

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 18
- Gorgonzola Chopped Salad, romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette 9 • 14 entree GF
- Organic Baby Arugula, goat cheese, toasted pecans, grape tomatoes, fresh pear, balsamic vinaigrette 8 • 13 entree GF
- Caesar, romaine, cherry tomatoes, garlic croutons, parmigiano reggiano 8 • 13 entree
- Cobb, mesclun, romaine, tomato, egg, gorgonzola, bacon, avocado, ranch dressing 15 GF

SALAD ADDITIONS* GF chicken breast 4 | salmon 9 | shrimp 8 | steak 9

BRUNCH

- Avocado Toast, fresh avocado, seven-grain toast, poached eggs, wood-grilled fresh plum tomato 12 | with bacon 14
- Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12
- Eggs Benedict, English muffin with canadian bacon, hollandaise 13

BURGERS, SANDWICHES & MAIN PLATES

- Piatti Parmigiana, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Eggplant 20
- Wood-Grilled Salmon, smokey bourbon-apple cider glaze, whipped parsnips, Brussels sprouts with garlic confit 26
- 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
- Roasted Turkey BLT, smoked bacon, boston lettuce, beefsteak tomato, mayo, rustic roll, with fries, pickle and slaw 13
- Jumbo Lump Crabcake 'wich, Maryland style, Boston lettuce, sliced tomato, remoulade, butter-toasted brioche bun, with fries, pickle and slaw 18
- Fish and Chips, ale batter-dipped haddock, shoestring fries, house-made slaw, classic tartar sauce 19

YOUR PASTA KITCHEN

- SAUCE** vodka 13 | pomodoro 12 | pesto cream 13 | white clam 23 | marinara 12 | bolognese 17 | aglio e olio 12
- PASTA** penne | spaghetti | linguine | gluten free penne | fresh pappardelle 2 | three-cheese ravioli 4 | cavatelli 2
- PROTEIN** italian sausage links 3 | shrimp 8 | meatballs 4.50 | wood-grilled chicken 4
- VEGGIES** broccoli | spinach | mushrooms | onions 2 each | asparagus 4

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 | bacon | anchovies | grilled chicken breast | extra cheese | shrimp | ricotta | roasted garlic

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 |

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

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)