

Thank you for considering *RIZZO'S* for your catering needs.
We are pleased to bring you the same great cuisine that we offer in the restaurant. Our menu features generous family sized portions that make event planning easy. Catering services are available seven days a week (Monday - Sunday) 10am - 8pm.

⇨ **TO PLACE AN ORDER** ⇨

Please call
{651} 222-7000

Orders must be placed by 3:00 PM the day prior to delivery or pick-up. A credit card must be given at the time of order to secure the order

⇨ **DELIVERY** ⇨

Delivery is available six days a week from 10am - 8pm.
Delivery fees : 0-5 miles = \$20
5-10 miles = \$30
10-15 miles = \$40

More than 15 miles from our location must be pre-arranged. There is a \$250 (pre-tax) minimum order for all deliveries.

⇨ **TAKE OUT** ⇨

RIZZO'S is happy to prepare food for you to pick up for your next event. Items may be picked-up any time from 10am until an hour before close. (Monday-Sunday) Orders must be placed 24 hours in advance. There is no minimum order for pick-up.

⇨ **PAYMENT OPTIONS** ⇨

We accept all major credit cards (VISA, Mastercard, American Express, and Discover) corporate checks and cash. All payment is due at time of delivery or pick-up. A credit card must be given to secure all orders.

In the case of cancellation less than 24 hours prior to pre-arranged delivery or pick-up, fifty percent of the placed order will be charged to credit card given at time of order.

⇨ **LOCATION** ⇨

Il VescoVino is conveniently located in the heart of downtown St. Paul. Just 1½ blocks west of the Excel Center.
242 W. Seventh Street • St. Paul, MN

RIZZO'S
ITALIAN RESTAURANT & BAR
242 W. SEVENTH STREET
SAINT PAUL, MN 55102
WWW.RIZZORESTAURANT.COM



BUSINESS MEETINGS
OFFICE PARTIES
CORPORATE PARTIES
SHOWERS
GRADUATIONS
BIRTHDAY PARTIES

RIZZO'S
ITALIAN RESTAURANT & BAR

OFF-SITE CATERING
651-222-7000

❖ ANTIPASTI ❖

	SM LG
ARANCINI- FRIED RICE BALLS	30 60
STUFFED WITH PEAS, MINT AND FRESH LEMON FRIED RICE BALLS WITH FENNEL-SAUSAGE RAGU	
PASTA FAGOLI SOUP	40 80
WITH FOCACCIA CROUTON AND SHAVED PECORINO	
EGGPLANT PARMIGIANO	40 80
WITH TOMATO, BASIL AND EXTRA VIRGIN OLIVE OIL	
MARINATED VEGETABLES	40 80
WITH BALSAMIC REDUCTION	
CHEF SELECTION	50 100
OF SALUMI, CHEESE, GRILLED VEGETABLES AND OLIVES	
HOUSE-MADE MEATBALLS	25 50
PORK, VEAL AND BEEF	
CAPRESE SALAD	20 40
SKEWERED TOMATO, MOZZARELLA AND BASIL	

❖ SALADS & SIDE DISHES ❖

	SM LG
ROMAINE SALAD	30 60
WITH RUSTIC CROUTONS, ANCHOVY VINAIGRETTE AND PECORINO	
GARDEN GREENS	30 60
WITH RED ONION, TOMATOES, LEMON, OIL AND RICOTTA SALATA	
EGGPLANT CAPONATA	30 60
WITH SICILIAN CAPERS, BELL PEPPER, TOMATO AND SWEET ONION SERVED WITH GRILLED BREAD	
ROASTED PEPPER MASH POTATOES	20 40
CAULIFLOWER	20 40
WITH SAUTÉED GARLIC, CHILIES AND HERBED BREADCRUMBS	
GRILLED BROCCOLINI	20 40
WITH OLIVE OIL AND LEMON	
FOCACCIA BREAD	15 30



❖ PASTAS ❖

	SM LG
PUTTANESCA	40 80
SPAGHETTI WITH TOMATO, OLIVES, ANCHOVY, CAPERS, GARLIC AND CHILIES	
BAKED ZITI	40 80
WITH TOMATO, CABALA RICOTTA AND MOZZARELLA	
AGO SAUSAGE	50 100
SPAGHETTI	50 100
WITH MEATBALLS AND TOMATO	
SPAGHETTI	50 100
WITH SAUSAGE, PEPPERS AND TOMATO SAUCE	

❖ ENTREES ❖

	SM LG
CHICKEN CACCIATORE	70 140
PORK OR CHICKEN MARSALA	70 140
BRAISED BEEF SHORT RIB	100 200
WITH POTATOES AND CARROTS	
SEASONAL FISH ORAGNATA	MARKET PRICE
WITH POTATOES AND TOMATO	
SLICED ROASTED PORK LOIN	80 160
WITH APPLE MOSTARDA	
ROASTED BEEF TENDERLOIN	150 300
SLICED WITH PIZZAIOLA SAUCE	

❖ ASSORTED SANDWICH PLATTER ❖

ROASTED BEEF	5 / PIECE
WITH GORGONZOLA, ONION AND MARSALA	
CHICKEN	4 / PIECE
WITH ARUGULA, AVOCADO, PROVOLONE AND LEMON AIOLI	
CAPRESE	3 / PIECE
WITH TOMATO, MOZZARELLA AND BASIL	

❖ DESSERT ❖

	SM LG
HOUSE MADE TIRAMISU	50 100
HOUSE MADE BROWNIES	20 40
ASSORTED BISCOTTI	20 40
ASSORTED COOKIES	20 40
HOUSE MADE APPLE BREAD PUDDING	50 100



SMALL PAN SERVES 8-10 PEOPLE
LARGE PAN SERVES 16-20 PEOPLE