

Antipasti

HOT

THE MEATBALL ground USDA prime ribeye, ricotta, marinara, basil	9
BRUSSELS SPROUTS Steen's sugarcane vinaigrette, Marcona almonds	12
EGGPLANT VALENTINA herbs, breadcrumbs, marinara, pecorino Romano	12
EGGPLANT ROLLATINI garlic, herbs, ricotta, marinara	12
SAUSAGE & PEPPERS onions, garlic, cherry peppers, white wine	12
SEAFOOD MANICOTTI shrimp, crawfish, caramelized leeks, ricotta and herbs, house-made pasta, spicy cream sauce, fresh mozzarella	12
CRAB STUFFED MUSHROOMS pecorino Romano, breadcrumbs, LA jumbo lump crab, lemon oil	15
TORTELLACCI stuffed house-made pasta, chianti-braised short ribs, pork, marinara	16
OYSTERS RIZZUTO lemon, breadcrumbs, pecorino Romano, oregano	HALF DOZEN 15 / DOZEN 27
JUMBO LUMP CRAB CAKE 96% LA jumbo lump crabmeat, 4% seasoning; served on a sizzling plate	18

CHILLED

CRUDO Chef's raw preparation of our fresh catch of the day	16
LOUISIANA JUMBO LUMP CRAB COCKTAIL	16
GULF SHRIMP COCKTAIL	14
MARINATED MUSHROOMS pecorino Romano, soppressata, salami, lemon vinaigrette	12
OYSTERS ON THE HALF SHELL	HALF DOZEN 9 / DOZEN 16

Piatti di Pesce

Chilled Seafood Towers, featuring fresh oysters, mussels, lobster tails, Gulf shrimp, Louisiana jumbo lump crab meat, assorted caviar, and fresh seasonal specialties.

2 Tier Seafood Tower (feeds up to 2 people)	60
3 Tier Seafood Tower (feeds up to 4 people)	105

Salumi e Formaggio

One for \$12 Three for \$18 Five for \$25

SALUMI

BRESOLA air-dried, salted beef

COPPA dry-cured, whole-muscle, pork salume

SPECK dry-cured ham, lightly smoked

SUJUK lamb & beef sausage

TRUFFLE PANCETTA salt-cured pork belly bacon, with flecks of black truffles

FORMAGGIO

GORGONZOLA DOLCE rich, soft, buttery, blue-veined, whole, uncooked cow's milk

ROBIOLA BOSINA soft, creamy, cow & sheep milk cheese with a delicate mushroom aroma

FONTINA VAL D'AOSTA dense, but creamy, Alpine cow's milk cheese with a mild nutty flavor

CACIOTTA AL TARTUFO semi-soft, umbrian cow's & sheep's milk cheese, infused with black truffle shavings

TALEGGIO semi-soft, washed-rind cow milk, mild flavor with a fruit tang

LA TUR cow's, goat's, & sheep's milk artisanal, soft-ripened, brie style cheese, with notes of herbs, grass, & mushrooms

Insalate

CAESAR crouton, pecorino Romano	10
CHOPPED romaine, tomato, red onion, pepperoncini, green olive, cucumber, gorgonzola, soppressata	13
BRISKET romaine, cherry tomato, red onion, red wine vinaigrette	13
WEDGE tomato, red onion, bacon, gorgonzola dulce dressing, Balsamic fig glaze	13
CAPRESE tomato, mozzarella, basil, lemon oil, Balsamic fig glaze	13
BEET red & golden beets, arugula, heirloom cherry tomatoes, Marcona almonds, feta, red onions, crisped quinoa, Steen's sugarcane vinaigrette	14
SEAFOOD fresh seafood, cucumber, tomato, lemon vinaigrette	21

Piatti Classici Italiani

PARMESAN marinara, mozzarella, parmesan	EGGPLANT 17 / CHICKEN 19 / VEAL 24
PICATTA lemon, caper, butter, white wine	CHICKEN 19 / VEAL 24
MARSALA mushroom, shallot, demi-glace	CHICKEN 19 / VEAL 24
CHICKEN FRANCESCA garlic, rosemary, olive garlic, roasted potato	22
BRUCIULUNI prime stuffed sirloin, pecorino Romano, meatball, soppressata, egg, marinara	24
VEAL RIZZUTO lemon, butter, artichoke, mushroom, cherry tomato, basil, LA jumbo lump crab	29

Pasta

MEATBALLS tomato, basil, garlic, spaghetti	18
CLAM PASTA white wine, garlic, olive oil, fresh house-made linguine	19
BOLOGNESE San Marzano tomato, white wine, fresh herbs, American wagyu, fresh house-made rigatoni	22
OYSTER BORDELAISE garlic, herbs, butter, green onion, fresh house-made linguine	24
OYSTER POMODORO San Marzano tomato, herbs, garlic, fresh house-made linguine	24
SHRIMP FRA DIAVOLO San Marzano tomato, basil, cream, red pepper, fresh house-made rigatoni	24
LOBSTER FRA DIAVOLO San Marzano tomato, basil, cream, red pepper, fresh house-made rigatoni	30

Bistecca e Bracirole

We proudly serve only the finest USDA Certified Prime Black Angus beef. Our breed-specific mid-western Black Angus cattle are corn finished for a minimum of 120 days, our cuts aged 28 to 50 days, for optimal flavor.

16 oz TOMAHAWK PORK CHOP		28
16 oz USDA PRIME NY STRIP		45
8 oz USDA PRIME CENTER CUT FILET		48
16 oz USDA PRIME CHUCK END CUT RIBEYE		65

SPINALIS RIBEYES

The Spinalis Dorsi muscle, deekle steak, calotte, or ribeye cap is the smallest, most flavorful, most marbled, and tenderest part of the ribeye. A signature cut of Rizzuto's Ristorante and Chop House, we offer both 10 and 14 oz. Spinalis cuts whenever the market permits. Please check with your server for availability.

10 oz USDA PRIME SPINALIS	45
14 oz USDA PRIME SPINALIS	65

rare - very red, cool center | medium rare - red, warm center | medium - pink center |
medium well - slightly pink | well done - cooked through

Accompagnamenti

(to compliment your favorite cut)

MUSHROOM MARSALA 4 | BLEU CHEESE 4 | JUMBO LUMP CRAB MEAT 16 | LOBSTER TAIL 24

Contorni

PASTA ALFREDO fresh house-made fettuccine, prepared table-side	13
ANGEL HAIR PASTA	AGLIOLIO 8 / MARINARA 8
BRUSSELS SPROUTS Steen's sugarcane vinaigrette	8
CREAMED SPINACH	8
SHOESTRING TRUFFLE FRIES	8
ROASTED FRANCESCAN POTATOES	8
CREAMY POTATO AU GRATIN	8
SEASONAL VEGETABLE	8
SAUTEED MUSHROOMS	9
LOADED BAKED POTATO	9