

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 12
- Burrata, vine-ripened tomato, extra virgin olive oil, balsamic, fresh basil, sea salt 14
- Steamed Mussels*, plum tomatoes, white wine, garlic, parsley, basil, semolina crostini 14 • with clams + 6
- Meatballs al Forno, pecorino romano and melted fresh mozzarella, marinara sauce 12
- 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 🕒
- Charcuterie Board, La Tur, cow, sheep and goat, aged 2 weeks, Alta Langa, Piedmont | Face2Face, mixed milk cheddar, cow and sheep, aged 12 mos, Oregon | prosciutto di Parma | Belgian Ale and Lemon Dry-Cured Salami, Brooklyn Cured, NY | white bean puree | Mediterranean olives | roasted peppers 24

Raw Bar Selections, Little Neck Clams 15 1/2 dz | Today's Oyster Selections 18 1/2 dz | Colossal Shrimp Cocktail 5 each

GREENS & BOWLS

- Vegetable Bowl, Bibb and organic baby lettuces, yellow squash, charred sweet corn, heirloom tomatoes, citrus-roasted cauliflower, avocado, pickled red onion, quinoa, feta, toasted sunflower seeds, vegan avocado green goddess dressing 24
- 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 18 GF

SALAD ADDITIONS* GF

- chicken breast 6 | salmon 10 | shrimp 9 | c.a.b. NY steak 16 | Maine lobster meat 24

PASTA KITCHEN

- SAUCE vodka 19 | pomodoro 17 | pesto cream 19 | white clam 32 | 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 7 | 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 25 | Sliced Eggplant 22
- Chicken Marsala*, wild mushrooms, marsala wine-butter sauce, spaghetti 28
- Prime New York Steak*, from New York's DeBragga and Spitler butcher, wood-grilled 14 ounce center cut, broccolini, garlic-mashed potatoes 55
- Wood-Grilled Salmon*, smoky apple cider-bourbon glaze, sauteed shaved Brussels sprouts, whipped cauliflower 31
- Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 26
- 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 33 | King Size with 1/2 pound of meat 56

WOOD-FIRED PIZZA

- Margherita, tomato sauce, fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil 18
- Funghi, wild mushrooms, roasted garlic, bacon, baby arugula, mozzarella, extra virgin olive oil 20
- Fig Barbequed Chicken, fig-infused barbeque sauce, caramelized onions, hot cherry peppers, mozzarella, cilantro 20
- Prosciutto Arugula, fresh mozzarella, shaved parmigiano, extra virgin olive oil, balsamic 20
- Vegetariana, cherry tomatoes, bell peppers, mushrooms, sauteed onions, broccoli, garlic confit, ricotta, mozzarella, parmigiano 19
- Asante, meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil 19
- 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 (4)
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, Pacific Rim, Columbia Valley, WA	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	11 44

FULLER INTENSITY WHITE

126 Sancerre, Henri Bourgeois, Les Baronnes, Loire Valley	16 64
176 Chardonnay, Landmark Vineyards, Overlook, Sonoma	14 56
177 Chardonnay, Lincourt, 'Steel', Santa Rita Hills	13 52

ROSE

181 Berne, Romance, Mediterranee, Provence	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, BenMarco, Valle de Uco, Mendoza	12 48

FULLER INTENSITY RED

224 Chianti Riserva, l'oca Ciuca, Tuscany	12 48
225 Super Tuscan, Il Ducale, Ruffino, Tuscany	13 52
226 Montepulciano, Il Feuduccio, Abruzzo	13 52
227 Cabernet Sauvignon, Bonanza, Wagner Family, California	12 48
265 Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley	15 60

| 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
Ketel One | Grey Goose

DRAFT BEER

Sam Adams Seasonal Brew (var %) 8
Two Roads Lil' Heaven IPA, Stratford (4.8%) 8
Blue Moon White Wheat Ale (5.4%) 8
Stella Artois Lager, Belgium (5.0%) 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, Raspberry, Lime 7

SPECIALTY COCKTAILS

Continental Pear Martini, Grey Goose Poire Vodka, lemon juice, St. Germain, splash prosecco 16

Pink Linen | Empress indigo gin, St. Germain, muddled cucumber, fresh lime, cranberry juice 15

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

Spicy Paloma | house-infused jalapeno tequila, agave, lime juice, ruby red grapefruit juice, Tajin rim 14

Compo Beach 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

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

SANGRIA 12 glass 44 pitcher

Mixed Berry White | white wine, seasonal berries, prosecco

Peach Rose | rose wine, seasonal berries, prosecco, brandy

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