

RIZZUTO'S BETHEL

FARM TO CHEF WEEK MENU

A 3-COURSE DINNER FEATURING FRESH
INGREDIENTS FROM NEIGHBORHOOD FARMS

SUNDAY, SEPTEMBER 14 THRU SATURDAY, SEPTEMBER 20

APPETIZER

ROASTED PEAR & BUTTERNUT SQUASH SOUP
SHAVED PARMIGIANO, GARLIC CROUTON

ENTRÉE

WOOD FIRE GRILLED CENTER CUT PORK CHOP
SWEET POTATO PUREE, APPLE CIDER GLAZE, GRILLED ASPARAGUS

OR

HOUSE MADE RICOTTA GNOCCHI
BRAISED LOCAL KALE, YELLOW ZUCCHINI, ORGANIC GARLIC BUTTER

DESSERT

APPLE DUMPLINGS
CARAMEL SAUCE, VANILLA GELATO

\$25 PER PERSON

TAX & GRATUITY NOT INCLUDED.

THANK YOU TO HOLBROOK FARM OF BETHEL, BLUE JAY ORCHARDS
OF BETHEL, AND GILBERTIES OF EASTON FOR PROVIDING US WITH
AMAZING INGREDIENTS AND TO ALL OF THE
HARD WORKING FARMERS OF AMERICA AND BEYOND.

6 STONY HILL ROAD BETHEL, CT 203.790.4444
RIZZUTOS.COM