2 dz | Blue Point Oysters 18 1/2 dz | Colossal Shrimp Cocktail 5 each

GREENS & BOWLS

Roasted Vegetable Bowl, organic baby kale, warm farro, butternut squash, cauliflower, cremini mushrooms, broccoli, Brussels sprouts, toasted chick peas, crunchy red beet, apple cider and yogurt dressing, shaved three-year Vermont cheddar 20

Gorgonzola Chopped Salad, romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette 11 • 16 entree GF

Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 10 • 15 entree GF

Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano 10 • 15 entree

Cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 16 GF

SALAD ADDITIONS* GF chicken breast 6 | salmon 10 | shrimp 9 | steak 10

PASTA KITCHEN

SAUCE vodka 19 | pomodoro 16 | pesto cream 19 | white clam 28 | marinara 16 | bolognese 22 | aglio e olio 16

PASTA penne | spaghetti | linguine | gluten free penne

fresh pappardelle 2 | hand-made three-cheese ravioli 5 | cavatelli 2

PROTEIN italian sausage links 4 | shrimp 9 | meatballs 6 | wood-grilled chicken 6

VEGGIES broccoli | spinach | mushrooms | onions 2 each | asparagus 4

MAIN PLATES

Pan-Roasted Organic Chicken, half semi-boneless organic chicken, garlic mashed potatoes, broccoli, rosemary, roasted red pepper jus 24 🕒 GF

Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara **Chicken** 22 | **Eggplant** 20

Chicken Marsala, wild mushrooms, marsala wine-butter sauce, spaghetti 24

Wood-Grilled New York Steak*, 14 ounces, center cut, angus beef, garlic herb butter, roasted potatoes, asparagus 38

Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 24

Wood-Grilled Salmon, smoky apple cider-bourbon glaze, whipped parsnip, Brussels sprouts with garlic confit 29

Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw * 15
| add cheddar, pepperjack, mozzarella 1 each, bacon 2 |

Our Famous Lobster Roll, warm CT style with melted butter or chilled Maine style lobster salad atop Boston lettuce on a butter-toasted brioche bun, served with fries, slaw and pickle 28 | King Size with 1/2 pound of meat 44

WOOD-FIRED PIZZA

Pizza Americana, cheese pie with tomato sauce, mozzarella 15

Toppings 2 each **gluten-free crust** 5

mushrooms | sauteed peppers | sauteed onions | broccoli | black olives | hot cherry peppers | spinach | fresh tomato
pepperoni | meatballs | italian sausage | smoked bacon | anchovies | grilled chicken breast | extra cheese | shrimp
goat cheese | ricotta | roasted garlic | pesto

SPECIALTY PIES

Margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 16

Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 17

Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 17

Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 17

Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 17

Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 17

WINES

DRY SPARKLING

- 100 Prosecco, brut, Franco Amoroso, Veneto 11 | 44
110 Moët Chandon, Brut Imperial, Champagne 18 split

SWEET WHITE

- 112 Riesling, Pacific Rim, Columbia Valley 9 | 36

LIGHTER INTENSITY WHITE

- 120 Pinot Grigio, Vicolo, delle Venezie 9 | 36
123 Pinot Grigio, Fiegl, Collio, Friuli Venezia Giulia 12 | 48
121 Sauvignon Blanc, Oyster Bay, Marlborough 10 | 40
124 Sauvignon Blanc, Emmolo, Napa 12 | 48
122 Gavi di Gavi, Franco Amoroso, Piedmont 10 | 40

FULLER INTENSITY WHITE

- 171 Chardonnay, Bourgogne Blanc, Louis Jadot Burgundy 12 | 48
176 Chardonnay, Decoy, Duckhorn Family, Sonoma 12 | 48

ROSE

- 181 Belleruch, Cotes-du-Rhone 11 | 44

LIGHTER INTENSITY RED

- 200 Pinot Noir, Kenwood, Yulupa, California 10 | 40
201 Pinot Noir, The Four Graces, Willamette Valley 14 | 56
203 Malbec, Reserve, Trivento, Mendoza 9 | 36

FULLER INTENSITY RED

- 224 Chianti Classico, Tenuta Renieri, Tuscany 12 | 48
225 Super Tuscan, Tenuta Renieri, "Invetro", Tuscany 11 | 44
226 Super Tuscan, L'Oca Ciuca, 'The Drunk Goose' Tuscany 9 | 36
227 Cabernet Sauvignon, Bonanza, Wagner Family, California 12 | 48
265 Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley 14 | 56

| full bottle list available upon request |

THE CLASSICS

Manhattan

crafted with Carpano Antica sweet vermouth and Luxardo cherry 12

Maker's Mark | Jack Daniels | Crown Royal
Bulleit Bourbon (+2) | Bulleit Rye (+2)

Martini

queen olives or freshly peeled lemon zest 12
(gorgonzola-stuffed olives + 2)

Tanqueray | Beefeater | Tito's
Bombay Sapphire | Absolut | Stolichnaya
Ketel One | Grey Goose (+2)

DRAFT BEER

- Weihenstephaner, Festbier, (Oktoberfest), Bavaria (5.8%) 8
Down East, Pumpkin Cider Blend, Boston (5.2%) 8
Stella Artois, Lager, Belgium (5.0%) 7
Sam Adams, Winter Lager, Boston (5.6%) 7
New England Brewing, Sea Hag IPA, Woodbridge (6.2%) 8.5
Bell's, Two Hearted Ale, American ipa, Michigan (7.0%) 8

BOTTLES & CANS OF BEER

- Bud Light 5 | Bud Light Platinum 5 | Budweiser 5
Coors Light 5 | Mich Ultra 5 | Ace Apple Cider 6
Amstel Light 6 | Corona 6
Guinness (can) 7 | Heineken 6 | Moretti 6
Athletic Brewing Company, Golden Ale (n/a) (can) 7
Athletic Brewing Company, Run Wild ipa (n/a) (can) 7

HARD SELTZER

- White Claw, black cherry 7
White Claw, mango 7

LIBATIONS

- Dark and Stormy | Gosling's dark rum, ginger beer, fresh lime juice 13
Deluxe Old Fashioned | Bulleit bourbon or rye, bitters, orange twist, Luxardo cherries 14
White Cosmo | citrus vodka, Cointreau, fresh lime juice, white cranberry juice, lime wedge 13
Pomegranate Sparkler | prosecco, elderflower liquor, pomegranate juice, lime twist 13
Mediterranean Mule | fig vodka, fresh lime juice, pomegranate juice, ginger beer, lime 13
Bubbly Blood Orange | prosecco brut, blood orange puree, fresh orange 14
Raspberry Lemondrop | citrus vodka, house-made lemonade, raspberry puree, sugar rim, fresh lemon 13

SANGRIA 11 glass 24 pitcher

- Mixed Berry White | white wine, seasonal berries, prosecco
The Perfect Red | mixed fresh fruit, prosecco

LUXURY MOCKTAILS

- Pomegranate Storm | cranberry juice, pomegranate juice, ginger beer, fresh lime juice, cranberry, lime 8
Blood Orange Italian Soda | Pellegrino sparkling water, blood orange puree 6