

RIZZUTO'S

OYSTER BAR & RESTAURANT

STARTERS

- Bruschetta, semolina bread, melted gorgonzola, heirloom tomatoes, fresh basil, extra virgin olive oil 11
- New England Clam Chowder, traditional oyster crackers 10
- Warm Burrata, roasted baby vine-ripened tomatoes, fennel, extra virgin olive oil, balsamic, fresh basil, sea salt, crostini 14
- Steamed Mussels*, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 13 • with clams + 6
- Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 11
- Point Judith Calamari Fritti, with hot peppers, marinara, garlic aioli 16
- Wood-Fired Chicken Wings*, hot or fig-barbeque, celery, gorgonzola dip 14
- Stuffed Garlic Baguette, mozzarella, boursin, pecorino, roasted garlic, marinara 8
- Bill's Crab Cake*, Maryland style with jumbo lump blue crabmeat, remoulade sauce mkt 🕒
- Antipasto Platter, parmigiano, Baley Hazen blue, prosciutto, soppressata, white bean puree, olives, roasted peppers 19
- | Raw Bar Selections, Little Neck Clams 15 1/2 dz | Blue Point Oysters 18 1/2 dz | Colossal Shrimp Cocktail 5 each |

GREENS & BOWLS

- Vegetable Bowl, baby spinach and organic lettuces, roasted organic baby beets, Brussels sprouts and butternut squash, toasted chick peas, warm farro, 24-month aged cheddar, apple cider Dijon vinaigrette 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 17 GF

SALAD ADDITIONS* GF

- chicken breast 6 | salmon 10 | shrimp 9 | steak 10 | Maine lobster meat 24

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 | cavatelli 2
- PROTEIN * Italian sausage links 5 | shrimp 9 | meatballs 6 | wood-grilled chicken 6
- VEGGIES broccoli | spinach | mushrooms | onions | hot cherry peppers 2 each | asparagus 4

MAIN PLATES

- Pan-Roasted Organic Chicken*, half semi-boneless organic chicken, garlic mashed potatoes, broccoli, rosemary, roasted red pepper jus 28 🕒 GF
- Piatti Parmigiana*, herb panko, mozzarella, spaghetti, marinara Chicken 23 | Sliced Eggplant 21
- Chicken Marsala*, wild mushrooms, marsala wine-butter sauce, spaghetti 26
- Prime New York Steak*, wood-grilled, 14 ounces, aged certified Angus, broccolini, garlic mashed potatoes 44
- Wood-Grilled Salmon*, smoky apple cider-bourbon glaze, sauteed shaved Brussels sprouts, whipped cauliflower 30
- Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 24
- Steakhouse Burger*, Boston lettuce, beefsteak tomato, sliced onion, brioche bun, with fries, pickle and slaw 16
| add cheddar, pepperjack, mozzarella 2 each, uncured applewood bacon 3 |
- 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 30 | King Size with 1/2 pound of meat 49

WOOD-FIRED PIZZA

- 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 18
- Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 18
- 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 18
- Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 17
- 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

WINES

DRY SPARKLING

100 Prosecco, brut, Franco Amoroso, Veneto	11 44
110 Chandon, brut, Napa	15 split

SWEET WHITE

112 Riesling, J. Lohr, Arroyo Seco, Monterey	9 36
--	--------

LIGHTER INTENSITY WHITE

120 Pinot Grigio, Vicolo, delle Venezie	9 36
121 Gavi, La Scolca, Piedmont	12 48
123 Sauvignon Blanc, Oyster Bay, Marlborough	10 40

FULLER INTENSITY WHITE

126 Sancerre, Le Manoir Vieilles Vignes, Domaine Andre Neveu, Loire Valley	16 64
176 Chardonnay, Clos du Bois, California	12 48

ROSE

181 Berne, Romance, Mediterranee, Provence	12 48
--	---------

LIGHTER INTENSITY RED

200 Pinot Noir, Kenwood, Yulupa, California	10 40
201 Pinot Noir, Firesteed Vineyards, Oregon	12 48
203 Malbec, Reserve, Trivento, Mendoza	10 40

FULLER INTENSITY RED

224 Chianti Classico, Tenuta Renieri, Tuscany	12 48
225 Super Tuscan, Tenuta Renieri, "Invetro", Tuscany	11 44
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

Maker's Mark | Jack Daniels | Crown Royal
Bulleit Bourbon | Bulleit Rye

Martini

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

Tanqueray | Beefeater | Tito's
Bombay Sapphire | Absolut | Stolichnaya
Ketel One | Grey Goose

DRAFT BEER

Whalers Rise, APA, Rhode Island (5.5%)	8
Sierra Nevada Hazy Little Thing IPA, CA (6.7%)	8
Thimble Island Hero Pilsner, CT (4.8%)	8
Peroni Italy (4.7%)	8

BOTTLES & CANS OF BEER

Bud Light 5 Budweiser 5 Coors Light 5	
Mich Ultra 5 Woodchuck Hard Cider 6	
Amstel Light 6 Corona 6 Corona Light 6	
Guinness (can) 7 Heineken 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, Mango	7
---------------------------------	---

SPECIALTY COCKTAILS

Pear Martini | Absolut pear and elderflower, pear puree,
lemon juice, splash citrus vodka, fresh pear 14

Malibu on the Bayou | peach schnapps, Malibu rum, pineapple
juice, splash blue curacao 13

Deluxe Old Fashioned | Bulleit bourbon or rye, bitters,
orange twist, Luxardo cherries 14

Glacial Cosmo | white cranberry juice, fresh lime juice, citrus
vodka, blue curacao, lime wedge 13

Pomegranate Sparkler | prosecco, elderflower liquor,
pomegranate juice, lime twist 13

Black Walnut Old Fashioned or Manhattan | Maker's Mark
bourbon, muddled Luxardo cherries, black walnut bitters,
orange zest 14

Huckleberry Lemonade | 44 North huckleberry potato vodka,
lemonade, splash club soda, lemon wheel 13

Mediterranean Mule | fig vodka, fresh lime juice, pomegranate
juice, ginger beer, lime 13

Tito's Mule | ginger beer, fresh lime juice 13

Raspberry Lemondrop | citrus vodka, house-made lemonade,
raspberry puree, sugar rim, fresh lemon 13

SANGRIA 11 glass 36 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