

Rizzis

RESTAURANT & BAR

House Specialties

TENDERLOIN ASIAGO

30

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

TENDERLOIN ZIOGAS

22

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

FILET DIPROSA

30

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

CHICKEN GUIDA

21

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

CHICKEN TARRAGON

19

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

PORT WINE CHICKEN

19

Chicken breast sautéed with olive oil, garlic, peppers, onions, mushrooms and port wine. Served over angel hair in a light marinara sauce.

VEAL SALTIMBOCCA

23

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

VEAL ANTHONY

27

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

VEAL DIPASQUALLE

21

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

VEAL GORGONZOLA

23

Veal medallions sautéed in olive oil with garlic, roasted red peppers, and kalamata olives in a tomato parmesan cream sauce, then topped with gorgonzola cheese.

SHRIMP RIZZI

24

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

FETTUCCINE CHRISTOPHER

21

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

Rizzis is a fine, family owned and operated Italian restaurant. We take great pride in the fact that all of our meals and sauces are made fresh daily, with only the finest ingredients. On behalf of the Ziogas family, and all of our staff, we'd like to first thank all of you who have supported Rizzis for the past twenty two years, and we'd like to welcome you, our new patron.

GREAT FOOD, GREAT FRIENDS AND GREAT TIMES IN A RELAXED FAMILY OWNED ATMOSPHERE!

Appetizers

SHRIMP COCKTAIL	11	FRIED CALAMARI	10
Jumbo shrimp served on crisp greens, with our own cocktail sauce.		Lightly breaded calamari, deep fried and served with a red sauce & lemon wedge.	
SHRIMP MAISON	11	SICILIAN CALAMARI	11
Jumbo shrimp stuffed with horseradish, wrapped in bacon and broiled in white wine and butter.		Lightly fried and sauteed in olive oil and garlic with pepperoncini, Kalamata olives and sherry wine. Topped with Pecorino Romano cheese.	
CLAMS CASINO	10	GREENS & BEANS	8
Rizzis own casino recipe. Broiled on the half shell.		Fresh escarole & beans sautéed in olive oil & garlic.	
BACON WRAPPED SCALLOPS	11	With Sausage	9
Sea scallops wrapped in bacon and broiled with white wine, lemon and butter.		CHEESE BREAD	4
FRENCH ARTICHOKE HEARTS	9	Lightly toasted with garlic & butter.	
Tender artichoke hearts, sautéed French style.			

Soups

SOUP DU JOUR	<i>cup</i> 4	CROCK OF FRENCH ONION	5
Ask your server what our chef has prepared for you today.	<i>bowl</i> 5	Served with croutons & topped with mozzarella cheese.	
SEAFOOD BISQUE	<i>cup</i> 5		
(Fridays Only)	<i>bowl</i> 7		

Salads

HOUSE	5	GRILLED CHICKEN SALAD	17
Crisp greens with your choice of dressing.		Crisp greens and garden fresh vegetable topped with a grilled chicken breast served with garlic bread.	
BLACKENED STEAK SALAD	18	GARLIC GRILLED SHRIMP SALAD	22
Sliced NY strip steak with Cajun spices served over fresh greens accompanied by garlic toast.		Grilled shrimp over fresh greens, your choice of dressing.	

Pasta

LINGUINE W/MEATBALL OR SAUSAGE	14	RAVIOLI WITH MEATBALL	16
		Homemade in our own sauce.	
FETTUCCINE ALFREDO	18	RIGATONI BOLOGNAISE	17
Fettuccine in a zesty asiago cheese sauce.		Rigatoni in Toula's homemade meat sauce.	

Steaks

FILET MIGNON (8 OZ) 29

The king of steaks. Served wrapped in bacon with sautéed mushroom caps and accompanied with béarnaise sauce.

NY STRIP (16 OZ) 26

USDA choice strip steak lightly seasoned and broiled to your liking. Topped with sautéed mushrooms.

Veal

VEAL PARM 18

Deep fried breaded veal smothered with mozzarella cheese. Served on a bed of pasta with an Italian red sauce.

VEAL MARSALA 22

Fresh veal medallions sautéed with mushrooms and garlic. Served in a Marsala wine sauce.

VEAL FRENCH 22

Veal medallions dipped in egg batter then sautéed in a sherry wine, lemon & butter sauce.

VEAL MEDITERRANEAN 22

Fresh veal sautéed lightly with fennel, calamata olives and artichoke hearts finished with white wine and feta cheese.

Chicken

CHICKEN PARM 17

Tender boneless chicken breast breaded & deep fried. Topped with melted mozzarella cheese and smothered in red sauce, served over pasta.

CHICKEN PEPPERONI 19

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.

CHICKEN FRENCH 19

Boneless breast dipped in egg batter & sautéed in a sherry wine, lemon & butter sauce.

TUSCANY CHICKEN 19

Chicken, broccoli and sundried tomatoes in a white wine sauce, served over angel hair pasta.

CHICKEN MARSALA 19

Breast of chicken sautéed in a Marsala wine sauce with fresh mushrooms & a hint of garlic.

CHICKEN PICCATA 19

Chicken breast dredged in flour, then sautéed with artichoke hearts and garlic in a lemon sherry wine sauce.

Sides

ALFREDO 7

BOLOGNAISE 7

PASTA WITH GARLIC & OIL 5

BROCCOLI 4

SAUTÉED SPINACH 4

MEATBALL 3

SAUSAGE 3

FRENCH FRIES 5

Seafood

SHRIMP SCAMPI 25

Six jumbo shrimp sautéed with garlic & lemon in a white wine sauce. Served over angel hair pasta.

Uncle Jimmy Portion (Nine Shrimp) 30

SHRIMP CHACCHIA 26

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.

BRAZILIAN LOBSTER TAILS *single* Market

Single or double broiled & served ***double* Market** with drawn butter and lemon wedges.

SURF & TURF Market

Filet Mignon accompanied by a single Brazilian lobster tail.

LOBSTER FRENCH Market

Twin petite Brazilian lobster tails sautéed with sherry, lemon & butter French style.

HADDOCK PARROTTA (FISH DAVE) 19

Fresh haddock baked with garlic roasted tomatoes and feta cheese. Served over sautéed greens.

PAN SEARED SCALLOPS 27

Lightly seasoned scallops seared in olive oil and served over spinach, with basil oil and topped with crumbled feta cheese.

SCALLOPS RICHARD 27

Sea scallops sauteed with tomatoes, prosciutto, spinach and shallots in a white wine and garlic sauce. Served over a nest of angel hair pasta.

SEAFOOD FRA DIAVOLO 28

Jumbo shrimp, whole clams & fresh haddock served over linguine in a spicy marinara sauce.

LINGUINE WITH RED OR WHITE CLAM SAUCE 17

Generous portion of linguine with whole clams in a red or white clam sauce.

SALMON PICCATAI 22

Fresh salmon sautéed with artichoke hearts, roasted red peppers and garlic in a lemon sherry wine sauce.

FISH FRY (FRIDAYS ONLY) 15

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.)

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DINE IN. TAKE OUT. CATERING AVAILABLE.

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