

# 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
- 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 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 15
- 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, finocchiona, chickpea 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

- Summer Vegetable Bowl, butter and organic baby lettuces, warm farro, charred corn, baby heirloom tomatoes, zucchini, toasted chick peas, avocado, feta, microgreens, green goddess dressing 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 | hand-made three-cheese ravioli 5 | 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 26 🕒 GF
- Piatti Parmigiana\*, herb panko, mozzarella, spaghetti, marinara Chicken 23 | Eggplant with Stracciatella 21
- Chicken Marsala\*, wild mushrooms, marsala wine-butter sauce, spaghetti 25
- Prime New York Steak\*, wood-grilled, 14 ounces, aged certified Angus, asparagus, garlic mashed potatoes 44
- Wood-Grilled Salmon\*, smoky apple cider-bourbon glaze, broccolini, whipped cauliflower 29
- 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 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
- 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
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### 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, Domaine Andre Neveu, Le Grand Fricambault Silex, Loire Valley	16   64
176 Chardonnay, Black Stallion, Estate, Napa Valley	12   48

### ROSE

181 Fleurs de Prairie, Languedoc	12   48
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### 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 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

Whalers   Rise, APA, Rhode Island (5.5%)	8
Sierra Nevada   Hazy Little Thing IPA, CA (6.7%)	8
Allagash   White, ME (5.2%)	8
Peroni   Italy (4.7%)	8
Kona Brewing   Big Wave Golden Ale, Kona (4.4%)	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   Peroni 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

Pineapple Dark and Stormy | pineapple juice, ginger beer,  
Gosling's dark rum 13

The OG Mai Tai | house-infused pineapple rum, Captain  
Morgan spiced rum, house-made secret mai tai mix, Meyers  
floater, grenadine splash 14

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

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

Mezcal Purist | muddled lime, fresh agave, lime juice,  
mescal 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

Passion Fruit Bellini | prosecco, Chinola passion fruit liqueur 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