

# 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 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 16 GF

- SALAD ADDITIONS\*** GF poached egg 2 | chicken breast 5 | salmon 10 | shrimp 9 | steak 10 | lobster meat 24

## BRUNCH

- Avocado Toast\*, fresh avocado, seven-grain toast, poached eggs, wood-grilled fresh plum tomato 14 | with bacon 16
- Cinnamon French Toast, fresh berries, warm maple syrup, whipped cream 12
- Eggs Benedict\*, English muffin with canadian bacon, hollandaise 15
- Omelet\*, three eggs, wheat toast 12 Omelet Additions | uncured applewood-smoked bacon + 3 | cheddar, Swiss, pepper jack, mozzarella, goat cheese + 2 | bell peppers, onion, mushrooms, spinach, fresh tomato + 2

## BURGERS, SANDWICHES & MAIN PLATES

- Piatti Parmigiana\*, herb panko, mozzarella, spaghetti, marinara Chicken 22 | Sliced Eggplant 20
- Wood-Grilled Salmon\*, smokey bourbon-apple cider glaze, sauteed shaved Brussels sprouts, whipped cauliflower 28
- 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, 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-Grilled Chicken Sandwich\*, avocado, jack cheese, smoked bacon, roasted peppers, lettuce, chipotle aioli, house-made rustic wood-fired roll, with fries, pickle and slaw 16
- Jumbo Lump Crabcake 'wich\*, Maryland style, Boston lettuce, sliced tomato, remoulade, butter-toasted brioche bun, with fries, pickle and slaw mkt

## 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 | cavatelli 2
- PROTEIN\*** italian sausage links 3 | shrimp 8 | meatballs 4.50 | wood-grilled chicken 4
- VEGGIES** broccoli | spinach | mushrooms | onions | hot cherry peppers 2 each | asparagus 4

## 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 |

## 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

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

Autumn Cosmo | white cranberry juice, fresh lime juice, citrus vodka, pomegranate juice, 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

## 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