

Rizzis

House Specialties

Chicken Guida 17.95

Boneless breast of chicken with a cornbread sausage stuffing topped with sun-dried tomatoes in a mornay sauce.

Chicken Tarragon 17.95

Boneless chicken breast sautéed in a sherry cream sauce with mushrooms & tarragon.

Veal Saltimbocca 19.95

Tender veal medallions wrapped with proscutti ham sautéed in a Marsala wine sauce with mushrooms and calamata olives. Served over fresh escarole.

Filet DiProsa 24.95

An 8 oz Filet broiled to your liking and smothered in mushrooms with a Marsala wine sauce.

Veal Dipasqualle 17.95

Deep fried veal layered with eggplant, proscutti and roasted red peppers then baked with mozzarella cheese served with a side of rigatoni.

Fettuccine Christopher 17.95

Chicken and broccoli in our homemade Alfredo sauce tossed with fettuccine.

Veal Anthony 21.95

Veal medallions and jumbo shrimp sautéed in a white wine sauce with garlic, black olives and diced tomatoes. Served over linguine.

Steak au Poivre 24.95

Your choice of NY strip or Tenderloin medallions Capped with crushed peppercorns in a Dijon brandy brown sauce.

Shrimp Rizzi 20.95

Jumbo shrimp stuffed with feta cheese & spinach wrapped in bacon & broiled to perfection. Served over a bed of fresh escarole.

Tenderloin Asiago 24.95

Seasoned Filet Mignon served on grilled eggplant with spinach & diced tomatoes topped with asiago cheese, accompanied by a Marsala wine sauce.

Ketchum Fra Diavlo 19.95

Chicken, clams and mushrooms in a spicy red clam sauce. Served over linguine.

Tenderloin Ziogas 19.95

Tenderloin tips sautéed with shallots and mushrooms in a brandy bordelaise cream sauce. Served over rice.

Above entrees served with salad, bread & butter, fresh vegetable & your choice of pasta, potato or rice.

Rizzis is a family owned and operated restaurant established in 1990.

We take great pride in the fact that all of our food and sauces are made fresh daily with only the finest ingredients.

On behalf of Steve, Rick and Anthony and all the staff at Rizzis we would like to welcome all of our new customers and thank all of you who have supported us through the years.

Appetizers

Shrimp Cocktail Jumbo shrimp served on crisp greens, with our own cocktail sauce.	9.95	Clams Casino Rizzis own casino recipe. Broiled on the half shell.	6.95
Shrimp Maison Jumbo shrimp stuffed with horseradish, wrapped in bacon, and broiled in white wine and butter.	9.95	Steamed Clams One dozen littlenecks served with drawn butter.	7.95
Fried Calamari Lightly breaded calamari, deep fried and served with a red sauce & lemon wedge.	7.95	Zuppa di Clams One dozen market fresh clams served in a red or white sauce, your choice.	8.95
Sicilian Calamari Lightly fried and sautéed in olive oil and garlic with pepperoncini, Kalamata olives and sherry wine. Topped with Pecorino Romano cheese.	9.95	Bacon Wrapped Scallops Sea scallops wrapped in bacon and broiled with white wine, lemon and butter.	9.95
Greens & Beans Fresh escarole & beans sautéed in olive oil & garlic.	6.50	Portabella Asiago Lightly breaded deep fried portabella mushroom, topped with asiago cheese on served with a light marinara sauce.	8.95
With Sausage	7.50	Cheese Bread Lightly toasted with garlic & butter.	3.95
French Artichoke Hearts Tender artichoke hearts, sautéed French style.	7.50		

Soups

Soup du Jour Ask your server what our chef has prepared for you today.	Cup 3.95 Bowl 4.95	French Onion Served with croutons & topped with mozzarella cheese.	Cup 3.95 Bowl 4.95
Seafood Bisque (Fridays Only)	Cup 4.95 Bowl 5.95		

Salads

House Crisp greens with your choice of dressing.	4.95	Grilled Chicken Salad Crisp greens and garden fresh vegetables topped with a grilled chicken breast served with garlic bread.	13.95
Blackened Steak Salad Sliced NY strip steak with Cajun spices served over fresh greens accompanied by garlic toast.	15.95	Garlic Grilled Shrimp Salad Grilled shrimp over fresh greens, with your choice of dressing.	19.95

Sandwiches

New York Strip Served open faced on Italian bread with sautéed peppers & onions, served with fries.	15.95	Williams Burger Tenderloin medallions, grilled and topped with sautéed peppers, onions and cheddar cheese on garlic toast.	19.95
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Pasta

Linguine Con Aglio E Olio Linguine with garlic and olive oil.	12.95	Ravioli with Meatball Homemade in our own sauce.	13.95
Linguine with Meatball or Sausage	13.95	Rigatoni Lobozzo Rigatoni served in our own marinara sauce with cannellini beans.	12.95
Fettuccine Alfredo Fettuccine in a zesty asiago cheese sauce.	14.95	Rigatoni Bolognese Rigatoni in Toula's homemade meat sauce.	14.95
Fettuccine Carbonara Alfredo sauce with fresh peas and bacon.	16.95		

Chicken

Chicken Parm Tender boneless chicken breast breaded & deep fried. Topped with melted mozzarella cheese & smothered in red sauce, served over pasta.	15.95	Chicken Dijon Sautéed chicken breast with mushrooms & garlic. Served in a Dijon mustard & sherry wine sauce.	16.95
Chicken Florentine Boneless breast dipped in egg batter & sautéed in a sherry wine, lemon & butter sauce, served on a bed of fresh spinach.	16.95	Chicken Pepperoni Chicken breast sautéed with peppers, onions and pepperoni, topped with mozzarella cheese and a light marinara sauce served with a nest of angel hair pasta.	17.95
Chicken Marsala Breast of chicken sautéed in a Marsala wine sauce with fresh mushrooms & a hint of garlic.	16.95	Tuscany Chicken Chicken, broccoli and sundried tomatoes in a white wine sauce, served over angel hair pasta.	17.95
Chicken Piccata Chicken breast dredged in flour, then sautéed with artichoke hearts and garlic in a lemon sherry wine sauce.	16.95	Port Wine chicken Chicken breast sauteed with olive oil, garlic, peppers, onions, mushrooms and port wine. Served over angel hair in a light marinara sauce.	17.95

Veal

Veal Parm Deep fried breaded veal smothered with mozzarella cheese. Served on a bed of pasta with an Italian red sauce.	15.95	Veal Zingara Sautéed veal medallions with peppers, onions, tomatoes, olives and artichoke hearts in a Marinara sauce.	17.95
Veal French Veal medallions dipped in egg batter then sautéed in a sherry wine, lemon & butter sauce.	17.95	Veal Mediterranean Fresh veal sautéed lightly with fennel, calamata olives and artichoke hearts finished with white wine and feta cheese.	17.95
Veal Marsala Fresh veal medallions sautéed with mushrooms & garlic. Served in a Marsala wine sauce.	17.95	Veal Gorgonzola Veal medallions sauteed in olive oil with garlic, roasted red peppers, and kalamata olives in a tomato parmesan cream sauce, then topped with gorgonzola cheese.	18.95

Steaks & Chops

Filet Mignon (8 oz) The king of steaks. Served wrapped in bacon with sautéed mushroom caps and accompanied with béarnaise sauce.	24.95	NY Strip (16 oz) USDA choice strip steak lightly seasoned and broiled to your liking. Topped with sautéed mushrooms.	20.95
Steak Michael Sliced NY Strip steak sauteed with peppers, onions and mushrooms. Served in a light marinara sauce, topped with asiago cheese & served over angel hair.	19.95	Pork Chop 12 oz. French cut pork chop, lightly seasoned & broiled.	15.95
		Blackened Pork Chop 12 oz. pork chop, blackened & served with our famous cajun relish.	15.95

Seafood

Shrimp Scampi Six jumbo shrimp sautéed with garlic & lemon in a white wine sauce. Served over angel hair pasta.	20.95	Pan Seared Scallops Lightly seasoned scallops seared in olive oil and served over spinach, with basil oil and topped with crumbled feta cheese.	23.95
Uncle Jimmy Portion (Nine Shrimp)	24.95	Broiled Scallops Fresh sea scallops broiled with lemon, butter and white wine.	23.95
Scampi Chacchia Chicken and shrimp sautéed with roasted red peppers, artichoke hearts, and kalamata olives in a scampi sauce, served over Fettuccini and topped with feta cheese.	20.95	Blackened Scallops Scallops seasoned with Rizzis own cajun spice, blackened and served with a cajun relish.	23.95
Australian Lobster Tails <i>Single Market</i> Single or double broiled & served <i>Double Market</i> with drawn butter and lemon wedges.		Scallops Richard Sea scallops sautéed with tomatoes, prosciutto, spinach and shallots in a white wine and garlic sauce. Served over a nest of angel hair pasta.	23.95
Surf & Turf Filet Mignon accompanied by a single Australian lobster tail.	Market	Seafood Fra Diavolo Jumbo shrimp, whole clams & fresh haddock served over linguine in a spicy marinara sauce.	23.95
Lobster French Twin petite lobster tails sautéed with sherry, lemon & butter French style.	Market	Linguine with Red or White Clam Sauce Generous portion of linguine with whole clams in a red or white clam sauce.	15.95
Haddock Parrotta (Fish Dave) Fresh haddock baked with garlic roasted tomatoes and feta cheese. Served over sautéed greens.	16.95	Salmon Piccata Fresh salmon sautéed with artichoke hearts, roasted red peppers and garlic in a lemon sherry wine sauce.	18.95
Haddock Marinara Fresh haddock baked in marinara sauce and served with a generous portion of linguine.	14.95	Fish Fry (Fridays Only)	12.95

Sides

Alfredo	4.95	Bolognese	4.95
Pasta with Garlic & Oil	4.95	Broccoli	3.95
Sautéed Spinach	3.95	Meatball	3.00
Sausage	3.00	French Fries	3.95

Desserts by Cheryl

Your server will be glad to tell you about the daily Homemade selections.

There will be a \$5.00 plate charge for splitting dinners. One check per table please.

Great Food! Great Friends!
DINE IN. TAKE OUT. CATERING AVAILABLE.

Visit our website and join our email list to receive weekly discounts and much, much more!

www.rizzis1.com

411 Merchants Road • Rochester, New York 14609 • 585.288.8220