

from the raw bar *

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

collosal 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., sardinia
- fresh ricotta, cow, new haven, ct
- robiola, bosina, cow and sheep, 2 mos., italy
- 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, 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 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,
balsamic vinaigrette 9 • 14 entree GF

caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano,
anchovy 8 • 13 entree

gorgonzola wedge, iceberg lettuce, red onion, tomatoes, bacon,
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
reggiano 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,
spaghetti 23

potato-crusting 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

wood-fired pizza

pizza americana, tomato sauce, mozzarella 13

traditional toppings 2 each

margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil,
extra virgin olive oil 15

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

quattro 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 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

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

RIZZUTO'S

OYSTER BAR & RESTAURANT

WINES BY THE GLASS & BOTTLE

dry sparkling

100 prosecco, brut, franco amoroso, veneto 10 | 40

sweet white

110 moscato d'Asti, franco amoroso, piedmont 8 | 32

112 riesling, pacific rim, columbia valley, washington 9 | 36

light intensity white

120 pinot grigio, vicolo, delle venezie 8 | 32

123 pinot grigio, franco amoroso, delle venezie 11 | 44

124 greco di tufo, donnachiara, campagna 11 | 44

121 sauvignon blanc, clifford bay, marlborough, nz 9 | 36

122 gavi di gavi, franco amoroso, piedmont 10 | 40

full intensity white

171 chardonnay, macon lugny, les charmes, bourgogne 11 | 44

176 chardonnay, chalk hill, sonoma, california 12 | 48

rose

180 consenso rosato, saladini pilastri, marche, organic 8 | 32

181 belleruch, cotes-du-rhone, france 11 | 44

light intensity red

200 pinot noir, kenwood, yulupa, california 10 | 40

201 pinot noir, lincort, rancho santa rosa, ca 12 | 48

202 merlot, guenoc winery, california 9 | 36

203 malbec, diseño, mendoza, argentina 9 | 36

medium intensity red

224 chianti classico, tenuta renieri, tuscan 11 | 44

225 super tuscan, renieri, "invetro", tuscan 11 | 44

227 cabernet sauvignon, guenoc, napa valley, california 9 | 36

full intensity red

260 montepulciano d'Abruzzo, fratelli barba, "i vasari", old vines, abruzi 12 | 48

262 barolo, franco amoroso, piedmont 14 | 56

264 cabernet sauvignon, firestone, santa ynez valley, ca 11 | 44

265 cabernet sauvignon, alexander valley vineyards, alexander valley, california 14 | 56

| **full bottle list available upon request** |

COCKTAILS & BEER

WINTER LIBATIONS

snowstorm mojito | coconut rum, white rum, coconut milk, lime juice, coconut rim 13

pomegranate sparkler | prosecco, saint germain, pomegranate juice, orange twist 13

winter white cosmopolitan | citrus vodka, cointreau, white cranberry juice, fresh lime juice, glazed cranberry & lime 13

deluxe old fashioned | bulleit bourbon, blood orange, luxardo cherry nectar, bitters, orange twist, luzardo cherries 14

red sangria | mixed fresh fruit, prosecco splash 11

arctic mule | maker's mark bourbon, ginger beer, fresh lime juice, glazed cranberry and lime 13

BLISSFUL CONCOCTIONS

snowball martini | vanilla vodka, godiva white chocolate liqueur, white creme de cocoa, light cream, sugar rim, orange twist 13

tipsy peanut butter cup | house-infused peanut butter cup vodka, godiva chocolate liqueur, light cream, chocolate syrup, whipped cream, peanut butter pieces rim, peanut butter cup 14

creme brulee white russian | salted caramel vodka, kahlua, light cream, whipped cream, caramel sauce and luxardo cherry, butterscotch rim 14

LUXURY MOCKTAILS

blood orange italian soda | pellegrino water, blood orange puree, orange twist 6

pomegranate storm | cranberry juice, pomegranate juice, ginger beer, fresh lime juice, glaxed cranberry and lime 8

DRAFT BEER

furstenberg, premium pilsner (4.8%) 7.5

new belgium fat tire, white ale, witbier (5.2%) 7

lagunitas, little sumpin', ipa (7.5%) 7.5

samuel smith, winter welcome ale, english ale (6.5%) 7

peroni, pale lager (5.1%) 6.5

bell's, two hearted ale, american ipa (7.0%) 8

BOTTLES & CANS OF BEER

bud light 5 | budweiser 5

coors light 5 | michelob ultra 5

ace apple cider 6

amstel light 6 | corona 6

guinness (can) 7 | heineken 6

heineken light 6 | moretti 6

lord hobo, boom sauce, dbl. i.p.a. (can) 9

two roads, road to ruin, dbl. i.p.a. (can) 8.5

buckler n.a. 6

THE CLASSICS

served in a shaker

manhattan | crafted with carpano antica sweet vermouth and luxardo cherry 12

bulleit bourbon | bulleit rye | evan williams maker's mark | jack daniels | crown royal

martini | queen olives or freshly peeled lemon zest 12 (stuffed olives + 2)

tanqueray | beefeater | tito's bombay sapphire | absolut | stolichnaya ketel one | grey goose (+2)