

# Rizzuto's

## RISTORANTE & CHOP HOUSE

### Appetizers

#### Oysters Rizzuto

Oysters served on a half shell, baked with lemon, bread crumbs, pecorino romano and oregano

15

#### Sausage and Peppers

Italian sausage sauteed with green peppers, onions, and garlic

12

#### Eggplant Valentina

Thin layers of breaded eggplant baked with marinara and pecorino romano

12

#### Eggplant Rollatini

Grilled eggplant stuffed with a garlic and herb ricotta, baked with marinara

12

#### Crab Stuffed Mushrooms

Cremini mushrooms with a pecorino romano and lump crab stuffing

15

#### Meatballs

Two of our homemade meatballs served with ricotta

12

#### Chopped Salad

Romaine lettuce with tomatoes, red onions, pepperoncino, gorgonzola, and salami. Tossed with an Italian vinaigrette

13

### Salads

#### Seafood Salad

Fresh available seafood, tossed with chopped romaine, cucumber, tomatoes, and a lemon vinaigrette

18

#### Caesar

Crisp romaine lettuce, tossed with our homemade Caesar dressing and topped with parmesan cheese

12

#### Brisket Salad

Slow roasted Italian brisket with cherry tomatoes, red onion and Italian vinaigrette

13

#### Wedge Salad

Three crisp iceberg wedges served with blue cheese, bacon, and red onion with gorgonzola dressing and balsamic reduction

13

#### Marinated Mushrooms

Marinated with pecorino romano, lemon, olive oil, and salami

12

#### Burrata and Prosciutto

Arugula, red onion, pine nuts, prosciutto, burrata cheese, and cherry tomatoes. Tossed in a lemon oil, finished with a fig balsamic reduction and served with a pesto crostini

15

#### Caprese Salad

Tomatoes, mozzarella, lemon oil, balsamic reduction and basil

13

# Steaks and Chops

8oz Filet

45



16oz Strip

45

22oz Bone-in Ribeye

65

16oz Tomahawk Porkchop

28

14oz Aged Ribeye

55

14oz Lamb Rack

38

## Add Ons

Lobster Tail

28

Oscar

16

Crab Meat

14

Blue Cheese Crust

4

Bernaise

3

Ammoglio

3

Garlic Shrimp

12

## Sides

Brussel Sprouts

8

Pasta Alfredo

11

Asparagus

9

Broccoli Rabe & Garlic

9

Shoestring Truffle Fries

8

Baked Potato

9

Sautéed Mushrooms

9

Pasta Agliolio

8

Creamed Spinach

8

Pasta Marinara

10

# Italian Classics

## Parmesan

Your choice of chicken, veal or eggplant served with a side of marinara pasta

Eggplant \$17  
Chicken \$19 | Veal \$24

## Piccata

Your choice of panned chicken or veal topped with a lemon caper sauce, and served with pasta agliolio

Chicken \$19 | Veal \$24

## Marsala

Your choice of chicken or veal with a marsala mushroom sauce served with pasta agliolio  
Chicken \$19 | Veal \$24

## Pork in Red Gravy

Slow roasted in marinara sauce and served with a side of marinara pasta

20

## Chicken Francesca

Half of a slow roasted chicken, served with roasted potatoes and tossed in a garlic rosemary sauce

20

## Chicken Scarpariello

Half of a roasted chicken with cherry peppers, Italian sausage and roasted potatoes

22

## Bruciuluni

Prime sirloin stuffed with pecorino romano, crushed meatballs, salami and hard boiled egg. Slow roasted in marinara sauce and served with a side of marinara pasta

24

# Pasta

## Lobster or Shrimp fra Diavolo

Spicy tomato cream sauce with rigattoni pasta

Lobster 30 | Shrimp 24

## Clam Pasta

Linguine pasta with garlic and olive oil

19

## Oyster Pasta

Linguine pasta with san marzano tomatoes, garlic and fresh herbs

22

## Meatball with Spaghetti

16

## American Wagyu Bolognese

Made with our fresh pappardelle pasta

22

## Tortellacci

House-made tortellacci stuffed with chianti braised short ribs. Topped with marinara, pecorino romano with pork & red gravy

18

## Crab Pasta

Whole crabs simmered in san marzano tomatoes finished with jumbo lump crab meat and tossed with fresh fettuccine pasta

24

## *White Wine*

### CHAMPAGNE

GH Mumm Cordon Rouge Champagne

8

Taittinger La Francaise Brut

40

Avissi Prosecco

9/36

### REISLING

Kung Fu Girl

8/32

### PINOT GRIGIO

Ruffino Lumina Pinot Grigio

8/32

Three Pears - North Coast

8/32

### SAUVIGNON BLANC

Pomelo

8/32

Kim Crawford Sauvignon Blanc

10/40

### ROSÉ

Marquis de la Tour Rose

8/32

Bertani BertaRose

10/40

Bieler Rose Provence

8/32

### CHARDONNAY

Simi Sonoma

10/40

Tiefenbruner Chardonnay

10/40

Sonoma - Cutrer

12/48

### OTHER WHITE

Regaleali Bianco

8/32

Blindfold Napa Valley

12/48

## *Red Wine*

### PINOT NOIR

Cloudfall Monterey

9/36

Bottega Vinaia Pinot Noir

10/40

Meiomi Coastal

12/48

### CHIANTI

Ruffino Chianti Aziano

10/32

Tenuta di Arceno Chianti Classico

12/48

### SANGIOVESE

Terra d Oro Sangiovese

12/48

### MERLOT

Folie à Duex Sonoma Merlot

10/40

### CABERNET

Joel Gott Cabernet

10/40

Chateau Smith Cabernet

12/48

### MALBEC

Achaval Ferrer

12/48

Dona Paula Estate Malbec

10/32

### STEAK REDS

The Prisoner Napa Valley

20/75

Taken Red Blend

16/64

Agnore McLaren Vale Shiraz, Australia

12/48

### OTHER REDS

Nero Montepulciano d' Abruzzo

10/40

Lock & Key Meritage

10/32

## HISTORY

A once in a lifetime experience...

Is precisely what we strive to deliver to our guests at Rizzuto's Steak & Chop House. Savor 'La Dolce Vita,' or the sweet life, through the eyes of Grandmother Lena and her old-world recipes. Indulge your senses, and allow them to guide you through an intimate tour of Caporeale, the Sicilian village where the Rizzuto family originated, and where our age-old culinary tradition began. Let the aroma of fresh herbs invoke your sense of smell, the tannins of the wine invigorate your taste-buds, and prepare for an exquisite encounter! Our dreams are big, but the mission is simple – ensure that each guest leaves as family. The authenticity is what distinguishes us from the rest, the execution is what elevates our brand, but the passion is why we are driven to share this love of cuisine and culture, and why we warmly offer you a seat at our table!

Buon Appetito!

-The Rizzuto Family