

# Rizzis

## House Specialties

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<b>Tenderloin Asiago</b> 27	<b>Veal Saltimbocca</b> 22
Seasoned Filet Mignon served on grilled eggplant with spinach & diced tomatoes topped with asiago cheese, accompanied by a Marsala wine sauce.	Tender veal medallions wrapped with proscutti ham sautéed in a Marsala wine sauce with mushrooms and calamata olives. Served over fresh escarole.
<b>Tenderloin Ziogas</b> 22	<b>Veal Anthony</b> 26
Tenderloin tips sautéed with shallots and mushrooms in a brandy bordelaise cream sauce. Served over rice.	Veal medallions and jumbo shrimp sautéed in a white wine sauce with garlic, black olives and diced tomatoes. Served over linguine.
<b>Filet DiProsa</b> 27	<b>Veal Dipasqualle</b> 20
An 8 oz Filet broiled to your liking and smothered in mushrooms with a Marsala wine sauce.	Deep fried veal layered with eggplant, proscutti and roasted red peppers then baked with mozzarella cheese served with a side of rigatoni.
<b>Chicken Guida</b> 20	<b>Veal Gorgonzola</b> 22
Boneless breast of chicken with a cornbread sausage stuffing topped with sun-dried tomatoes in a mornay sauce.	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.
<b>Chicken Tarragon</b> 19	<b>Shrimp Rizzi</b> 23
Boneless chicken breast sautéed in a sherry cream sauce with mushrooms & tarragon.	Jumbo shrimp stuffed with feta cheese & spinach wrapped in bacon & broiled to perfection. Served over a bed of fresh escarole.
<b>Port Wine Chicken</b> 19	<b>Fettuccine Christopher</b> 19
Chicken breast sauteed with olive oil, garlic, peppers, onions, mushrooms and port wine. Served over angel hair in a light marinara sauce.	Chicken and broccoli in our homemade Alfredo sauce tossed with fettuccine.

*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 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

<b>Shrimp Cocktail</b> Jumbo shrimp served on crisp greens, with our own cocktail sauce.	<b>11</b>	<b>Fried Calamari</b> Lightly breaded calamari, deep fried and served with a red sauce & lemon wedge.	<b>9</b>
<b>Shrimp Maison</b> Jumbo shrimp stuffed with horseradish, wrapped in bacon and broiled in white wine and butter.	<b>11</b>	<b>Sicilian Calamari</b> Lightly fried and sautéed in olive oil and garlic with pepperoncini, Kalamata olives and sherry wine. Topped with Pecorino Romano cheese.	<b>10</b>
<b>Clams Casino</b> Rizzis own casino recipe. Broiled on the half shell.	<b>10</b>	<b>Greens &amp; Beans</b> Fresh escarole & beans sautéed in olive oil & garlic.	<b>8</b>
<b>Bacon Wrapped Scallops</b> Sea scallops wrapped in bacon and broiled with white wine, lemon and butter.	<b>11</b>	<b>With Sausage</b>	<b>9</b>
<b>French Artichoke Hearts</b> Tender artichoke hearts, sautéed French style.	<b>9</b>	<b>Cheese Bread</b> Lightly toasted with garlic & butter.	<b>4</b>

# Soups

<b>Soup du Jour</b> Ask your server what our chef has prepared for you today.	<i>Cup</i> <b>4</b> <i>Bowl</i> <b>5</b>	<b>French Onion</b> Served with croutons & topped with mozzarella cheese.	<i>Cup</i> <b>4</b> <i>Bowl</i> <b>5</b>
<b>Seafood Bisque</b> (Fridays Only)	<i>Cup</i> <b>5</b> <i>Bowl</i> <b>7</b>		

# Salads

<b>House</b> Crisp greens with your choice of dressing.	<b>5</b>	<b>Grilled Chicken Salad</b> Crisp greens and garden fresh vegetables topped with a grilled chicken breast served with garlic bread.	<b>17</b>
<b>Blackened Steak Salad</b> Sliced NY strip steak with Cajun spices served over fresh greens accompanied by garlic toast.	<b>18</b>	<b>Garlic Grilled Shrimp Salad</b> Grilled shrimp over fresh greens, with your choice of dressing.	<b>22</b>

# Pasta

<b>Linguine with Meatball or Sausage</b>	<b>14</b>	<b>Ravioli with Meatball</b> Homemade in our own sauce.	<b>16</b>
<b>Fettuccine Alfredo</b> Fettuccine in a zesty asiago cheese sauce.	<b>18</b>	<b>Rigatoni Bolognese</b> Rigatoni in Toula's homemade meat sauce.	<b>17</b>

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## Steaks

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### Filet Mignon (8 oz)

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

27

### NY Strip (16 oz)

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

24

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## Veal

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### Veal Parm

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

18

### Veal Marsala

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

22

### Veal French

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

22

### Veal Mediterranean

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

22

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## Chicken

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### Chicken Parm

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

17

### 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.

19

### Chicken French

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

19

### Tuscany Chicken

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

19

### Chicken Marsala

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

19

### Chicken Piccata

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

19

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## Sides

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### Alfredo

7

### Bolognese

7

### Pasta with Garlic & Oil

5

### Broccoli

4

### Sautéed Spinach

4

### Meatball

3

### Sausage

3

### French Fries

5

# Seafood

<b>Shrimp Scampi</b> Six jumbo shrimp sautéed with garlic & lemon in a white wine sauce. Served over angel hair pasta.	<b>24</b>	<b>Pan Seared Scallops</b> Lightly seasoned scallops seared in olive oil and served over spinach, with basil oil and topped with crumbled feta cheese.	<b>26</b>
<b>Uncle Jimmy Portion (Nine Shrimp)</b>	<b>28</b>		
<b>Scampi Chacchia</b> 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.	<b>24</b>	<b>Scallops Richard</b> Sea scallops sautéed with tomatoes, prosciutto, spinach and shallots in a white wine and garlic sauce. Served over a nest of angel hair pasta.	<b>26</b>
<b>Brazilian Lobster Tails</b>	<b>Single Market</b>	<b>Seafood Fra Diavolo</b> Jumbo shrimp, whole clams & fresh haddock served over linguine in a spicy marinara sauce.	<b>27</b>
	<b>Double Market</b>		
<b>Surf &amp; Turf</b> Filet Mignon accompanied by a single Brazilian lobster tail.	<b>Market</b>	<b>Linguine with Red or White Clam Sauce</b> Generous portion of linguine with whole clams in a red or white clam sauce.	<b>17</b>
<b>Lobster French</b> Twin petite Brazilian lobster tails sautéed with sherry, lemon & butter French style.	<b>Market</b>	<b>Salmon Piccata</b> Fresh salmon sautéed with artichoke hearts, roasted red peppers and garlic in a lemon sherry wine sauce.	<b>21</b>
<b>Haddock Parrotta (Fish Dave)</b> Fresh haddock baked with garlic roasted tomatoes and feta cheese. Served over sautéed greens.	<b>19</b>	<b>Fish Fry (Fridays Only)</b>	<b>15</b>

# 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!***  
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